

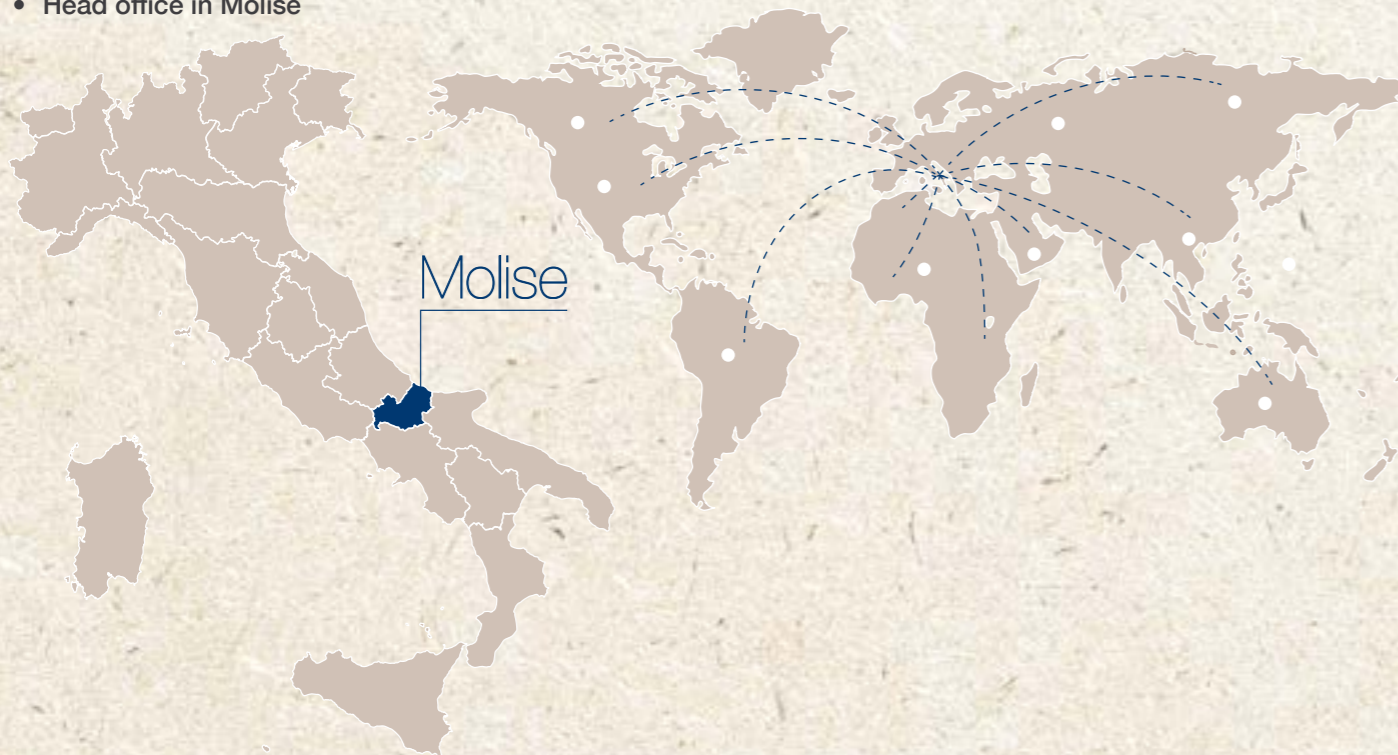
100% Italiano



CATALOGO DAIRY

OUR PRODUCTION SITES

- Production sites throughout Italy
- Registered office in Molise
- Head office in Molise



COMPANY

Consorzio Dal Molise arose from the intuition of Mr. Domenico Notartomaso, from his passion for Italian food and from his deep love for his native land: the Molise region. Molise is a small region in southern Italy, characterized by breathtaking nature, rich in history, art and ancient traditions. It has numerous food and wine excellences, with dairy products as its specialty. Founded in 2000, Consorzio Dal Molise was set up after conducting marketing research on various products and raw materials in cooperation with the University of Molise. The aim was to select and market the best typical products of Molise. Over time it has specialized in frozen dairy products, promoted on the national and international market under the Dal Molise commercial brand. The name speaks of the goal of bringing the genuineness of Molise products to tables around the world. Our logo, a sapling, symbolizes the strength of our roots that plunge in a solid ground, while the branches represent the wide range of products of Consorzio Dal Molise that sprout from it. New methods and new technologies optimize production and distribution to cater to customer requests. Our strength is innovation in tradition.

OUR MISSION

Today Consorzio Dal Molise continues to engage with the same passion in the field of research and innovation to improve product quality and production processes, to design and create competitive products, satisfy specific needs, with great attention paid to its customers and market demands.

OUR VISION

Satisfy the domestic and international market while preserving the typicality of the product. Thanks to our careful selection of raw materials combined with strict controls, we can ensure high quality standards throughout the entire supply chain production. We offer our customers a wide range of products, as well as extreme flexibility in terms of new products and new packaging. While innovating production processes and products, we aim at never losing touch with tradition, understood as respect for the most ancient dairy traditions.

