



LITTLE ITALY FOOD

MADE IN ITALY



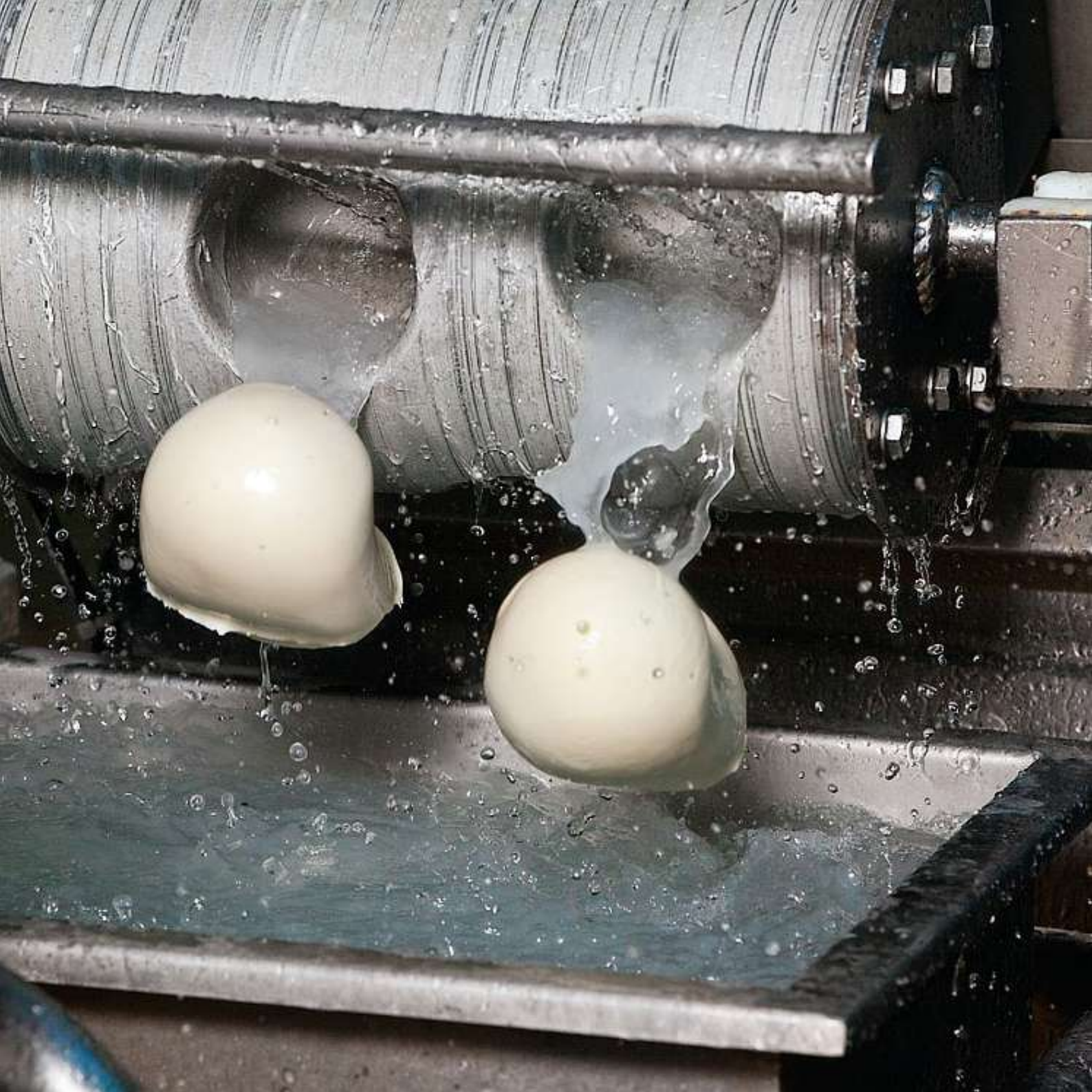
*Although being a young company,
the dairy industry has managed,
thanks to the craftsmanship of its products,
to win the taste of consumers more demanding.*

