

**FROZEN** ❄️

**DAIRY PRODUCTS**





**Quality, control and tradition combined with innovation.  
The commitment of CONSORZIO DAL MOLISE**

## DISTINCTIVE CHARACTERISTICS

### **Quality**

Careful selection of quality produce

### **Control**

Quality assurance and procedures

### **Tradition**

Ancient craft traditions

### **Innovation**

Innovative technology and working partners

### **Mission**

Flexibility to meet consumer demands and requests.

### **Vision**

Reaching international market while preserving original characteristics, beliefs, and standards

## CERTIFICATIONS



# FROZEN DAIRY PRODUCTS



- IQF - Individual Quick Frozen - is an advanced technology that uses liquid nitrogen to preserve taste and quality
- Each piece is individually frozen and food particles do not crystallize
- The product does not lose quality
- The taste and the flavour is equal to the fresh product
- The original nutritional properties are preserved

## ADVANTAGES:

- 18 months minimum expiry date
- No product loss
- Financial risks or loss minimized
- Storage optimized due to longevity of product
- Competitive - Logistical freight costs reduced for frozen products
- Quality - sustained; particle crystallization does not occur
- Taste - consistent with fresh counterpart
- Market share increase

18 months  
shelf life

# MOZZARELLA LOGS and CUTS



## **CUTS:**

- Dices
- Shreds
- Slices

## **TYPES:**

- Mozzarella substitute
- Cow (in different varieties)
- Buffalo
- Mixed (buffalo and cow)
- 100% Italian Milk
- Smoked

Differentiated with its raw materials, ingredients, quality and yield. Products are designed for market demand or according to specifications required by customers.



# COW'S MILK MOZZARELLA

- STICK 0,8 g
- PERLINA (Pearl) 1 g - 2 g - 5 g
- CILIEGINA (Cherry Shaped) 10 g - 16 g - 20 g - 25 g
- BOCCONCINO (Mozzarella Ball) 50 g
- MEZZALUNA (HALFMOON)
- MEDAGLIONE (MEDAL) 19 g
- MOZZARELLA (Large Mozzarella Ball) 100 g - 125 g - 250 g - 350 g



# BUFFALO'S MILK MOZZARELLA

- PERLINA (Pearl) 5 g
- CILIEGINA (Cherry Shaped) 25 g
- BOCCONCINO (Mozzarella Ball) 50 g
- MOZZARELLA (Large Mozzarella Ball) 125 g - 250 g
- TRECCIA (Braided Shaped) 250 g
- CIAMBELLA (Donut Shaped) 250 g



# FROZEN BURRATA

## AVAILABLE SIZES:

- Burratina 50 g
- Burratina 100 g / 125 g
- Burrata 200 g / 250 g

## VARIETIES:

- Plain
- With truffle
- Smoked

# FROZEN STRACCIATELLA

*The heart of burrata*

- Available size of 200 g





# FROZEN MASCARPONE

Mascarpone is a creamy dairy product made with 70% cream and 30% milk; it's obtained from the cream processing,

- Available in pack of 500 g and 10 kg;
- Best known as essential ingredient for Italian tiramisù, also used for other desserts, cakes, cake fillings, mousses, quiches, pies and excellent as condiment for pasta.



# FROZEN DICED BLUE CHEESE

Available in two different varieties with unmistakable taste:

- the sweet kind with a soft consistence and a particular slightly spicy flavour;
- the spicy kind more consistent and slightly friable with a stronger taste.

Giving a touch of originality, the Blue Cheese can be used for many dishes: ideal ingredient for risotto, stuffed pasta, excellent dressing for all kinds of meat, perfect as pizza topping.



# FROZEN CRUMBLED STRACCHINO

Soft and creamy cheese with a delicate and unmistakable flavor and slightly acidic.

Versatile for many food preparations: ideal ingredient to make precious buns and savoury pies, excellent for pasta, perfect on pizza giving freshness and originality.





## **CONSORZIO DAL MOLISE**

LEGAL OFFICE: C.da Macchie, 82 - 86100 Campobasso ITALY

ESTABLISHMENT: Via L. e N. Marinelli, 10 - 86025 Ripalimosani (CB) ITALY

TEL./FAX +39 0874 699290 - 0874 1961382

WEB/EMAIL: [www.dalmolise.it](http://www.dalmolise.it) - [info@dalmolise.it](mailto:info@dalmolise.it)