With more than 400 different varieties, cheeses from Italy are some of the world’s best and they play a leading role in Italian cuisine.

They are used to fill, top or garnish many dishes and they are a pillar of Italian Food Culture.

The majority of Italian cheeses are the product of ancient traditions that represent the best of Italian food culture. The production of these cheeses often remains largely unchanged and often dates back to centuries ago and they are usually tied to a geographical area, for the origin of the milk and for the local knowledge.

The oldest and most valuable Italian cheeses, like Parmigiano Reggiano, Pecorino Romano, Gorgonzola and many others, have been recognized as PDO (Protected Denomination of Origin) products for their high quality, local production, and traditional recipes and the PDO seal is the guarantee that what you’re tasting is precisely how the product is supposed to be.

PRELYBIUM Selection offers the best high-quality Italian Cheese including MOZZARELLA, BURRATA, PARMIGIANO REGGIANO, PECORINO ROMANO and many other varieties. We also provide specialty and some frozen items.

All of the cheeses are available in different cuts and sizes, in order to give our clients a complete range of Italian Cheese, available also for small orders and customized deliveries.
BUFFALO MOZZARELLA

Type: fresh, soft cheese
Milk: buffalo
Size: 10g / 20g / 50g / 100g / 125g / 250g
Other sizes available on request
Fat content: 52%
Shelf life: 15 dd / 1 year if frozen
Storage temperature: +8°C - 16°C / -18°C if frozen

This quintessentially Italian cheese is made only with freshest, Italian, certified milk of water buffalo, with a high-protein content. It has a roundish shape, with thin skin and a porcelain-white, smooth surface. Made up of thin layers, once cut, it has a soft yet firm consistency and is known for the milk that leaks out from inside, a guarantee of quality and freshness. PRELYBIUM Buffalo Mozzarella is available in many different sizes, from the very small pearls to the larger bites, in order to satisfy the need of all dishes that buffalo mozzarella is used for. On request, we can also provide the larger sizes of 1kg, 2 kg and 5kg pieces. Many items are also available as ORGANIC, LACTOSE FREE and FROZEN.

OTHER AVAILABLE ITEMS

• Smoked buffalo mozzarella
• "Treccia" (braided mozzarella)
BUFFALO RICOTTA

Type: fresh, soft cheese  
Milk: buffalo  
Size: 125g / 250g  
Fat content: 45%  
Shelf life: 7 dd  
Storage temperature: +8°C - 16°C

Soft, velvety, and with a sweet taste, PRELYBIUM Ricotta produced from water buffalo milk is the perfect solution for desserts and sweet dishes that require a creamy ingredient. It’s 100% healthy and natural, because it’s made from only fresh buffalo milk. The homogenized type is particularly smooth and spreadable, a perfect solution for baking or enjoyed alone.

MATURED BUFFALO RICOTTA

Type: semi-hard cheese  
Milk: buffalo  
Size: 250g  
Fat content: 25%  
Shelf life: 7 dd  
Storage temperature: +8°C - 16°C

Drier than normal buffalo ricotta, this matured type has a more pronounced flavour and consistency. The maturing is totally natural and it’s a perfect product to be used grated, to add buffalo milk flavour to your dishes.

OTHER AVAILABLE ITEMS

- Smoked  
- Flavoured
**MOZZARELLA**

**Type**  
fresh, soft cheese

**Milk**  
cow

**Size**  
50g / 100g / 125g / 250g  
Other sizes available on request

**Fat content**  
18%

**Shelf life**  
18 dd / 1 year if frozen

**Storage temperature**  
0°C - 4°C / -18°C if frozen

The name “Mozzarella” comes from the Italian verb “mozzare”, meaning “to cut off”. Produced by hand, this cheese got its name from the moment the fresh spun paste is hand-cut, using the forefinger and the thumb, to make the delicious balls or smaller bites, or even nuggets, braids, pearls and all the other wonderful shapes that can be found. Born in Italy several centuries ago, mozzarella is very well known all over the world and is often poorly imitated. Quality Italian mozzarella is made only with fresh milk (abt 8 liters to make 1kg of mozzarella) and it is usually eaten on its own or as a happy addition to numerous dishes, including salads and pizza. PRELYBIUM mozzarella is also available as FROZEN.