*The establishment is in ITALY
in the heart of a land where traditionally mozzarella is a cult.*

*Equipped with modern technology, it suffers with
great flexibility to meet all distribution needs, from traditional to large distribution.*

*Mozzarella, Fiordilatte, Provola, Ricotta and
Italian Cheese, these are its main products. A great crafts-manship combined with technology
ensure an high quality of products in strict compliance with sanitary hygiene standards of European
standards.*





FIOR DI LATTE

The Caseificio Beneduce produces Fior di Latte with the following trade name:

- FIOR DI LATTE BENEDUCE AGEROLA

PIECES: 700gr

TYPES OF PACKAGING: sealed parchment paper for food.

- FIOR DI LATTE

PIECES: 350gr - 700gr

TYPES OF PACKAGING: thermosigillated bag for food; sealed parchment paper for food; thermosigillated trays for food.

- FIOR DI LATTE ATM

Pieces: 3 kg

TYPES OF PACKAGING: thermosigillated trays for food.

- FIOR DI LATTE CUBETTATO - JULIENNE - FIAMMIFERO

Pieces: 3 kg

TYPES OF PACKAGING: thermosigillated trays for food.

PRODUCT: Fresh cheese from cow's milk

INGREDIENTS: Cow's milk UE, rennet, salt, live lactic ferments.

MICROBIOLOGICAL CHARACTERISTICS: Conforming to Reg.CE 2073/2005 e Reg.CE n. 1441/2007

ORGANOLEPTIC CHARACTERISTICS: White milk pasta with a soft and elastic texture, a smooth and lucid surface with a very thin crust, a fresh, pleasing and delicate flavor.

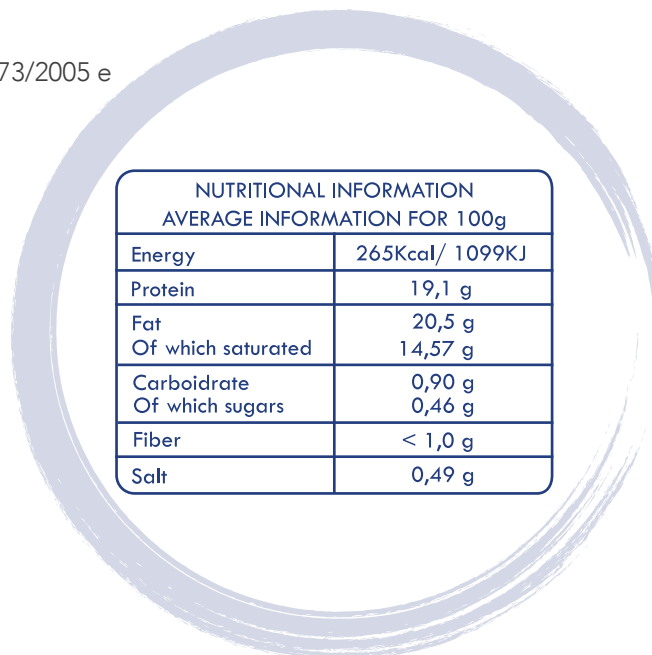
STORAGE TEMPERATURE: From +1 a +4°C. In such conditions the shelf life of the product is that stated.

LOT: Printed date.

SHELF LIFE: 5 days; in ATM 20 days

ALLERGENS: Milk and derivatives

GLUTEN: The product doesn't contain gluten



NUTRITIONAL INFORMATION AVERAGE INFORMATION FOR 100g	
Energy	265Kcal/ 1099KJ
Protein	19,1 g
Fat	20,5 g
Of which saturated	14,57 g
Carboidrate	0,90 g
Of which sugars	0,46 g
Fiber	< 1,0 g
Salt	0,49 g



Burrata



MOZZARELLA | BOCCONCINI | CILIEGINE

- MOZZARELLA

PIECES: 250gr

TYPES OF PACKAGING: Thermosigilated trays for food; thermosigilated bags for food with liquid.

- BOCCONCINI

PIECES: 50gr - 100gr

TYPES OF PACKAGING: Thermosigilated trays for food; thermosigilated bags for food with liquid.

