

# Buffalo Mozzarella



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*Flavours of Italy*

# Buffalo Mozzarella



*The cryogenically food process essentially uses two liquids, nitrogen and carbon dioxide. Due to their frozen properties, the cryogenic liquids allow for the most formidable conditions during the freezing phase. Furthermore, the formation of ice microcrystals preserves the quality of even the most delicate foods. The rapid cooling down process therefore allows the food to maintain its original freshness, taste, colour and aroma.*



# 1 RETAIL products

- **BUFFALO MOZZARELLA**

Weight: 100g – 250 g  
Packaging: Plastic tub  
Code: RMBX 100-50  
RMBX 250-50 or 250-125 / 250

Weight: **250g**  
Packaging: Plastic BAG  
Code: RMBXBU 250-50 or  
250-125 or 250-250

Weight: **100g - 125g - 200g -  
250g - 500 gr.**  
Code: RMBXBU 250-50 or  
250-125 or 250-250



- **BURRATA**

Weight: 125g – 250 (2 pcs pack)  
Packaging: Plastic tub  
Code: RBUT125 -RBUT125x2

- **BURRATA WITH LEAF**

Weight: 200g - 300g  
Packaging: polystyrene box  
Code: RBU200F - RBU300F



- **TRUFFLES BURRATA**

Weight: 125g - 250 (2 pcs pack)  
Packaging: Plastic tub  
Code: RBUT125TAR  
RBUT125x2TAR

- **TRUFFLES BURRATA WITH LEAF**

Weight: 250g  
Packaging: polystyrene box  
Code: RBU250TAR



- **NODINO**

Weight: 250g  
Packaging: thermosealed tub  
Code: RMMX250-VN50

- **FIOR DI LATTE - cow mozzarella**

Weight: 250g  
Packaging: thermosealed tub  
Code: RMMX250-VFDL



- **STRACCIATELLA**

Weight: 200g - 250g  
Packaging: thermosealed tub or plastic tub  
Code: RMMX ST200T  
RMMX ST250V



- **TRECCIA**

Weight: 250g (125g x 2 pcs)  
Packaging: thermosealed tub  
Code: RMMX250-VTR125

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• **BUFFALO MOZZARELLA «SPECIAL» FOR PIZZA**

Weight: 1000 g  
Packaging: plastic pack  
Code: FMBSPE 1000



• **FIOR DI LATTE «SPECIAL» FOR PIZZA - cow mozzarella**

Weight: 125g  
Packaging: thermosealed tub  
Code: FMCSPE125

• **FIOR DI LATTE «SPECIAL» FOR PIZZA**

Weight: 250g  
Packaging: thermosealed tub  
Code: FMCSPE250



• **BURRATA**

Weight: 125g  
Packaging: plastic pack  
Code: BUQ 125



• **TRECCIA**

Weight: 100g  
Packaging: thermosealed tub  
Code: MMQ T100



• **MOZZARELLA ROLL**

Weight: 500g  
Packaging: thermosealed tub  
Code: RMMX SF1V - 500

• **BURRATA WITH LEAF**

Weight: 250g  
Packaging: plastic pack



• **STRACCIATELLA**

Weight: 200g  
Packaging: thermosealed tub



• **NODINO**

Weight: 30/50g  
Packaging: thermosealed tub  
Code: MMQ N50



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## 3 BUFFALO MOZZARELLA IQF

### Made from 100% ITALIAN BUFFALO MILK

**Description:** stretched curd cheese, frozen (cryogenised) as soon as produced, its liquid preservative free .

**Shelf Life:** 12 months from production date

**Preservation temperature:** -18°C

**Use:** Thaw at room temperature or put the mozzarella cheese in cold water for two hours then consume as a fresh product. This product can be kept for nearly three days at a temperature of +4°C in water.

**Freezing Technology:** Quite fast, about 8 minutes using cryogenic gas and or a fast mechanical temperature decriaser.

#### ORGANOLEPTIC CHARACTERISTICS DEFROSTING

**Smell:** same as a fresh product, predominantly milky, pleasant and delicate.

**Colour:** pearly white, uniform.

**Flavour:** pleasant, fresh, white musk taste, slightly acid but salty aftertaste.

**Appearance:** distinctive, consistent

**Consistency:** fairly soft inside

## 4 BURRATA

### Made from 100% Italian COW MILK

**Description:** frozen as soon as produced, its liquid preservative free. It's a cheese made of stringy paste, and whole cow's milk, its shape is round, processed manually with filling of uht milk cream and pieces of spun paste inside an enclosure also made of spun paste.

**Ingredients:** cow's milk, whey starter culture o citric acid, rennet, salt and UHT milk cream.

**Shelf life:** 12 months

**Preservation:** temperature : -18°C

**Use:** Wrap the product with food film and thaw at room temperature for a couple of hours then consume as a fresh product. The product may be kept for approximately two days at a temperature of +4°C.

**Freezing Technology:** very fast, using cryogenis gas and or a fast mechanical temperature decriaser.

#### ORGANOLEPTIC CHARACTERISTICS AFTER DEFROSTING

**Smell:** same as of a fresh product, predominantly milky, pleasant and delicate.

**Colour:** pearly white, uniform.

**Flavour:** pleasant, fresh, slightly acid but salty aftertaste.

**Appearance:** distinctive, consistent

**Consistency:** fairly soft inside.

*Buffalo Mozzarella*



## 5 COW MOZZARELLA

**Description:** frozen as soon as produced, its liquid preservative free.

**Ingredients:** cow's milk, whey starter culture, rennet, salt.

**Shelf life:** 12 months

**Preservation:** temperature : -18°C

**Use:** Thaw it at room temperature or put the mozzarella cheese in cold water for approximately two hours then consume it as fresh product. The product may be kept for approximately three days in water at a temperature of +4°C.

**Freezing Technology:** Quite fast, approximately 8 minutes using cryogenic gas and or fast mechanical temperature decriaser, in compliance with the law.

### ORGANOLEPTIC CHARACTERISTICS AFTER DEFROSTING

**Smell:** same as of a fresh product, predominantly milky, pleasant and delicate.

**Colour:** pearly white, uniform.

**Flavour:** pleasant, fresh, mild, slightly acid but salty aftertaste.

**Appearance:** distinctive, consistent

**Consistency:** fairly soft inside.

## 6 STRACCIATELLA

**Description:** the stracciatella is a fresh cheese made of spun paste with salty cream, a soft and creamy texture made of uht milk cream with thin threads of mozzarella.

**Ingredients:** cow's milk, whey starter culture o citric acid, rennet, salt and UHT milk cream.

**Shelf life:** 12 months

**Preservation temperature:** -18°C

**Dimension:** single piece size : 125/250 g. Handmade product.

**Use:** Thaw it at room temperature for a couple of hours then consume as a fresh product. The product may be kept for approximately three days at a temperature of +4°C.

**Freezing Technology:** Quite fast, using cryogenic gas and or fast mechanical temperature decriaser, in compliance with the law.

### ORGANOLEPTIC CHARACTERISTICS AFTER DEFROSTING

**Smell:** same as of a fresh product, predominantly milky, pleasant and delicate.

**Colour:** pearly white, uniform.

**Flavour:** pleasant, fresh, slightly acid but salty aftertaste.

**Appearance:** distinctive, consistent

**Consistency:** fairly soft inside.



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