

Cliente: Brimi Centro Latte Bressanone

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Prodotto: Mozzarella Fior di Latte a cubetti

Testata: The Italian Food Buyer's guide

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/ sirha 2017 – product innovation preview

BMI – BAYERISCHE MILCHINDUSTRIE EG www.bmi-eg.com

We, Bayerische Milchindustrie eG (BMI) are a dairy company and cooperative with a long-term tradition and international experience – and this has been the case for more than 60 years. Our overall concept and model 'Best Milk Ideas' makes us a requested partner for best quality 'made in Germany', responsibly produced milk and innovative product ideas.

PALADIN PREMIUM MOZZARELLA 1 KG

Appearance: Internal white and external without rind.
Consistency: Fibrous. Smell: slightly sour, fresh. Taste: mild, slightly sour.
Conservation: Chilled 4°C



CASEIFICIO BUSTI www.caseificiobusti.it



'Formaggi della Famiglia Justo' is a brand that identifies all the products of the Casaficchio Busti, guaranteeing both authenticity and origin. Alessandro and Remo were shepherds from the Ga-fagnina mountains who began their activity in October 1953. The careful selection of milks and the working methods have not changed over the years.

IL FRESCOVERDE

Il Frescoverde belongs to the special family called 'Le Delizie' characterized by the combination of our pecorino and traditional ingredients carefully selected from authentic areas of production. Inspired by ancient medieval traditional methods, once matured, the Frescoverde is treated with extra virgin olive oil and spiced with aromatic aromatics such as rosemary, mint, sage, saffron, basil and coriander from the organic company Principe Attivo in Calabria. The crust is entirely edible.

Expiration date and conservation: 120 days. Cool and dry place.
International certifications: BRC, IFS.

CASEIFICIO ABBASCIANO www.abbasciano.it



Our first mozzarella production dates back to January 1957. Our production structure allows us to be very competitive with prime quality products and potentially able to satisfy almost any kind of request.

MOZZARELLA FOR PIZZA

Our mozzarella for pizzas is the result of the progressive evolution of the classic mozzarella, adapted to the increasing needs of the pizzerias and their request for a product with specific characteristics easy to cut and to spread onto the pizza with a specific humidity level and optimal stretchability when melted.

Expiration date and conservation: Shelf-life: 20/30 days. Store in refrigerator at $\pm 1^{\circ}\text{C}$.
International certifications: HACCP and soon IFS.

CASEIFICIO SOCIALE MANCIANO www.caseificiomanciano.it



This Cooperative Agricultural Society was born in 1961 from the desire of 21 local farmers with the aim of valorizing the production of sheep's milk within the Maremma region. Today the Cooperative counts about around 330 producers of sheep and cow's milk over 11 cities in the province of Grosseto and two in the province of Viterbo.

PECORINO TOSCANO PDO HALAL

The rind is smooth and it has a straw-yellow colour. The paste is white, compact, with small and irregular eyes. The scent reminds milk, butter and vegetable smells. The taste is sweet, never salty. The weight is 2kg about.

Expiration date and conservation: 210 days.

International certifications: BRC, IFS, Halal, Accredited internal lab, Organic.

BOTALLA FORMAGGI www.botallaformaggi.com

Our company, located in the quiet pristine alpine hills surrounding Biella in Piedmont, was created in 1947 and since the 1980s has been owned and managed by the Bonino family. It is the policy of our company to use only high quality raw materials and craft each cheese form with great care.



BOTALLINI SOTT'OLIO

Wonderful box which contains pieces of cheese in 4 different flavors. Available in two different weights: 150 g and 950 g.
Expiration date and conservation: 65 days from packaging date. Keep in a cool dry place.

CASA RADICCI www.casoradicci.com

Casa Radicci's history started 50 years ago when the Rocca family moved from Apulia to Piedmont, linking the ancient dairy tradition with the best raw material: the piedmontese milk.



FRESH AND HOMOGENIZED RICOTTA CHEESE

Our homogenized ricotta cheese is the ideal filler for every recipe: like pastry sweets and baked pasta (Cannelloni, lasagna, ravioli...). Our fresh ricotta cheese, which is the result of the artisanal treatment of whey and milk proteins, is very sweet and soft, a real pleasure to eat on its own.