- CILIEGINE

PIECES: 15gr - 100gr

TYPES OF PACKAGING: Thermosigilated trays for food; thermosigilated bags for food with liquid.

PRODUCT: Fresh cheese from cow's milk.

INGREDIENTS: Cow's milk UE, rennet, salt, live lactic ferments.

MICROBIOLOGICAL CHARACTERISTICS: Conforming to Reg. CE 2073/2005 e Reg.CE n. 1441/2007

ORGANOLEPTIC CHARACTERISTICS: White milk pasta with a soft and elastic texture, a smooth and lucid surface with a very thin crust, a fresh, pleasing and delicate flavor

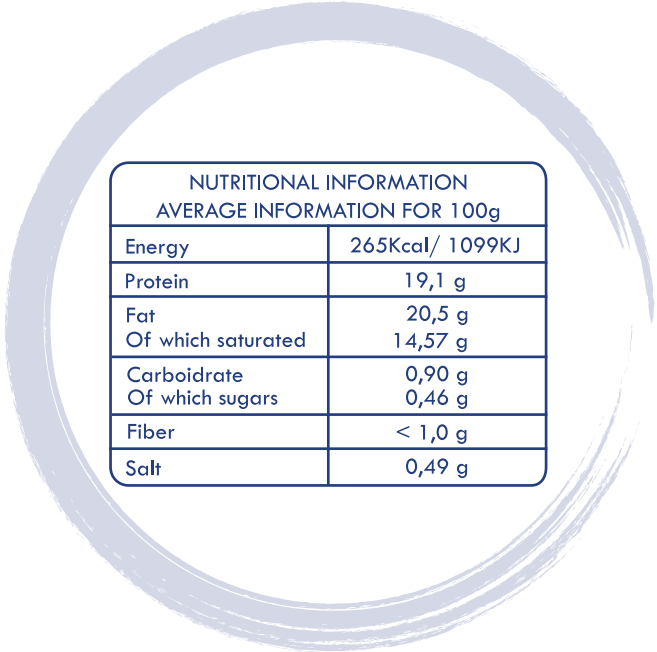
STORAGE TEMPERATURE: From +1° to +4°C. In such conditions the shelf life of the product is that stated.

LOT: Printed date.

SHELF LIFE: 5 days

ALLERGENS: Milk and derivatives.

GLUTEN: The product is gluten free.



NUTRITIONAL INFORMATION AVERAGE INFORMATION FOR 100g	
Energy	265Kcal/ 1099KJ
Protein	19,1 g
Fat	20,5 g
Of which saturated	14,57 g
Carboidrate	0,90 g
Of which sugars	0,46 g
Fiber	< 1,0 g
Salt	0,49 g







Treccia



PROVOLA AFFUMICATA

- PROVOLA

PIECES: 350gr - 500gr

TYPES OF PACKAGING: Thermosigilated trays for food; thermosigilated bags for food with liquid, sealed parchment paper for food.

- BOCCONCINI

PIECES: 50gr - 100gr

TYPES OF PACKAGING: Thermosigilated trays for food; thermosigilated bags for food with liquid.

- PROVOLA TIPO AGEROLA

PIECES: 700gr

TYPES OF PACKAGING: Sealed parchment paper for food.

Product: Fresh cheese from cow's milk.

Ingredients: Cow's milk UE, rennet, salt, live lactic ferments.

Microbiological characteristics: Conforming to Reg. CE 2073/2005 e Reg.CE n. 1441/2007

Organoleptic Characteristics: The crust is light yellow and brown amber. The dough is elastic and soft, the cut is uniform and homogeneous. The flavor is tasty and has the characteristic aroma of smoked.

