

PRODUCT SHOWCASE • DAIRY

SORI' ITALIA

HALL: 2 BOOTH: J 074

www.soritalia.com



BUFFALO BURRATA

Acidulous and aromatic taste, pearly white color and lactic flavor.

Ingredients

Buffalo pasteurized milk, buffalo milk cream, natural whey, salt, rennet.

Packaging details

125 gr in thermoformed cup

Shelf life

19 days

International certifications

BRCGS, ISO, IFS, Sedex, Halal, Gli Allevamenti Del Benessere

ARRIGONI BATTISTA

HALL: 2 BOOTH: A 056

www.arrigoniformaggi.it/en



SPOONABLE GORGONZOLA ONLY PULP

The new format of spoonable Gorgonzola is a package with a half wheel of about 4.5 kg of only pulp. The rind is removed before packaging, so that all the cheese contained in the tray can be used. This Gorgonzola is a top line cheese, it is particularly creamy and has a typical sweet flavor. Made with cow's milk exclusively, spoonable Gorgonzola is a historical product of the Lombard tradition that has always made creaminess its strong point.

Ingredients

Milk, salt, rennet

Packaging details

Aluminium + plastic tray + cover

Shelf life

30 days from packaging

International certifications

IBS, IFS, BIO

BOTALLA

HALL: 02 BOOTH: K 048

www.botallaformaggi.com



FORMAGGIO ITALO

Italo cheese represents one of the high-quality cheeses of Botalla. Italo represents the Italian dairy tradition. A secret recipe based on equilibrium: Italo is made with 100% pure Piedmont milk, aged on pinewood plank in a special cellar. Unique scent and wonderful taste.

Ingredients

Cow milk, salt, rennet

Packaging details

Weight 1,8 kg, 1 piece per box

Shelf life

90 days

International certifications

IFS

CASEIFICIO VAL D'AVETO

HALL: 2 BOOTH: E 056

www.caseificiovaldaveto.com



VAL D'AVETO'S STRAINED YOGURT PIEDMONT HAZELNUT PGI

The most famous taste, but never taken for granted. The delicate and precious flavor of hazelnut is combined with the acidity of yogurt. Ideal for a tasty but also healthy break, thanks to the low calorie intake of hazelnuts.

Ingredients

Pasteurized whole cow's milk, Piedmont hazelnut PGI preparation 22% (sugar, water, hazelnut paste 10%, thickener: E1442, caramelized sugar, acidity regulator: E334, flavorings, preservative: E202), starter cultures. May contain nuts and soy.

Packaging details

150 gr, plastic tray

Shelf life

30 days

BU CASTELLI FORMAGGI DOP & SPECIALITÀ - LACTALIS ITALIA

HALL: 2 BOOTH: C 044

www.castelligroup.com



CASTELLI PECORINO DI PIENZA FLAVOURED RANGE

From the knowledge of its cheese makers and the amazing landscape of the Val d'Orcia, Castelli is glad to introduce the Pecorino di Pienza Specialties range to taste the sweetness of the Pecorino di Pienza in the natural flavoured variants of Truffle, Chilli and Green Pepper. Tasty and natural, ideal in cubes for delicious aperitifs, to garnish pizzas and focaccias or as a dessert combined by honey and jams.

Ingredients

Milk, salt and rennet

Packaging details

Wedge 300 gr in a plastic thermoformed box

Shelf life

180 days

International certifications

IFS, BRC, ISO, BIO, Halal

DELIZIA

HALL: 2 BOOTH: A 016

www.deliziaspa.com



MOZZARELLA DI GIOIA DEL COLLE PDO 'BOCCONE'

Stretched-curd cheese, cow's milk. Appearance: smooth or slightly fibrous and shiny surface, milky white with possible shades of straw color; elastic consistency. Odor: lactic, sour with possible hints of butter. Taste: delicately sour milk with a pleasant aftertaste of fermented / acid whey.

Ingredients

Pasteurized cow milk, natural whey, salt, rennet.

Packaging details

Plastic film (bag) 200 gr

Shelf life

18 days

International certifications

BRC, IFS, Organic, PDO

CASEIFICIO BUSTI

HALL: 2 BOOTH: M 026

www.caseificiobusti.it/en/



GRATED AGED TUSCAN PECORINO PDO

A Pecorino cheese made with milk entirely sourced from recognised breeding farms of the Consortium for the protection of Pecorino Toscano PDO, which are located in Tuscany and Northern Lazio. The right balance of flavor, typical of Aged Tuscan Pecorino PDO, freshly grated, is kept unchanged thanks to the MAP packaging. The special freshness-saving closure of the bag preserves for a longer time the organoleptic properties of the product, such as aroma and flavor.

