





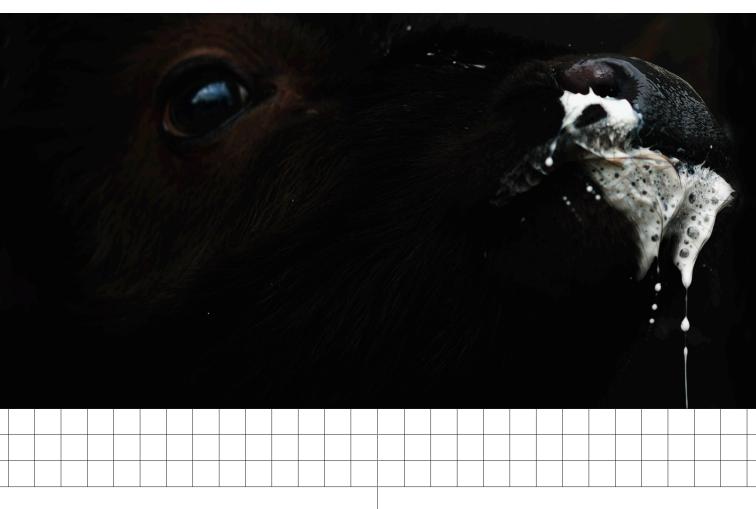
## MILK MADE NOBLE

WE BRIDGE THE GAP BETWEEN PRODUCTION AND DELIVERY

– GIVING YOU ACCESS TO A UNIQUE RANGE OF FRESH
PRODUCTS AT UNRIVALLED VALUE.

WHAT BEGAN IN 2007 AS A SEARCH FOR THE BEST BUFFALO MOZZARELLA GREW INTO A SPECIALISED BUSINESS SUPPLYING FRESH DAIRY TO TOP RESTAURANTS AND PIZZERIAS ACROSS EUROPE. TODAY WE SERVE PIZZERIAS, RESTAURANTS, DELIS, CATERERS AND WHOLESALERS IN SEVERAL COUNTRIES, HAVING CARVED OUT A NICHE AS A DEDICATED SUPPLIER OF FRESH MOZZARELLA.





WE SPECIALISE IN PROVIDING A CURATED COLLECTION OF SOME OF THE MOST SOUGHT AFTER ITALIAN DAIRY DELICACIES. OUR NIMBLE STRUCTURE ALLOWS US TO FOCUS OUR EFFORTS ON STREAMLINING OPERATIONS AND OPTIMISING LOGISTICS, ENABLING ACCESS TO THE FRESHEST PRODUCTS AT A TRULY STELLAR VALUE.

WE VALUE SIMPLICITY AND SPEED, YET REMAIN ROOTED IN DECADES OF TRADITION. OUR SELECTION REFLECTS REGIONS, PEOPLE, AND THEIR STORIES, SHOWCASING REMARKABLE PRODUCTS SHAPED BY EXTRAORDINARY INDIVIDUALS AND PLACES.

## MOZZARELLA DI BUFALA D.O.P.

THIS D.O.P. DELICACY COMES FROM S.MARIA CAPUA VETERE, CAMPANIA AND IS MADE UTILISING SOLELY BUFFALO MILK. ITS HISTORY DATES BACK CENTURIES AND IT IS THE PRIDE AND JOY OF MANY THAT COME FROM THAT REGION, IT IS ALSO WHERE EVERYTHING STARTED FOR US. THE PRODUCER OVERSEES EVERY STEP OF THE PRODUCTION, OWNING BOTH LAND AND BUFFALOES AND THEREFORE PRODUCING ITS OWN MILK FROM WHICH THE MOZZARELLA IS MADE. SON OF ONE OF THE FOUNDING MEMBERS OF THE D.O.P. CONSORTIUM, THIS 2ND GENERATION CHARISMATIC OWNER CAN STILL BE FOUND ON THE FARM TODAY, SHOWING AN UNRIVALLED DEDICATION AND NO SIGN OF WANTING TO COMPROMISE ON QUALITY AND TRADITION IN ANY WAY.



ORIGIN
S. MARIA CAPUA VETERE
CAMPANIA (ITALIA)

PRODUCER

CASEIFICIO AURIEMMA

**PORTION SIZE** 100 G | 125 G | 250 G + SHELF LIFE 14 DAYS MILK TYPE BUFFALO

## **FIORDILATTE**

ORIGIN

S. MARIA CAPUA VETERE

CAMPANIA (ITALIA)

THIS PRODUCT ORIGINATES FROM S.MARIA CAPUA VETERE, CAMPANIA, ONE OF THE HOMETOWNS OF MOZZARELLA IN SOUTHERN ITALY. IT IS THE BENCHMARK FOR FRESH MOZZARELLA USED ON EXCEPTIONAL PIZZAS AND COMES SUBMERGED IN ITS ORIGINAL WATER. AN ESSENTIAL INGREDIENT TO A HIGH QUALITY PIZZA, IT IS MADE FOLLOWING A SIMILAR PROCESS TO THAT OF A TYPICAL MOZZARELLA BUT ITS PASTE IS OF A FIRMER, SLIGHTLY LESS MOIST TEXTURE, IDEAL TO BE MIXED WITH OTHER INGREDIENTS AND DESIGNED TO RELEASE ITS FLAVOR WHILE MELTING. A FUNDAMENTAL YET OVERLOOKED INGREDIENT FOR ANY PIZZA CONNOISSEUR.