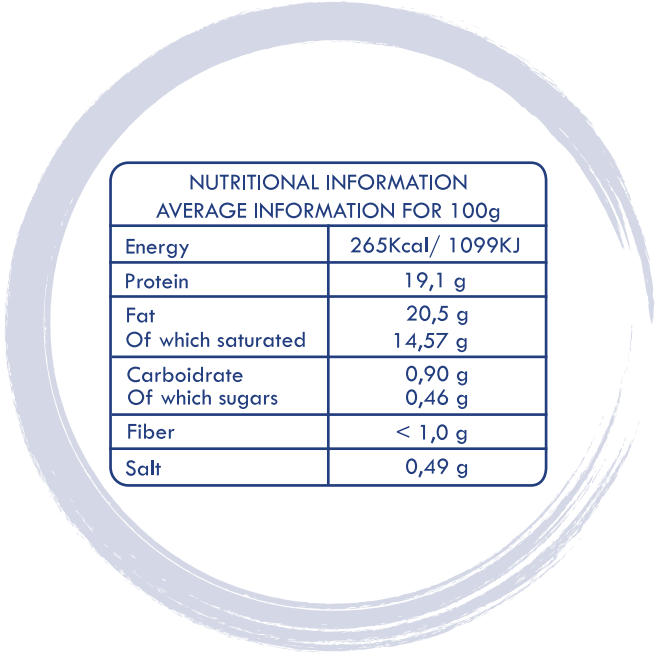
Storage Temperature: From +1 to +4°C. In such conditions the shelf life of the product is that stated.

Lot: Printed date.

Shelf life: 5 days

Allergens: Milk and derivates.

Gluten: The product is gluten free.



NUTRITIONAL INFORMATION AVERAGE INFORMATION FOR 100g	
Energy	265Kcal/ 1099KJ
Protein	19,1 g
Fat	20,5 g
Of which saturated	14,57 g
Carboidrate	0,90 g
Of which sugars	0,46 g
Fiber	< 1,0 g
Salt	0,49 g







RICOTTA

- RICOTTA FRESCA

PIECES: 2kg - 5kg - 10kg

TYPES OF PACKAGING: Thermosigilated pouches for food; sealed parchment paper for food.

- RICOTTA LA ROMANA

PIECES: 250gr - 1,8kg

TYPES OF PACKAGING: Thermosigilated pouches for food; sealed parchment paper for food.

Product: Dairy product obtained by heating the serum of cow's milk.

Ingredients: serum of cow's milk

Microbiological characteristics: Conforming to Reg. CE 2073/2005 e Reg.CE n. 1441/2007

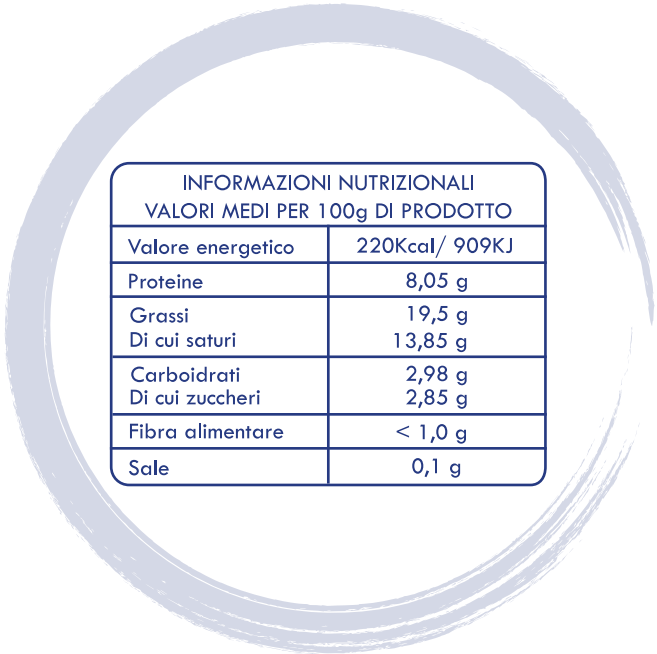
Organoleptic Characteristics: White color, uniform to the cut, creamy texture with sweet and delicate flavor.

Lot: Printed date.

Shelf life: 20 giorni.

Allergens: Milk and derivatives.

Gluten: The product is gluten free.



