

Buffalo Mozzarella



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Monte-Carlo Fine Taste Ltd.



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.*



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

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BURRATA WITH LEAF

Weight: 200g - 300g

Packaging: polystyrene box
Code: RBU200F - RBU300F



- **STRACCIATELLA**

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



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



- **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



- **BURRATA**

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



- **BURRATA WITH LEAF**

Weight: 250g
Packaging: plastic pack



- **STRACCIATELLA**

Weight: 200g
Packaging: thermosealed tub



- **TRECCIA**

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

- **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



- **MOZZARELLA ROLL**

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



- **NODINO**

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



Buffalo Mozzarella

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 decreaser.

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

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 cryogenic gas and or a fast mechanical temperature decreaser.

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



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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.



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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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