



AL01-PBU2

Burrata 120g

Description: Cow Milk Burrata Cheese is a luxurious and creamy cheese, handcrafted from high-quality cow's milk. Each burrata ball encapsulates a creamy center made from a blend of mozzarella curd and fresh cream, creating a luscious texture and rich flavor profile.

Ingredients:

- Pasteurized cow's milk
- Cream
- Salt
- Rennet
- Cheese cultures

Nutritional Information (per 100g):

Energy	300 kcal
Protein	12g
Carbohydrates	2g (of which sugar: 1g)
Fat	25g (of which saturated fat: 18g)
Fiber	0g
Sodium	380mg
Calcium	300mg

Physical Characteristics:

- Appearance: Creamy white exterior with a soft, pouch-like shape

- Texture: Smooth outer shell with a creamy, indulgent center
- Moisture Content: Typically between 60% to 65%
- Fat Content: Minimum 25%

Processing:

1. Milk Pasteurization: Fresh cow's milk is pasteurized to ensure safety and quality.
2. Cream Addition: Fresh cream is added to the milk to create a rich and creamy texture.
3. Coagulation: Rennet is added to the milk mixture to initiate the coagulation process, forming curds.
4. Molding: The curds are carefully molded into pouches, leaving a hollow center.
5. Filling: The hollow center of each pouch is filled with a mixture of mozzarella curd and fresh cream.
6. Sealing: The pouch is sealed, creating a seamless outer shell.
7. Brining: The burrata balls are immersed in a brine solution to enhance flavor and preserve freshness.
8. Packaging: The burrata cheese balls are individually packaged in brine solution to maintain their delicate texture and flavor.

Usage: Cow Milk Burrata Cheese is best enjoyed fresh, served at room temperature to allow the creamy center to reach its full richness. It can be served on its own as a decadent appetizer, paired with ripe tomatoes and fresh basil for a classic Caprese salad, or used as a luxurious topping for pizzas and pastas.

Storage: Store Cow Milk Burrata Cheese 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 Cow Milk Burrata Cheese is typically 14 days when stored under proper refrigeration conditions.

Allergen Information: Contains milk. Suitable for vegetarians.

Certifications:

- FDA
- Factory license

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