INFORMAZIONI NUTRIZIONALI VALORI MEDI PER 100g DI PRODOTTO	
Valore energetico	220Kcal/ 909KJ
Proteine	8,05 g
Grassi	19,5 g
Di cui saturi	13,85 g
Carboidrati	2,98 g
Di cui zuccheri	2,85 g
Fibra alimentare	< 1,0 g
Sale	0,1 g

RICOTTA
FRESCA
ITALIAN PREMIUM QUALITY
MAESTRI CASEARI

"IL BUONO DEL LATTE"

INGREDIENTI: SIERO DI LATTE VACCINO - PANKA VACCINO
PAESE DI PROVENIENZA DEL LATTE: UE - PAESE DI TRASFORMAZIONE: IT
CONSERVARE AD UNA TEMPERATURA DI + 4° C - DA VENDERE A TONDI

INFORMAZIONI NUTRIZIONALI - NUTRITIONAL INFORMATION	
VALORI MEDIE PER 100g/3.5 oz di PRODOTTO	PERCENTUALI VALORI PER 100g/3.5 oz di PRODOTTO
Energia/Energie	220 kJ/52 kcal
Grassi/Fat	11.2g/4.0oz
di cui saturi/of which saturated	2.9g/1.0oz
Carboidrati/Carbohydrates	6.5g/2.3oz
di cui zuccheri/of which sugars	< 1.0g/0.1oz
Proteine/Protein	11.2g/4.0oz
Fibra alimentare/Fiber	0.0g/0.0oz

VALORI MEDIE PER 100g/3.5 oz di PRODOTTO



PER INFORMAZIONI

118 - 800 00 00 00

www.italiancheese.it

ITALY

Mozzarella di Bufala



FIOR DI RICOTTA

- FIOR DI RICOTTA

PIECES: 250gr - 2kg -

TYPES OF PACKAGING: Thermosigilated pouches for food with aluminium capsule

Product: Dairy product obtained by heating the serum of cow's milk.

Ingredients: serum of cow's milkcream of cow's milk

Microbiological characteristics: Conforming to Reg. CE 2073/2005 e Reg.CE n. 1441/2007

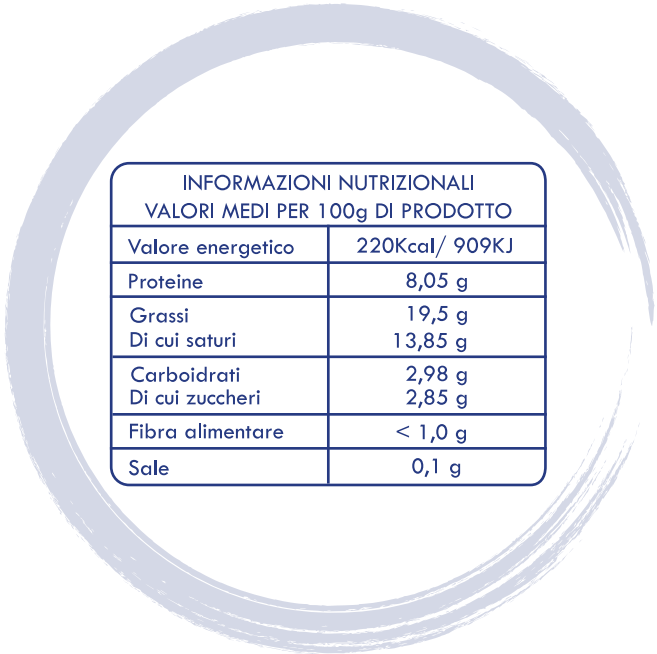
Organoleptic Characteristics: White color, uniform to the cut, creamy texture with sweet and delicate flavor.

Lot: Printed date.

Shelf life: 20 giorni.

Allergens: Milk and derivatives.

Gluten: The product is gluten free.



