



**AL01-PST1**

# Stracciatella

**Description:** Premium Cow Milk Stracciatella Cheese is a high-quality cheese known for its delicate texture and rich flavor. Made from fresh cow's milk, it features fine shreds of mozzarella immersed in a creamy, indulgent mixture of cow's cream and salt, creating a luxurious cheese perfect for a variety of culinary applications.

**Ingredients:**

- Fresh cow's milk
- Cow's cream
- Salt

**Nutritional Information (per 100g):**

Energy	280 kcal
Protein	14g
Carbohydrates	3g (of which sugar 0g)
Fat	22g (of which saturated fat 15g)
Fiber	0g
Sodium	380mg
Calcium	350mg

**Physical Characteristics:**

- Appearance: Creamy white color with fine shreds of mozzarella
- Texture: Soft, creamy
- Moisture Content: Typically between 55% to 60%
- Fat Content: Minimum 20%

**Processing:**

1. Milk Collection: Fresh cow's milk is collected from select farms known for their high-quality dairy products.
2. Cream Separation: Cow's cream is separated from the milk and used to create the creamy mixture for stracciatella.
3. Mozzarella Shredding: High-quality mozzarella cheese is finely shredded and added to the creamy mixture.
4. Salt Addition: Salt is added to enhance flavor and preserve the cheese.
5. Mixing: The shredded mozzarella is gently mixed with the creamy mixture to create a homogeneous texture.
6. Packaging: The Premium Cow Milk Stracciatella Cheese is vacuum-sealed trays + lid to maintain its freshness and quality.

**Usage:** Premium Cow Milk Stracciatella Cheese is perfect for adding a touch of luxury to salads, bruschetta, pizzas, and other gourmet dishes. It can be drizzled with olive oil and served with fresh tomatoes and basil for a classic Caprese salad, or used as a decadent topping for pizzas and pasta dishes.

**Storage:** Store Premium Cow Milk Stracciatella Cheese in its original packaging or an airtight container in the refrigerator at temperatures between 2°C to 4°C (36°F to 39°F). Consume within the recommended shelf life for optimal taste and texture.

**Shelf Life:** The shelf life of Premium Cow Milk Stracciatella Cheese is typically 14 days when stored under proper refrigeration conditions.

**Allergen Information:** Contains milk. Suitable for lacto-vegetarian diets.

**Certifications:**

- FDA
- Factory license

Please feel free to contact us if you have any further inquiries or require additional information regarding our Premium Cow Milk Stracciatella Cheese.