

**Cliente:** Federazione Latterie Alto Adige

**Data:** Aprile-Maggio 2016

**Prodotto:** Brimi – Ricotta lactose free

**Testata:** Italian Food Buyer's Guide

**Frequenza:** bimestrale

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**THE ITALIAN FOOD BUYER'S GUIDE**  
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## / free from - cheese

### ALIVAL www.alival.it



#### PRODUCT NAME

Zero Lactose Mozzarella Mandarina from buffalo's milk.

#### PRODUCT DESCRIPTION

The lactase enzyme provides to split the lactose into digestible sugars making the product suitable for lactose intolerants. Porcelain white mozzarella from buffalo's milk with smooth and thin skin, layered and slightly elastic texture.

#### INGREDIENTS LIST

Pasteurized buffalo's milk, natural starter culture, iodized salt, rennet.

#### EXPIRATION DATE AND CONSERVATION

25 days from production date. Store and transport from 0 to +4°C.

#### PACKAGING AND LABELLING

200 g pot.

#### NUTRITIONAL INFORMATION

Per 100 g: energy 1163/281 kcal; fats 25 g; saturated 16 g; carbohydrates <0.5 g; sugars <0.1 g; glucose <0.1 g; galactose <0.1 g; lactose <0.01 g; proteins 14 g; salt 0.80 g.

#### CERTIFICATIONS

IFS - BRC - UNI EN ISO 9001:2008 - Organic.

### BUSTAFFA EMILIO & FIGLI www.bustaffa.it

#### PRODUCT NAME

Ribolano Free From Lactose.

#### PRODUCT DESCRIPTION

Soft table cheese.

#### INGREDIENTS LIST

Pasteurized Italian milk free from lactose, milk cream free from lactose, live cultures, salt.

#### EXPIRATION DATE AND CONSERVATION

45 days, keep refrigerated from +1 to +4°C.

#### PACKAGING AND LABELLING

Cube wrapped in drapes of material aluminum / paper / aluminum packaged in transparent trays in PE sealed with film touted PET/PE.

#### NUTRITIONAL INFORMATION

Average values per 100 g: energy 1525 kJ/370 kcal; fats 38.0 g; saturated fatty acids 26.0 g; carbohydrates 2.7 g; of which sugar 2.0 g; proteins 4.3 g; salt 0.40 g.

#### CERTIFICATIONS

IFS - Haia - Organic.

### CASEIFICIO MAREMMA DI SPADI FORTUNATO & C. www.caseificiomaremma.com

#### PRODUCT NAME

Pecorino L'Etrusco.

#### INGREDIENTS LIST

Pasteurized sheep milk, salt of Volterra, rennet and enzymes. Preservative E 235, dye E172, E153, E160b treated on surface.

#### EXPIRATION DATE AND CONSERVATION

105 days.

#### PACKAGING AND LABELLING

Carton and label applied on form.

#### NUTRITIONAL INFORMATION

Values per 100 g: energy 1609 kJ/ 388 kcal; fats 32.90 g; saturated 20.18 g; carbohydrates 2.20 g; sugar 0.60 g; proteins 20.87 g; salt 1.19 g. Includes vitamins A - B1 - B2 - PP.

#### CERTIFICATIONS

ISO 9001:2008 - Halal - Organic - PDO.

### A&M SERVICE www.magnaparma.com



#### PRODUCT NAME

Il Senza.

#### PRODUCT DESCRIPTION

Semi-mature cheese without additives and preservatives, lactose free, sugar free, gluten free and produced with vegetable rennet.

#### INGREDIENTS LIST

Cow's milk, salt, vegetable rennet.

#### EXPIRATION DATE AND CONSERVATION

90 days, keep in the fridge.

#### NUTRITIONAL INFORMATION

Water 39.00 g; proteins 29.80 g; carbohydrates 0.00 g; fat 25.20 g; calcium 1.16 g; phosphorus 0.66g; other minerals and vitamins 4.16 g.

### EREDI ANGELO BARUFFALDI www.eredibaruffaldi.com

#### PRODUCT NAME

Gorgonzola PDO L'Angelo.

#### PRODUCT DESCRIPTION

Soft and fat raw paste cylinder-shaped cheese with straight and high sides, with the mark of origin and the identification number of our dairy marked on the flat surfaces. The processing is completely handmade.

#### INGREDIENTS LIST

Pasteurized cow milk, salt, rennet. Lactose free.

#### CERTIFICATIONS

ISO 22000 - IFS - BRC.



### CASEARIA MONTI TARENTINI www.montitrentini.com

#### PRODUCT NAME

Caciotta De'attosata.

#### PRODUCT DESCRIPTION

Caciotta de'attosata Montifree is produced exclusively with Italian milk from selected farms in Trentino and Veneto and it is suitable for all people who are lactose intolerant. During the processing steps, a particular enzyme called lactase enzyme is added, which breaks down the lactose into smaller more digestible sugars called glucose and galactose.

#### INGREDIENTS LIST

Milk below content of lactose, salt, rennet. Rind not edible. Preservative E235 on rind.

