



AL01-FICI

Ciliegine Fiordilatte

Description: Cow Milk Ciliegine Cheese is a delightful variation of fresh mozzarella, characterized by its small, cherry-sized balls. Made from high-quality cow's milk, each Ciliegine ball offers a creamy texture and a mild, milky flavor, perfect for a variety of culinary uses.

Ingredients:

- Fresh cow's milk
- Salt
- Rennet

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

Energy	250 kcal
Protein	15g
Carbohydrates	2g (of which sugar 1g)
Fat	20g (of which saturated fat 14g)
Fiber	0g
Sodium	380mg
Calcium	400mg

Physical Characteristics:

- Appearance: Small, cherry-sized balls

- Color: White
- Texture: Soft and moist
- Weight: Approximately 10g per ball

Processing:

1. Milk Collection: Fresh cow's milk is collected from select farms known for their high-quality dairy products.
2. Pasteurization: The milk undergoes pasteurization to ensure product safety and quality.
3. Coagulation: Rennet is added to the milk to initiate the coagulation process, forming curds.
4. Shaping: The curds are shaped into small, cherry-sized balls by hand or using specialized equipment.
5. Salting: The Ciliegine balls are immersed in a brine solution to enhance flavor and preserve freshness.
6. Packaging: Cow Milk Ciliegine Cheese is packaged in either 250g trays + lid or 2kg bags to meet customer preferences and usage requirements.

Usage: Cow Milk Ciliegine Cheese is perfect for salads, appetizers, sandwiches, and antipasti platters. It can be paired with fresh tomatoes, basil, and a drizzle of olive oil for a classic Caprese salad or used as a topping for pizzas and pasta dishes.

Storage: Store Cow Milk Ciliegine 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 indicated shelf life for optimal freshness and quality.

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

Allergen Information: Contains milk. Suitable for vegetarian diets.

Certifications:

- FDA
- Factory license

Please feel free to contact us for further information or inquiries regarding our Cow Milk Ciliegine Cheese.