Expiration date and conservation: homogenized ricotta cheese: 45 days. Fresh ricotta cheese: 16 days. **Conservation:** 3°C + 4°C .
International certifications: BRC, IFS, Organic.

CASEIFICIO GIORDANO www.caseificiogordano.it

Caseificio Giordano in Oleggio (Novara) is specialized in the production of cow's milk, mozzarella and buffalo milk, mozzarella and other string cheese, all available in different sizes and packaging for the Horeca sector. It uses only 100% Italian milk coming from Piedmont and Lombardy.



MOZZARELLA FIOR DI LATTE JULIENNE

Mozzarella cheese for pizza with high service content produced according to the Italian dairy tradition with white colour and good milk flavour for the best pizzas Italian style.

Expiration date and conservation: Shelf-life: 30 days, store in a refrigerator at 4°C .
International certifications: IFS, BRC.

CASTAGNA DISTRIBUZIONE ALIMENTARE www.castagnosrl.com

Located in the Verbania-Cusio-Ossola area with its forty years of experience, the company has long embraced the modern spirit in favor of the large and medium distribution and specialist dealer while maintaining the old traditions. Another cornerstone of the company is customer service with a wide range of typical products of various high-quality regions of Italy.



MONTAGNE

Cheese with thin and reddish crust. The paste is pale yellow to white-milk, the variations are related to the pasture. The texture is mushy, soft and melting on the palate. Widespread eyes, rounded and uneven, the flavor is sweet and delicate.

Expiration date and conservation: 60 days. Store at $8\text{--}12^{\circ}\text{C}$.

BRIMI – CENTRO LATTE BRESSANONE www.brimi.it

In 1969 the small dairy cooperative of Sciovesi Schio and the dairy producer of Bressanone Briven from South Tyrol merged, giving birth to the Centro Latte di Bressanone-Milchhof Briven – Brima. Today Brimi is one of the most important producers of mozzarella on the National market and beyond.



BRIMI MOZZARELLA FIOR DI LATTE

Fresh cheese of diacid format (2500 g) made from pasteurized cow-milk through renneting.

Expiration date and conservation: Shelf-life: 28 days, guaranteed shelf-life at delivery: 19 days. Transport and storage: 3°C + 6°C .
International certifications: BRC, IFS, CSQA.

CASEIFICIO www.withoutlactose.com

Blending tradition and innovation, our company Caseificio created 'Libera', a lactose free mozzarella (<math><0.01\%</math>). Our cheese is suitable for lactose intolerant who don't want to give up the pleasure of eating dairy products. We are very proud to disclose our lactose free Buntata.



LIBERA BURRATA

Libera free Burrata 200 g is a handmade product, a mozzarella filled with stracciatella (lactose free cream and mozzarella string), typical from Apulia Region. It is wrapped in a colored leaf, resuming the traditional packaging of this product who was wrapped in leaves of ashwood.

Expiration date and conservation: Shelf-life: 21 days. Keep refrigerated $+4^{\circ}\text{C}$.
International certifications: Gemmet ISO 22000.

CASEIFICIO LONGO www.caseificiolongo.it

Caseificio Longo loves tradition and genuine taste with a real passion towards the art of producing cheese. Quality is guaranteed by the use of natural ingredients and the care put in every production. A 60 years old history of cheese making born in the beautiful Garavate Piedmont valleys.



TOMINO DEL BOSCAIOLO

Italian grill cheese, strictly for cooking.

Expiration date and conservation: 30 days. Keep refrigerated between 0° and $+4^{\circ}\text{C}$.
International certifications: IFS, BRC.

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

Caseificio Maremma was established in 1966, in the heart of Tuscany, by the will of its founder Spadi Fortunato who today manages the company together with his family.



PECORINO SENESE

Pecorini, mostly fresh, are characterized by a definite taste and structure, enclosed in a smooth paste of white color. This enchanting young cheese has a sweet and delicate flavor, it loses this quality during ripening in favor of a more intense and complex taste that gives it a surprising aromatic complexity.

Expiration date and conservation: 105 days from packaging.
International certifications: ISO9001:2008, Halal, Organic.