INFORMAZIONI NUTRIZIONALI VALORI MEDI PER 100g DI PRODOTTO	
Valore energetico	220Kcal/ 909KJ
Proteine	8,05 g
Grassi	19,5 g
Di cui saturi	13,85 g
Carboidrati	2,98 g
Di cui zuccheri	2,85 g
Fibra alimentare	< 1,0 g
Sale	0,1 g



MAESTRI CASEARI

"IL BUONO DEL LATTE"

ITALIAN PREMIUM QUALITY

FIOR DI RICOTTA



Prodotto in Italia

Valori medi per 100g	Valori medi per 100g
Energia	1000 kJ
Proteine	11.0g
Grassi	10.0g
Carboidrati	3.0g
Fibra	0.0g
Acqua	86.0g
Sodio	0.0g
Calcio	100.0mg
Fosforo	100.0mg
Acido lattico	0.0g



Conservare ad una temperatura di +4°C. Peso netto g 250.





MOZZARELLA DI LATTE DI BUFALA

- MOZZARELLA

PIECES: 250gr

TYPES OF PACKAGING: Thermosigilated bags for food with liquid.

- BOCCONCINI

PIECES: 125gr

TYPES OF PACKAGING: Thermosigilated bags for food with liquid.

PRODUCT: Fresh cheese from cow's milk.

INGREDIENTS: Buffalo milk UE, rennet, salt, live lactic ferments.

MICROBIOLOGICAL CHARACTERISTICS: Conforming to Reg. CE 2073/2005 e Reg.CE n. 1441/2007

ORGANOLEPTIC CHARACTERISTICS: White milk pasta with a soft and elastic texture, a smooth and lucid surface with a very thin crust, a fresh, pleasing

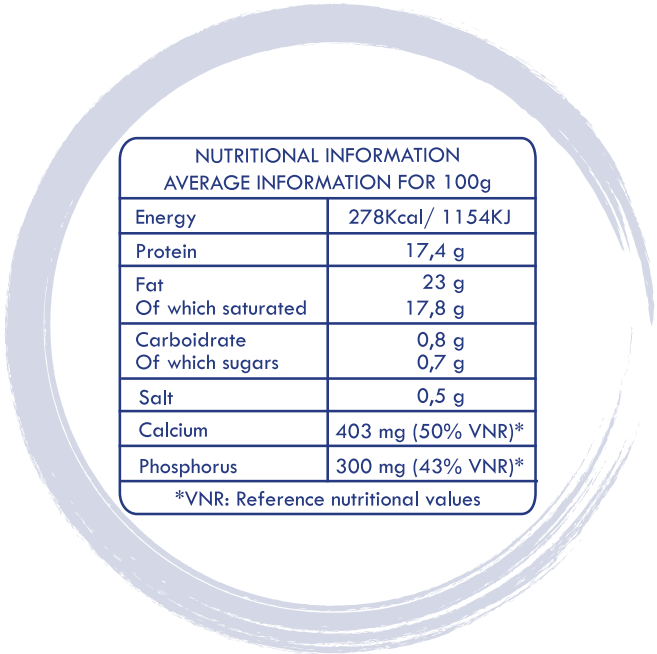
STORAGE TEMPERATURE: From +1° to +4°C. In such conditions the shelf life of the product is that stated.

LOT: Printed date.

SHELF LIFE: 5 days

ALLERGENS: Milk and derivatives.

GLUTEN: The product is gluten free.



NUTRITIONAL INFORMATION AVERAGE INFORMATION FOR 100g	
Energy	278Kcal/ 1154KJ
Protein	17,4 g
Fat	23 g
Of which saturated	17,8 g
Carboidrate	0,8 g
Of which sugars	0,7 g
Salt	0,5 g
Calcium	403 mg (50% VNR)*
Phosphorus	300 mg (43% VNR)*
*VNR: Reference nutritional values	







CACIOCAVALLO

The Caseificio Beneduce produces the following trade name:

- CACIOCAVALLO BIANCO - AFFUMICATO

PIECES: 500gr cad.

TYPES OF PACKAGING: food chain and seal or food network and seal.

Product: Fresh cheese from cow's milk.

Ingredients : Cow's milk UE, rennet, salt, live lactic ferments.

