

Cliente: Federazione Latterie Alto Adige

Data: dicembre 2016

Prodotto: Brimi – Fior di latte

Testata: Italian Food Magazine

Frequenza: mensile





/ cured meat

RAFFAELE GIANNELLI
www.salumigiannelli.it



PRODUCT NAME
Natural Salsiccia
PRODUCT DESCRIPTION
The best of the Giannelli's production, the "Natural Salsiccia" is offered with different recipes. Differentiation is in the use of spices, which create the pepper's sausage, the chili one, or with wild fennel or garlic marinated in wine (Nero di Troia). Because of the chemical - physical properties of spices, it is possible to eliminate preservatives, typically used in the industrial production. We do not use lactose, gluten and neither nitrate or nitrite.
INGREDIENTS LIST
Butchered Italian fresh pork, iodized salt, red pepper, sweet pepper, red wine, honey.
EXPIRATION DATE AND CONSERVATION
180 days from production date.
PACKAGING AND LABELLING
Under vacuum pack.



SIMONINI VITTORIO
www.simoniniprosciuti.it



PRODUCT NAME
PDO Parma Ham
EAN CODE
20000003
INTRASTAT CODE
2210 11 31 9110
PRODUCT DESCRIPTION
Parma ham is on cutting uniform pink-red color, broken by the pure white of the fatty parts. Dimension from 10 to 12 kg (24 months old), this is the max weight, since weight depends on the age and the type of ham (with or without bone, 18 or 16 months old etc.). No added gluten, milk or milk derivatives.
INGREDIENTS LIST
Meat, pork and salt.
EXPIRATION DATE AND CONSERVATION
No expiration date - keep cool.
PACKAGING AND LABELLING
Cartons and Private Labelling Simonini Vittorio.

SALUMIFICIO VECCHIO VARZI
www.vecchiovarzi.it



PRODUCT NAME
Salame di Varzi PDO Vecchio Varzi
INTRASTAT CODE
2202 1990
PRODUCT DESCRIPTION
Varzi PDO Vecchio Varzi Salame is produced to the specific guidelines drawn up by the producers' association. Vecchio Varzi produces approximately one third of all Varzi PDO Salame and is its largest producer.
INGREDIENTS LIST
Vecchio Varzi only employs the finest cuts from Italian pigs born and reared in Lombardy, Piedmont and Emilia. The fine cuts selected by Vecchio Varzi are leg, shoulder, loin and tenderloin and never frozen. These extremely lean choice cuts are then combined with equally fine fatty ones such as belly and thigh, traditionally minced coarse. Only natural flavours are added to the minced meat during production: sea salt, peppercorns and a filtered infusion of garlic and red Ciliegio Pavese wine. At the end of the production process, the Vecchio Varzi Salame is packed exclusively in fine-quality natural pork gut, 100% gluten free, without added proteins and milk derivatives.
EXPIRATION DATE AND CONSERVATION
150 days of conservation.
PACKAGING AND LABELLING
Box of 10 pieces.
CERTIFICATIONS
CDO (Controlled Designation of Origin) - PDO (Protected Designation of Origin) - IFS - HACCP - GMP (Good Manufacturing Practice) - GLP (Good Laboratory Practice) and GHP (Good Hygiene Practice) compliance.

/ cheese

CASEIFICI
www.liberadallattosio.it
www.withoutlactose.com



PRODUCT NAME
Buffalo milk mozzarella libera PDO 100 gr
EAN CODE
8016325205543
PRODUCT DESCRIPTION
Unripened stretched cheese without lactose. Made in Italy.
INGREDIENTS LIST
Buffalo pasteurized milk, natural whey, salt, curd. Minimum fat in dry matter 52%. Lactose less than 0.01%.
EXPIRATION DATE AND CONSERVATION
Keep refrigerated at +4/+6°C. Shelf life 24 days.
PACKAGING AND LABELLING
Packaging: small glass. Packaging size (h/d cm): 4,7/4,4. Package: 12 pieces for carton.
CERTIFICATIONS
Cernisi ISO 22000 - Mozzarella PDO.

CENTRO LATTE BRESSANONE
SOC. AGR. COOP.
www.brimi.it



PRODUCT NAME
Brimi Mozzarella Fior di Latte Palla 200 gr ciuffo
EAN CODE
8007063213108
INTRASTAT CODE
04061030
PRODUCT DESCRIPTION
Fresh cheese made from pasta filata (spun paste), traditional production.
INGREDIENTS LIST
Pasteurized cow milk, salt, rennet, lactic ferments.
EXPIRATION DATE AND CONSERVATION
Shelf life 26 days. Store between 0/+6°C.
PACKAGING AND LABELLING
Bag (ciuffo) with one mozzarella ball in time.
CERTIFICATIONS
BRC - IFS - CSQA-BS OHSA 16001:2007.

TONIOLO CASEARIA
www.toniolo.it



PRODUCT NAME
Pentecoste Inbragato De Salvo
EAN CODE
960792600001
INTRASTAT CODE
04061030
PRODUCT DESCRIPTION
Cow's milk table cheese ripened for a minimum of 16 months. It is a cheese typical of Treviso province. After a period of ripening, these cheeses are submitted to a treatment called "ulnacatura" (crunkeness) during which the cheese is placed in vats and covered with red wine for a long time. Thanks to this exclusive process the rind takes on a dark burgundy colour, the paste shows a particular texture and flavor is aromatic, spicy pleasant and inviting. The quality of the wine used in the "ulnacatura" is very important as well as the experience and the secrets of our dairymen.
INGREDIENTS LIST
Cow's milk, salt, rennet, lactic acid bacteria, preservative: lysozyme (from egg).
EXPIRATION DATE AND CONSERVATION
Product shelf life: 90 days. Shelf life on delivery: 83 days.
PACKAGING AND LABELLING
One form per box with "pelures" (paper skin). Label placed on each box.
CERTIFICATIONS
IFS - BRC.