**OTHER AVAILABLE ITEMS**

- Mozzarella Block  
- Minced Mozzarella “Julienne”
Burrata has a solid outer layer made from fresh mozzarella, which is formed into a hollow pouch and then filled with a soft, stringy curd and fresh cream, called "stracciatella". It has a milky, buttery flavour that is rich without being too indulgent.

It was "invented" in Southern Italy at the beginning of last century, and it’s now a highly appreciated and very fashionable product, loved by food lovers. It can be eaten as it is or matched with almost all ingredients, such as pasta, rice, vegetable, meat and fish. Prelybium burrata is available in its traditional shape with the "head" or without it, too. On request, it is also available as FROZEN.

OTHER AVAILABLE ITEMS
• Truffle flavoured
• Smoked
• Stracciatella
RICOTTA

Type  
dairy product

Milk  
cow

Size  
250g / 500g

Fat content  
10%

Shelf life  
15 dd / 45 dd

Storage temperature  
4°C - 8°C

Ricotta is one of the oldest dairy products known, used in both ancient Greece and at the time of the Roman Empire. Made with milk whey, it's a healthy food, low in fat and rich in quality protein content. Eaten as it is or used to fill fresh pasta or make cakes, Ricotta is a very versatile ingredient and a quality food.
Italian Cheese

PRELIBUM

Type: hard cheese
Milk: cow
Size: whole wheel (abt kg 35)/
      u.v. portions from kg 4.5 to 300g /
      freshly grated in cellobag
Fat content: 28%
Maturing: from 12 months up to over 60 months
Shelf life: 1 year (whole wheel) / 9 months (portioned under vacuum)
Storage temperature: 4°C - 8°C

The "King" of Italian Cheese is noted for its high-value nutritional content and it's first production dates back to 1200. It is still made today like it always has been. The milk is produced by free-grazing cows, according to a precise policy (it has protected designation of origin PDO status since 1992), using local fodder and vegetable feed, forbidding all silage feed and fodder of animal origin. 270,000 cows are milked twice a day and their milk reaches the dairy within two hours from milking where it is used raw, in its natural state without any additives or heat treatment; 16 litres of milk are needed to make one kilo of Parmigiano Reggiano. This is reason why it is very rich in nutrients and represents a complete food. Eaten in small pieces, or used grated to top pasta dishes or inside many other menus, it gives the typical "Italian touch" to all yr dishes.
OTHER AVAILABLE ITEMS

- Parmigiano Reggiano PDO "Solo Di Bruna"
- Parmigiano Reggiano PDO "Vacche Rosse"
- Parmigiano Reggiano PDO "Montagna"

OTHER AVAILABLE ITEMS

- Parmigiano Reggiano PDO "Organic"
- Parmigiano Reggiano PDO "Bianca Modenese"
- Freshly Grated Parmigiano Reggiano PDO
Grana Padano is a hard, slow-ripened, semi-fat cheese, made from cows’ milk produced in the Po River valley, in the North of Italy, with a maturing time from 9 months up to two years. It is one of the world’s most ancient hard cheeses, created about 900 years ago, and it has had protected designation of origin (PDO) status since 1996. Only the original has the fire-branded Grana Padano trademark on its skin. While comparable to Parmigiano Reggiano, it is less crumbly, milder and less complex in taste. It is also less expensive, because its production area is bigger and production rules less selective. It is a great source of vitamins and minerals, naturally lactose free and is often used as a typical table cheese, or as a snack or grated to top your pasta dishes.

