

BRESCIA LAT

INDUSTRIA CASEARIA



formaggio italiano

RICOTTA

Fresh pasteurised cheese, manufactured through thermo-acidification of pasteurised milk whey and pasteurised cream. This product is featured by white creamy texture, delicate and pleasant taste.



- 50012 - **Ricotta 1,5 Kg. - fix weight**
02 pieces per carton Shelf life: 60 days
- 50011 - **Ricotta 250 g. - fix weight**
06 pieces per carton Shelf life: 60 days

MASCARPONE

Typical creamy cheese obtained through manufacturing of milk cream, which gives this product particularly delicate taste and flavour.



- 50057 - **Mascarpone 2 Kg. - fix weight**
04 pieces per carton Shelf life: 60 days
- 50055 - **Mascarpone 500 g. - fix weight**
12 pieces per carton Shelf life: 60 days
- 50056 - **Mascarpone 250 g. - fix weight**
06 pieces per carton Shelf life: 60 days

STRACCHINO / CRESCENZA

Fresh table cheese with soft texture, manufactured with pasteurised cow's whole milk. White and lustrous, it is recognisable by its sweet and inviting taste. It is produced daily, by applying the strictest health regulations to guarantee highest possible quality.



Main Items

- 20067 - **Crescenza 90 g. x 2 - fix weight**
08 pieces per carton Shelf life: 20 days
- 20116 - **Crescenza 100 g. - fix weight**
20 pieces per carton Shelf life: 20 days
- 20139 - **Crescenza 500 g. - fix weight**
16 pieces per carton Shelf life: 17 days
- 20144 - **Stracchino 180 g. - fix weight**
12 pieces per carton Shelf life: 20 days
- 20039 - **Stracchino 200 g. - random weight**
12 pieces per carton Shelf life: 25 days
- 20146 - **Stracchino with yoghurt 250 g.**
04 pieces per carton Shelf life: 19 days

BUTTER

This dairy product, whose origins go back to the earliest times, derives from treating of cow's milk cream. It is first manufactured in bulk pats, then cut and packed in fix-weight portions. It is characterised by soft texture and straw-yellow / white colour.



- 44014 - **Butter 125 g. - fix weight**
40 pieces per carton Shelf life: 90 days
- 44018 - **Butter 250 g. - fix weight**
20 pieces per carton Shelf life: 90 days
- 44017 - **Butter 500 g. - fix weight**
10 pieces per carton Shelf life: 90 days
- 44015 - **Butter 1 Kg. - fix weight**
10 pieces per carton Shelf life: 90 days

BOCCIOLO BIANCO/RUCOLA

Fresh soft-textured table cheese. Due to its sweet and delicate taste, it is suitable for light everyday nutrition. The addition of rocket gives the product a stronger and more appetising taste.



- 34011 - **Bocciolo bianco 125 g. - r. weight**
06 pieces per tray Shelf life: 20 days
- 34012 - **Bocciolo with rocket 125 g. r. weight**
06 pieces per tray Shelf life: 20 days

FIOR DI ROBIOLINO

Soft spreadable cheese manufactured with pasteurised cow's milk and packed in fix-weight handy portions of 100 g. each.

- 30013 - **Fior di Robiolino 100 g. - fix weight**
09 pieces per carton Shelf life: 30 days

FIOR DI CAPRINO

Cheese with fresh, soft and homogeneous texture, which is produced with pasteurised cow's milk and packed in cylindrical pieces of 80 g. each.

- 59169 - **Fior di Robiolino 80 g. x 7 - fix weight**
20 pieces per carton Shelf life: 30 days
- 59170 - **Fior di Robiolino 80 g. - fix weight**
10 pieces per carton Shelf life: 30 days

BRESCIALAT S.p.A. INDUSTRIA CASEARIA

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Company with quality system certified UNI EN ISO 9001 : 2000 (vision 2000) Certificate C.S.Q.A.n 100