A PREPARED AND WINNING TEAM

The choice of our personnel is careful and targeted, as we know that the active co-operation of everyone is essential to achieve the goals. Comprehensive curricula and specific skills, but also people who are open to learning in process, to sharing knowledge as a company asset, but above all people who are willing to get

involved, reinvent themselves in the face of needs and difficulties and with a critical and self-critical approach. All this is meant to create a healthy, dynamic and harmonious working environment, where even problems become an opportunity for growth.

OUR PRODUCTS

Since 2000 Consorzio Dal Molise has produced a wide range of food products, both fresh and frozen. In particular today it specializes in the dairy sector.

Its production has always been characterized by its commitment to the entire production process, with strict control and achievement of high-quality standards, together with the guarantee of full traceability of the process and production systems.

The very wide range of our products can be divided into 5 categories:

- Cow's and buffalo's milk dairy products
- Frozen cow's milk dairy products
- Frozen buffalo's milk dairy products
- IQF frozen cow's and buffalo's dairy products
- Aged raw milk dairy products
- Pasteurized fresh dairy products.

IQF: AN INNOVATIVE TECHNOLOGY

Through the innovative IQF technology (Individually Quick Freezing) which exploits the properties of liquid nitrogen, the deep-freezing line aims to bring true Italian taste to tables all over the world, IQF freezing is an innovative technology that uses liquid nitrogen to cool the food matrix in a very short time, without alteration and above all preserving all the organoleptic characteristics of the product.

The advantages of this freezing method are:

- Individual freezing
- Easy and immediate use
- Reduction of product waste
- Constant high quality
- Respect for organoleptic and nutritional properties
- Shelf life of 18 months

Our strength is to have diversified deep-freezing lines based on the needs of each producer and product type.

REVOLUTION IN TRADITION

In addition to its commitment to technological research, aimed at improving production and preservation processes, Consorzio Dal Molise is constantly studying and creating innovative products that give dynamism to the dairy sector, which by nature is apparently static and not innovative.

2015: ORGANIC PRODUCTS

An organic product is the result of a production process that pays attention to:

- animal welfare, as it does not intensively exploit livestock;
- consumer health, as it subjects the product to the control by special certification bodies;
- the environment, as it does not use pesticides and chemical additives.

Raw milk mozzarella produced from organically farmed herds

represents the choice of a product that satisfies the most demanding palates and adds value to the Consortium's vast dairy assortment.

2015: FROZEN BURRATA

Burrata is a fresh pasta filata cheese with a soft texture and a sweet and delicate taste. It comes in the shape of a soft mozzarella bag containing a creamy heart, stracciatella, which consists of mozzarella shreds mixed with cream, a rich and creamy treasure with the typical milk flavour.

Thanks to the IQF process, Consorzio Dal Molise has succeeded in standardizing its high quality and it is aware of the traditionality and uniqueness of this product. Frozen burrata has a shelf life of 18 months and its authentic taste can be enjoyed anywhere in the world, without any alteration in flavour and organoleptic characteristics. In addition to the traditional burrata, the Consortium offers the exclusive truffle and smoked variants.

2015: FROZEN STRACCIATELLA

In 2015 we gave birth to the frozen stracciatella, the soft heart of burrata, which is ideal for conveniently stuffing sandwiches, pizza bases, pasta dishes, piadinas, bruschettas and much more.

INNOVATION!

2023: THE MICROWAVEABLE FROZEN BURRATA

In 2023, the Consortium designed and registered a patent for the frozen burrata that can be defrosted in microwave, both the traditional and the stuffed one. This product is inspired by attention to changes in the food industry, reflecting the changes and progress of an increasingly fast-paced and dynamic society, with new needs also from food point of view. On the one hand, people are looking for quick and convenient meals to prepare. On the other hand, people are less and less willing to give up the authenticity of raw materials and flavours. DalMolise microwaveable burrata was created in full respect of tradition, bringing a well-known yet revolutionary product to the table. Thanks to the innovative production and IQF system, burrata can be defrosted in the microwave in just 3 minutes. In this way you can savour all the taste of freshly made burrata at any time.

2023: THE MICROWAVEABLE STUFFED FROZEN BURRATA

Innovation continues with the launch of the stuffed burrata, to give anyone the possibility to prepare a pasta dish based on traditional Italian recipes in a short time, both balanced and harmonious in flavour.

2024: FROZEN STUFFED STRACCIATELLA

To meet modern eating behaviours, we also created the frozen stuffed stracciatella: different fillings for multiple uses.