#### EXPIRATION DATE AND CONSERVATION

60 days.

#### PACKAGING AND LABELLING

From 200 g to 2000 g (vacuum packaging or ATM).

#### CERTIFICATIONS

BRC - IFS - ISO 9001 - ISO 14001 - SA 8000 Social Accountability.



### CASEIFICIO LA CONTADINA COOP. www.caseificiocooplacontadina.com

#### PRODUCT NAME

Buffalo Milk Mozzarella De'Il.

#### PRODUCT DESCRIPTION

100% Buffalo milk mozzarella, lactose free (<0.1 g).

#### INGREDIENTS LIST

Buffalo milk, natural fermented whey, salt, rennet.

#### EXPIRATION DATE AND CONSERVATION

34 days from the production date. Keep in the fridge at +4/+8°C.

#### PACKAGING AND LABELLING

125 g drained net weight, packed in tub - box with 8 pack (1kg drained net weight).

#### NUTRITIONAL INFORMATION

Values for 100 g: energy 1198kJ/288 kcal; fats 25.0 g; saturated 17.0 g; carbohydrates 0.8 g; sugars 0.5 g; lactose <0.1 g; proteins 15.0 g; salt 0.56 g.

#### CERTIFICATIONS

ISO 9001:2008 - IFS - BRC - Halal HIA - Sedex.



### FATTORIE FIANDINO www.fattoriefiandino.it

#### PRODUCT NAME

Gran kina.

#### PRODUCT DESCRIPTION

Hard paste cheese. The first long aged cheese in the world with real vegetable rennet from *Cynara cardunculus*.

#### INGREDIENTS LIST

Milk, salt, vegetable rennet.

#### EXPIRATION DATE AND CONSERVATION

For the whole wheel: no expiration day (+17/+6°C).

#### PACKAGING AND LABELLING

Naked or in box.

#### CERTIFICATIONS

Halal - No Lactose.



### BRIMI www.brimi.it

#### PRODUCT NAME

Brimi Ricotta lactose free.

#### PRODUCT DESCRIPTION

Exquisite on its own, or added to light pasta dishes, Brimi ricotta lactose free is also a highly appreciated ingredient for creating sweets and cakes.

#### INGREDIENTS LIST

Pasteurized lactose free whey, lactose free cream, lactose free skimmed milk, salt, Acidity regulator: lactic acid (E270).

#### EXPIRATION DATE AND CONSERVATION

50 days, 30 days at delivery. Transport and storage 0 - +6°C.

#### PACKAGING AND LABELLING

Selling units: cups. Units per box: 8 x 200 g.

#### NUTRITIONAL INFORMATION

Average per 100 g: energy 553 kJ/133 kcal; fats 9.8 g; saturated 6.8 g; carbohydrates 3.8 g; sugars 3.2 g; lactose <0.01g; proteins 7.4 g; salt 0.49 g.

#### CERTIFICATIONS

BRC - IFS - CSQA - Haia.



### CASEIFICI ZANI ELLI www.caseificizani.it

#### PRODUCT NAME

Paneer.

#### INGREDIENTS LIST

Milk.

#### EXPIRATION DATE AND CONSERVATION

30 days. Keep between +1 and +6°C.

#### PACKAGING AND LABELLING

Flow pack.

#### CERTIFICATIONS

BRC - IFS.



### CASEIFICIO TOMASONI www.caseificiotomasoni.it

#### PRODUCT NAME

Stracchino without Lactose 200g.

#### PRODUCT DESCRIPTION

Lactose free Stracchino Tomasoni is a soft table cheese with less than 0.1% lactose for 100 g of product. Ideal for those who are intolerant to milk.

#### INGREDIENTS LIST

Milk, salt, rennet, milk enzymes. No preservatives added.

#### EXPIRATION DATE AND CONSERVATION

Between 0 and +4°C.

#### PACKAGING AND LABELLING

Package carton.

#### NUTRITIONAL INFORMATION

Values per 100 g: energy 1059 kJ/255 kcal; fats 21 g; carbohydrates 2.2 g; proteins 15 g; salt 0.65 g; calcium 355 mg; lactose less than 0.1 g.

#### CERTIFICATIONS

UNI EN ISO 9001:2008 - CSQA - Organic.



### DE PAOLI LUIGI & FIGLI www.burrodepaoli.it

#### PRODUCT NAME

Lactose Free Butter

#### PRODUCT DESCRIPTION

Butter with less than 0.2 g/100 g of lactose.

#### EXPIRATION DATE AND CONSERVATION

90 days. Keep between 0 and +4°C.

#### PACKAGING AND LABELLING

Paper - 200 g.

#### NUTRITIONAL INFORMATION

Per 100 g: energy 3095 kJ/753 kcal; fats 83 g; of which saturated fatty acids 58 g; carbohydrates 0.7 g; of which sugars 0.7 g; proteins 0.6 g; salt 0.02 g; lactose <0.02 g.

#### CERTIFICATIONS

ISO 9001 - BRC - IFS.

