



AL01-PST1T

Stracciatella Truffle

Description: Premium Cow Milk Stracciatella Cheese with Truffle is a luxurious variation of traditional stracciatella cheese, infused with the rich and earthy aroma of truffles. Made from fresh cow's milk, it features fine shreds of mozzarella immersed in a creamy mixture of cow's cream, salt, and decadent truffle paste, creating a gourmet cheese perfect for elevating a variety of dishes.

Ingredients:

- Fresh cow's milk
- Cow's cream
- Salt
- Truffle paste

Nutritional Information (per 100g):

Energy	280 kcal
Protein	14g
Carbohydrates	3g (of which sugar 0g)
Fat	22g (of which saturated fat 15g)
Fiber	0g
Sodium	380mg
Calcium	350mg

Physical Characteristics:

- Appearance: Creamy white color with fine shreds of mozzarella infused with black truffle specks

- Texture: Soft, creamy
- Moisture Content: Typically between 55% to 60%
- Fat Content: Minimum 20%

Processing:

1. Milk Collection: Fresh cow's milk is collected from select farms known for their high-quality dairy products.
2. Cream Separation: Cow's cream is separated from the milk and used to create the creamy mixture for stracciatella.
3. Truffle Infusion: Decadent truffle paste is incorporated into the cheese mixture to infuse it with the distinctive flavor of truffles.
4. Mozzarella Shredding: High-quality mozzarella cheese is finely shredded and added to the creamy mixture.
5. Salt Addition: Salt is added to enhance flavor and preserve the cheese.
6. Mixing: The shredded mozzarella is gently mixed with the creamy mixture and truffle paste to create a homogeneous texture.
7. Packaging: The Premium Cow Milk Stracciatella Cheese with Truffle is vacuum-sealed trays + lids to maintain its freshness and quality.

Usage: Premium Cow Milk Stracciatella Cheese with Truffle is perfect for adding a touch of luxury to salads, bruschetta, pizzas, and other gourmet dishes. It can be drizzled with olive oil and served with fresh tomatoes and basil for a classic Caprese salad, or used as a decadent topping for pizzas and pasta dishes.

Storage: Store Premium Cow Milk Stracciatella Cheese with Truffle in its original packaging or an airtight container in the refrigerator at temperatures between 2°C to 4°C (36°F to 39°F). Consume within the recommended shelf life for optimal taste and texture.

Shelf Life: The shelf life of Premium Cow Milk Stracciatella Cheese with Truffle is typically 14 days when stored under proper refrigeration conditions.

Allergen Information: Contains milk. Suitable for lacto-vegetarian diets.

Certifications:

- FDA
- Factory license

Please feel free to contact us if you have any further inquiries or require additional information regarding our Premium Cow Milk Stracciatella Cheese.