



AL01-PBU3T

Burrata with Truffle 250g

Description: Truffle Burrata Cheese is a luxurious variation of traditional burrata, infused with the rich and earthy aroma of truffles. Each burrata ball features a creamy center made from a blend of mozzarella curd, fresh cream, and decadent truffle paste, offering a unique and indulgent flavor experience.

Ingredients:

- Pasteurized cow's milk
- Cream
- Truffle paste
- Salt
- Rennet
- Cheese cultures

Nutritional Information (per 100g):

Energy	310 kcal
Protein	12g
Carbohydrates	2g (of which sugar 1g)
Fat	27g (of which saturated fat 19g)
Fiber	1g
Sodium	380mg
Calcium	350mg

Physical Characteristics:

- Appearance: Creamy white exterior with a soft, pouch-like shape

- Texture: Smooth outer shell with a creamy, indulgent center

- Moisture Content: Typically between 60% to 65%

- Fat Content: Minimum 25%

Processing:

1. Milk Pasteurization: High-quality cow's milk is pasteurized to ensure safety and quality.
2. Cream Addition: Fresh cream is added to the milk to create a rich and creamy texture.
3. Truffle Infusion: Decadent truffle paste is incorporated into the cheese mixture to infuse it with the distinctive flavor of truffles.
4. Coagulation: Rennet is added to the milk mixture to initiate the coagulation process, forming curds.
5. Molding: The curds are carefully molded into pouches, leaving a hollow center.
6. Filling: The hollow center of each pouch is filled with a mixture of mozzarella curd, fresh cream, and truffle paste.
7. Sealing: The pouch is sealed, creating a seamless outer shell.
8. Packaging: The Truffle Burrata Cheese is vacuum-sealed in individual trays to maintain its freshness and flavor.

Usage: Truffle Burrata Cheese is perfect for adding a touch of decadence to salads, appetizers, and gourmet dishes. It can be served on its own as a luxurious appetizer, paired with crusty bread and a drizzle of olive oil, or used as a gourmet topping for pizzas, pastas, and risottos.

Storage: Store Truffle Burrata 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 Truffle Burrata Cheese is typically 14 days when stored under proper refrigeration conditions.

Allergen Information: Contains milk. Suitable for vegetarians.

Certifications:

- FDA
- Factory license

Please feel free to contact us if you have any further inquiries or require additional information regarding our Truffle Burrata Cheese.