Microbiological characteristics: conforming to
Reg. CE 2073/2005 e Reg.CE n. 1441/2007

Organoleptic Characteristics They are presented with a thin and smooth crust, the color ranges from beige to golden yellow and intense golden yellow to brown to smoky yellow. The dough is uniform, compact and homogeneous. The taste is tasty, sweet and delicate and with the aroma typical of the smoked products.

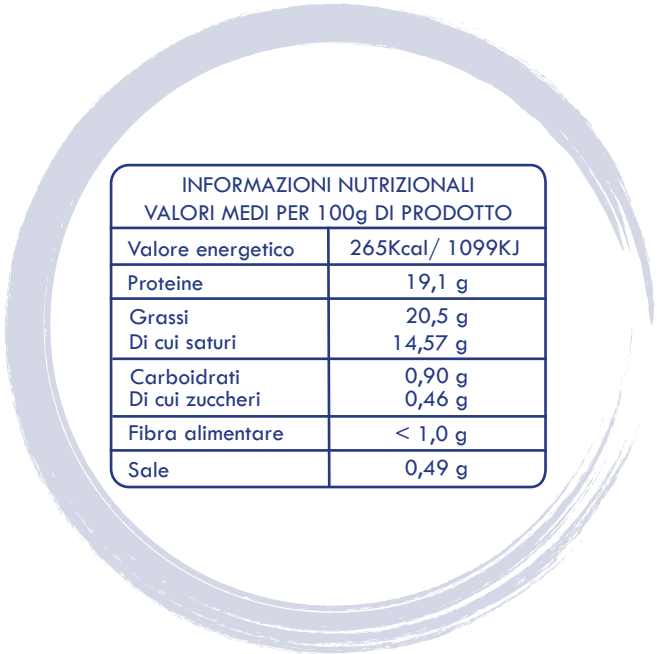
Storage temperature From +1 a +4°C. In such conditions the shelf life of the product is that stated.

Lot: Printed date.

SHELF LIFE: 60 days;

Allergens: Milk and derivatives.

Gluten: The product is gluten free.



INFORMAZIONI NUTRIZIONALI VALORI MEDI PER 100g DI PRODOTTO	
Valore energetico	265Kcal/ 1099KJ
Proteine	19,1 g
Grassi	20,5 g
Di cui saturi	14,57 g
Carboidrati	0,90 g
Di cui zuccheri	0,46 g
Fibra alimentare	< 1,0 g
Sale	0,49 g



FILONCINO

The Caseificio Beneduce produces the following trade name:

- FILONCINO BIANCO - AFFUMICATO

PIECES: 250gr - 3kg

TYPES OF PACKAGING: Vacuum bags

Product: Fresh cheese from cow's milk.

Ingredients: Cow's milk UE, rennet, salt, live lactic ferments.

Microbiological characteristics: conforming to Reg. CE 2073/2005 e Reg.CE n. 1441/2007

Organoleptic Characteristics They are presented with a thin and smooth crust, the color ranges from beige to golden yellow and intense golden yellow to brown to smoky yellow. The dough is uniform, compact and homogeneous. The taste is tasty, sweet and delicate and with the aroma typical of the smoked products.

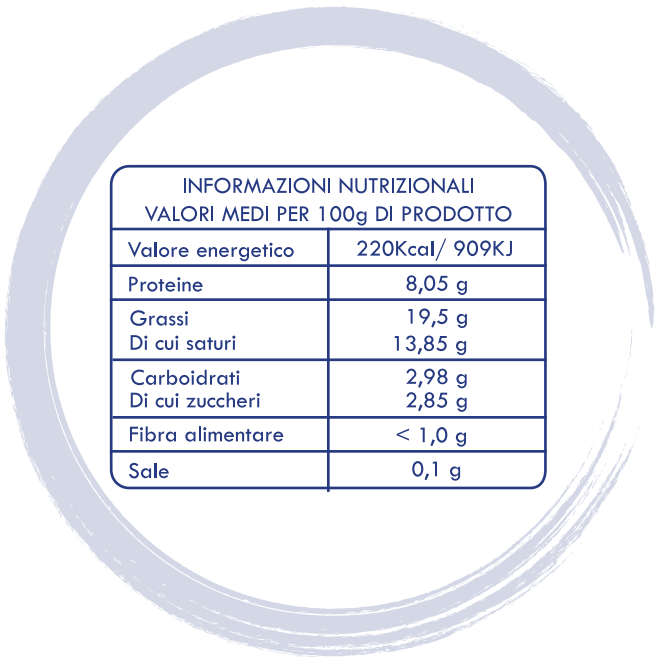
Storage temperature From +1 a +4°C. In such conditions the shelf life of the product is that stated.

