



B I A N C A
L A B U F A L A



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.



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

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.



ORIGIN
S. MARIA CAPUA VETERE
CAMPANIA (ITALIA)

PRODUCER
CASEIFICIO LA STELLA

PORTION SIZE
500 G | 125 G

SHELF LIFE
18 DAYS

MILK TYPE
COW

RICOTTA

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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