**PRODUCER** 

CASEIFICIO LA STELLA



## BURRATA

A SENSATIONAL PRODUCT COMPLETELY UNIQUE IN ITS CATEGORY, THIS RAW MILK HANDMADE BURRATA IS IN A LEAGUE OF ITS OWN. A RECIPE ROOTED IN DECADES OF TRADITION, IT'S THE CREATION OF AN APULIAN FAMILY WHO RELOCATED FROM THE SOUTH TO THE NORTH OF ITALY AND VOWED TO PRODUCE ONE OF THE MOST DISTINGUISHABLE PRODUCTS THAT CAN BE FOUND. ASIDE FROM BENEFITING SHORTER TRAVEL COMPARED TO MOST ALTERNATIVES, THIS BURRATA FEATURES HIGH QUALITY MILK AND CREAM FROM THE LANGHE REGION. THIS MILK IS SWEETER AND DELIVERS A HIGHER FAT CONTENT, CONFERRING A UNIQUE FLAVOUR TO THE FINAL PRODUCT, WHICH COMBINED WITH A DISTINCTIVELY THIN OUTER SHELL MAKES THIS BURRATA TRULY ONE OF A KIND.

**PRODUCER** 

CASEIFICIO LA MURGIA

ORIGIN

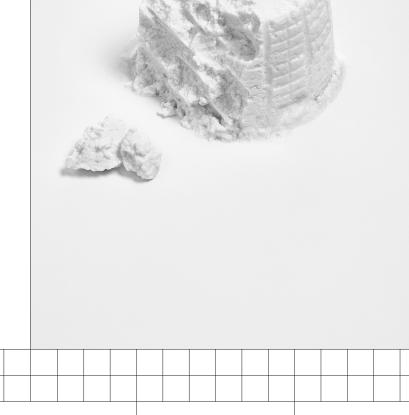
MONZA.

LOMBARDIA (ITALIA)



RIC	OT	ΓΑ					

A REMARKABLE PRODUCT WHICH STANDS OUT FROM THE COMPETITION, BOTH IN TERMS OF TASTE AND TEXTURE, IT IS MADE FROM A COMBINATION OF WHEY AND COW MILK AND IS A TRUE JOY OF A PRODUCT. DELICATE IN NATURE AND THEREFORE SUSCEPTIBLE TO FLUCTUATIONS IN TEMPERATURE, THIS PRODUCT HAS TO BE HANDLED WITH CARE AND NATURALLY HAS A SHORTER SHELF LIFE. IDEAL FOR A MULTITUDE OF USES IT HAS TO BE TRIED TO BE UNDERSTOOD.



ORIGIN
MONZA,
LOMBARDIA (ITALIA)

PRODUCER
CASEIFICIO LA MURGIA

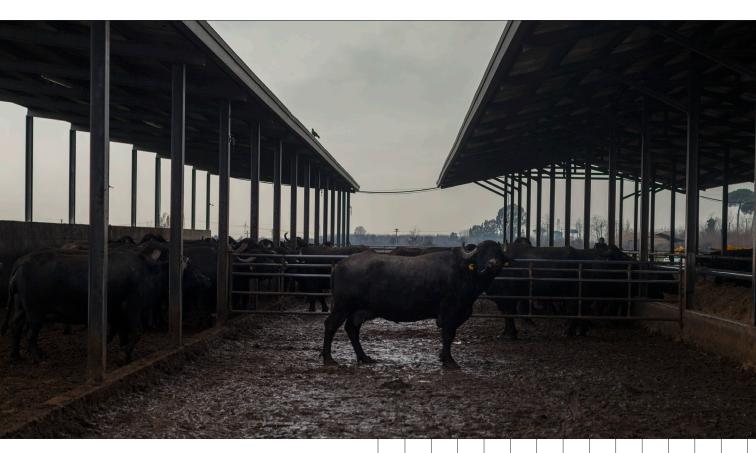
**PORTION SIZE** 125 G | 250 G | 1 KG | 5 KG SHELF LIFE 8 DAYS MILK TYPE COW

# DISPENSA

A FINE SELECTION OF EXCEPTIONAL AUXILIARY PRODUCTS
DESIGNED TO COMPLEMENT OUR FRESH RANGE AND
FURTHER ELEVATE THE VALUE WE DELIVER.

FULL CATALOGUE ON REQUEST.







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