Lot: Printed date.

SHELF LIFE: 60 days.

Allergens: Milk and derivates.

Gluten: The product is gluten free.



INFORMAZIONI NUTRIZIONALI VALORI MEDI PER 100g DI PRODOTTO	
Valore energetico	220Kcal/ 909KJ
Proteine	8,05 g
Grassi	19,5 g
Di cui saturi	13,85 g
Carboidrati	2,98 g
Di cui zuccheri	2,85 g
Fibra alimentare	< 1,0 g
Sale	0,1 g



SCAMORZA

The Caseificio Beneduce produces the following trade name:

- SCAMORZA BIANCA - AFFUMICATA

PIECES: 250gr - 3kg

TYPES OF PACKAGING: Food chain and parchment band with seal.

Product: Fresh cheese from cow's milk.

Ingredients: Cow's milk UE, rennet, salt, live lactic ferments.

Microbiological characteristics: conforming to Reg. CE 2073/2005 e Reg.CE n. 1441/2007

Organoleptic Characteristics They are presented with a thin and smooth crust, the color ranges from beige to golden yellow and intense golden yellow to brown to smoky yellow. The dough is uniform, compact and homogeneous. The taste is tasty, sweet and delicate and with the aroma typical of the smoked products.

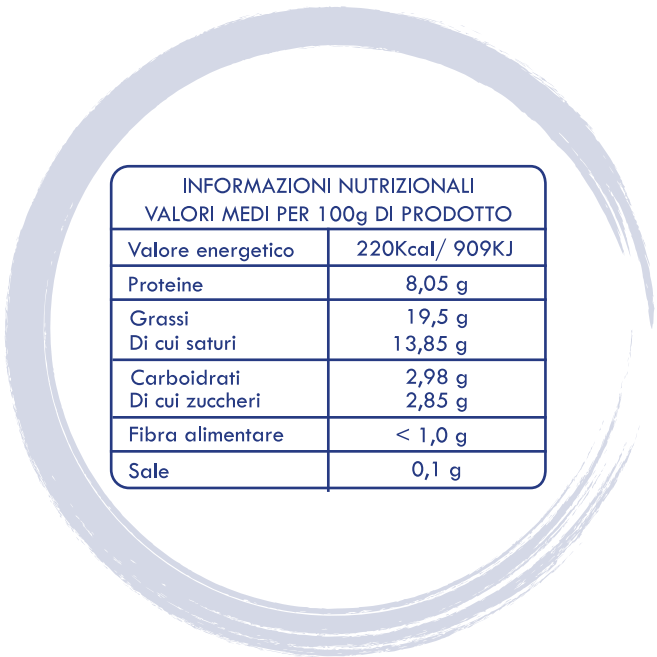
Storage temperature From +1 a +4°C. In such conditions the shelf life of the product is that stated.

Lot: Printed date.

SHELF LIFE: 20 days.

Allergens: Milk and derivates.

Gluten: The product is gluten free.



INFORMAZIONI NUTRIZIONALI VALORI MEDI PER 100g DI PRODOTTO	
Valore energetico	220Kcal/ 909KJ
Proteine	8,05 g
Grassi	19,5 g
Di cui saturi	13,85 g
Carboidrati	2,98 g
Di cui zuccheri	2,85 g
Fibra alimentare	< 1,0 g
Sale	0,1 g







Mozzarella





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e-Mail: info@littleitalyfood.co.uk

TERMS AND CONDITIONS

All prices are inclusive of applicable VAT, unless otherwise stated.

All delivery costs will be applied once the order is received.