Ingredients

Pasteurized sheep milk, salt, animal rennet, cheese cultures.

Packaging details

90 gr fixed weight, grating and packaging in MAP

Shelf life

120 days from the packaging date

AGROZOOTECNICA MARCHESA

HALL: 02 BOOTH: C 008

www.cfelix.it



YOGURT 100% BUFFALO MILK

Yogurt 100% buffalo milk available in 5 tastes: Plain, Lemon, Berries, Apricot and Pistachio. No preservatives.

Ingredients

Pasteurized buffalo milk, grape sugar, live lactic ferments.

Packaging details

Glass with aluminum twist off cap

Shelf life

40 days

CASEIFICIO VAL D'APSA

HALL: 2 BOOTH: H 002

www.caseificiovaldapsa.it



'AFFETTIAMO' CHEESE WITHOUT LACTOSE

Affettiamo is the new line of cheeses designed by the Val d'Apsa Group to keep up with the rapid changes in the lifestyle of consumers. The line embodies one of the great values of the Group, the protection of the environment, with its eco-sustainable packaging, 100% recyclable. The Val d'Apsa Group proposes a new lactose-free cheese format, sliced into very thin slices, individually interleaved and packaged. It is a fresh and tasty cheese, specially designed for lactose intolerant people.

Ingredients

Pasteurized sheep's milk and milk, salt, rennet, selected lactic ferments.

Packaging details

Fixed weight: 80 gr. Packaging: 100% recyclable packaging (paper and plastic)

Shelf life

75 days

International certifications

IFS, BRC, FDA, List Eurasian Custom Union (EA CU)

LUIGI GUFFANTI 1876

HALL: 2 BOOTH: A 031

www.guffantiformaggi.com



CHESELLA

When the legendary Mozzarella (made with Water Buffalo milk) is literally preserved in the rich stringy pasta of Caciocavallo (from cow's milk) the meeting of two spectacular dairy traditions takes place. A marriage between buffalo's milk and cow's milk pasta, named 'Cheesella'. A novelty with more than 200 years of history behind it, (re)discovered by Guffanti.

Ingredients

Raw Buffalo milk and pasteurized cow's milk

Packaging details

Vacuum packed

Shelf life

45 days

ITALIAN FOOD & CHEESE

HALL: 2 BOOTH: G 046

www.ifcfood.com



CREAM OF PARMIGIANO REGGIANO

Authorized by the Parmigiano Reggiano consortium, this cream enhances all the unique and unmistakable flavour of the 'king' of cheeses. Creamy, easy to spread and ready to use, it is ideal for garnishing cold appetizers, finger food or tasty snacks. When heated it becomes fluid and goes perfectly with any recipe from first courses, to main courses, even with pizza. The Parmigiano Reggiano cream is without preservatives.

Packaging details

125 gr - pp bowl; 500 gr - pp bucket; stand-up bag 1000 gr - pp bucket; stand-up bag 5000 gr - pp bucket

Shelf life

8 months

International certifications

IFS certification

IGOR

HALL: 02 BOOTH: D 013

www.igorgorgonzola.com



ECOPACK IGOR GORGONZOLA 'DOLCE' AND 'PICCANTE'

Igor Gorgonzola is pleased to introduce the new 100% recyclable Ecopack for the packed portions of Igor Gorgonzola Dolce and Piccante (sweet and spicy). Gorgonzola Dolce type is characterised by its soft paste with very light and not much widespread green-blue veins. It has a delicate flavour and a ripening period of at least 50 days. The Gorgonzola Piccante type is characterized by its hard paste and intense widespread blue-green veins. The taste is strong and spicy. It has a maturation period of at least 80 days. Gorgonzola Igor is also the first cheese certified Free, naturally lactose-free, approved by the Aili - Italian Lactose Intolerance Association.

Ingredients

Cow's milk (98.26%), milk starters (1.5%), dried sea salt (0.21%), animal rennet (0.02%), selected moulds of penicillium type (0.01%)

Packaging details

The new 200 gr Ecopack consists of a tray, back-label and foil, all made of polypropylene, a 100% recyclable material.

Shelf life

40 days

International certifications

Halal, 0 Emission Company, BRC Food Safety, IFS Food, ISO 50.001, ISO 22000:2018