FUTURE OBJECTIVES

- Keep on meeting the needs of the domestic and foreign markets
- Continue the evolution of the dairy sector, with revolutionary new products already being tested
- Maintain high production and quality standards
- Increase production capacity
- Make new automated production lines
- Design and build new technologically advanced machines in line with the Industry 5.0 perspective

SALES CHANNELS

- G.D.O. (Large-Scale Distribution)
- D.O. (Retail Purchasing Consortiums)
- Normal Trade
- Ho.Re.Ca.
- Importers
- Distributors

CERTIFICATIONS

- BRC
- IFS
- FDA
- Halal
- Organic

OUR SERVICES

- Private label
- Market research and development of ad hoc products
- Flexibility in production
- Ongoing experimentation
- Customer support on product use

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SOCIAL MEDIA

- LinkedIn
- Instagram
- Facebook



DAIRY PRODUCTS

History, climate favorable and conditions of Molise are the right background for dairy production. Molise is the birthplace of cow's milk mozzarella, a word derived from Italian word "Mozzatura", describing a cheesemaker who spins fresh cheese by hand. Starting from the art of "dough spinning" Molise nowadays is renowned for production of mozzarella. **Consorzio Dal Molise**, respecting and exalting its roots has translated the tradition into a vast selection of fresh and frozen dairy products.



HO.RE.CA. CHANNEL

Logs of mozzarella

Available in different cuts:

- *Diced*
- *Julienned*

Different kinds of logs: mozzarella substitute, cow, buffalo, mixed, 100% Italian. Differentiated with its raw materials, ingredients, quality and yield. Products designed for market demand or according to specifications required by customers.

HO.RE.CA. AND RETAIL CHANNELS

COW'S MILK MOZZARELLA

Available in various sizes: “perlina” (pearl), “ciliegina” (cherry shaped), “bocconcino” (mozzarella ball), “mozzarella” (large mozzarella ball) and “fiore” (flower shaped).



BUFFALO MOZZARELLA DOP (PROTECTED DESIGNATION OF ORIGIN)

Available in various sizes: “perlina” (pearl), “ciliegina” (cherry shaped), “bocconcino” (mozzarella ball), “ciambella” (donut shaped), “treccia” (braided shaped) and “mozzarella” (large mozzarella ball).



FROZEN DAIRY PRODUCTS

FROZEN ❄️

- 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
- Crumble

TYPES:

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

PLUS

- 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

- 1 STICK 0,8 g
- 2 PERLINA (Pearl) 1 g - 2 g - 3 g - 5 g - 10 g
- 3 CILIEGINA (Cherry Shaped) 16 g - 20 g - 25 g
- 4 BOCCONCINO (Mozzarella Ball) 50 g
- 5 MEZZALUNA (HALFMOON)
- 6 MEDAGLIONE (MEDAL) 19 g
- 7 CUORICINI DI MOZZARELLA
- 8 MOZZARELLA (Large Mozzarella Ball)
100 g - 125 g - 250 g - 350 g - 500 g



Great Variety



BUFFALO'S MILK MOZZARELLA

- 1 PERLINA (Pearl) 5 g
- 2 CILIEGINA (Cherry Shaped) 25 g
- 3 MOZZARELLA (Large Mozzarella Ball) 50 g - 125 g - 250 g
- 4 TRECCIA (Braided Shaped) 250 g



Great Variety





FROZEN BURRATA IQF

“Burrata” is a soft mozzarella pouch that carries delicious strips of mozzarella mixed with cream.

- Offers a sweet and delightful flavor, with a delicate surface and more pronounced as you reach the heart of the burrata, where a creamy buttery milky taste is released.
- It can be enjoyed in many different ways: with caprese, with ham, for fillings, pizza and pasta.
- For **Consorzio Dal Molise**, frozen Burrata speaks for itself with its taste and innovation and it is a unique product with an expiry date of one year: an absolute novelty that allows you to enjoy the product after months and months, in every part of the world, without any change in flavor.
- The options available are with or without truffles.
- The latest Consorzio product is Smoked Burrata smoked naturally.

AVAILABLE SIZES:

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

VARIETIES:

- Plain
- With truffle
- Smoked





SOME OF OUR
PRODUCTIONS
STILL HOLD ON OLD
TRADITION



NONTHLESS
HYGENIC
PARAMETERS
ARE ALWAYS
OUR PRIORITY

BURRATA CHEF

Stuffing for pasta and pizza

- Burrata ai funghi
- Burrata ai funghi e tartufo
- Burrata al pesto
- Burrata cacio e pepe
- Burrata alla nduja
- Burrata alla nduja vegetariana

CIBUS
Innovation
corner **FOOD**

NEWNES



CHOOSE
YOUR
FLAVOR
AND COOK
YOUR
ITALIAN DISH



FROZEN STRACCIATELLA

The heart of burrata

NEWNESS

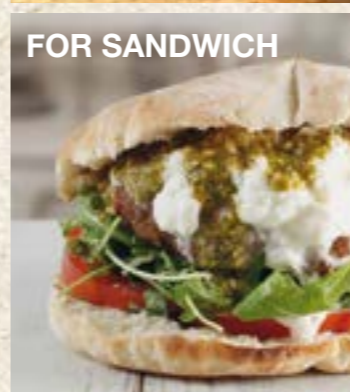
- Available size of 200 g
- stracciatella
- stracciatella al tartufo
- stracciatella funghi e tartufo
- stracciatella ai funghi
- stracciatella cacio e pepe
- stracciatella pesto
- stracciatella nduja
- stracciatella all'arancia
- stracciatella al gorgonzola.



FOR PASTA



FOR PIZZA



FOR SANDWICH



FOR BRUSCHETTA



FOR PIADINA



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 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 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

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