MOZZARELLA DI BUFALA CAMPANA DOP

CODE	25053
COUNTRY OF ORIGIN	Italy, Campania
WEIGHT	250 g

Mozzarella di Bufala DOP produced with buffalo milk collected in Campania

DESCRIPTION	Mozzarella produces with whole buffalo's milk collected in Campania
APPAERANCE	Typical of an artisan pasta filata cheese, porcelain white with no eyes, slightly elastic especially in the first 8-10 hours from the production
TASTE	Sweet and slightly acid, milky, with light hints of nature
OUR SELECTION	Each mozzarella is made with Buffalo milk from the family own farm; the expertise derives from the dedication of 7 generations of the family in Mozzarella production, always with love and passion, as the best Italian tradition requires

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)
This document has only an informative purpose and does not represent the technical sheet of the product