### Grana Padano PDO

<table>
<thead>
<tr>
<th>Type</th>
<th>hard cheese</th>
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<tbody>
<tr>
<td>Milk</td>
<td>cow</td>
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<tr>
<td>Size</td>
<td>whole wheel (abt kg 35) / u.v. portions from kg 4.5 to 300g / freshly grated in cellobag</td>
</tr>
<tr>
<td>Fat content</td>
<td>28%</td>
</tr>
<tr>
<td>Maturing</td>
<td>from 9 months up to over 20 months</td>
</tr>
<tr>
<td>Shelf life</td>
<td>1 year (whole wheel) / 9 months (portioned under vacuum)</td>
</tr>
<tr>
<td>Storage temperature</td>
<td>4°C - 8°C</td>
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</tbody>
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Grana Padano PDO “Gigantina” (from extra-large wheels only) 30 months
- Grana Padano PDO “Solo latte, caglio e sale” (no preservatives/lysozyme free) 20 months
- Freshly Grated Grana Padano PDO

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**OTHER AVAILABLE ITEMS**

- Grana Padano PDO “Gigantina” (from extra-large wheels only) 30 months
- Grana Padano PDO “Solo latte, caglio e sale” (no preservatives/lysozyme free) 20 months
- Freshly Grated Grana Padano PDO
**Italian Cheese**

**Type:** hard cheese  
**Milk:** sheep  
**Size:** whole wheel (22-26 kg)  
**Fat content:** 32-35%  
**Shelf life:** 180 dd  
**Storage temperature:** 4°C - 8°C

Pecorino Romano is a hard cheese with an aromatic, lightly spicy taste. It is perfect with mustard (pears or quinces), or with bread accompanied by vegetables or salads. It is often used for grating over pasta or soup, instead of Parmigiano or Grana, when a sharper taste is desired.

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**HARD CHEESE**

**Type:** hard cheese  
**Milk:** cow  
**Size:** whole wheel (abt kg 35) / p u.v. portions from kg 4.5 to 300g / freshly grated in cellobag  
**Fat content:** 28%  
**Shelf life:** 1 year (whole wheel) / 9 months (portioned under vacuum)  
**Storage temperature:** 4°C - 8°C

Perfect to be eaten as it is or even grated, our Hard Cheese is 100% natural, with no additives and no preservatives, made with vegetable rennet and is lactose free. Maturation time is minimum 16 months. A quality product, perfect for PROFESSIONAL USERS.
**PECORINO TOSCANO PDO**

- **Type**: fresh cheese
- **Milk**: sheep
- **Size**: whole wheel (abt 1,9 kg)
- **Fat content**: 29%
- **Shelf life**: 210 dd
- **Storage temperature**: 8°C

Pecorino Toscano PDO is a fresh cheese with a sweet and delicate flavor. It is a fragrant ready to eat cheese, perfect with fresh broad beans or accompanied by cold cuts.

**PECORINO TOSCANO “MATURO” (AGED) PDO**

- **Type**: fresh cheese
- **Milk**: sheep
- **Size**: whole wheel (abt 2,4 kg)
- **Fat content**: 34%
- **Shelf life**: 365 dd
- **Storage temperature**: 8°C

With a strong flavor and slight spiciness intensified by a longer maturation period, aged Pecorino Toscano PDO is perfect with figs, mustard, honey or jam, or as a grated cheese.

**PROVOLONE VALPADANA PDO**

- **Type**: semi-hard cheese
- **Milk**: cow
- **Size**: depending on the shape
  - whole wheel (salami, melon/pear, cone, flask), from 500g up to over kg 100.
  - Available also as portioned.
- **Fat content**: 27%
- **Shelf life**: 15-24 months (whole piece) / 180 dd portioned
- **Storage temperature**: 8°C-16°C

This is a highly appreciated Italian PDO cheese, shaped in many typical ways (like a salami or a pear or a cone) and available in two different types: “dolce” (mild) and “piccante” (strong). The “Dolce” type is made using veal rennet and is not aged for more than 2/3 months, while for the “strong” type baby goat or lamb’s rennet is used and aging lasts approximately from three to six months or more. Provolone Valpadana PDO melts and rolls easily and it is perfect for using in a thousand different recipes, with almost every kind of fruit and vegetables, matched both with fish and meat and egg, too.
This is the most famous Italian Blue Cheese. Its distinctive feature is the skillful balance between the creaminess and the dryness of the texture, and between the delicacy and the intensity of the taste. Perfect as a sole menu, served with fruits or melted in several dishes.
GORGONZOLA “PICCANTE” PDO

Type: soft, blue-green veined
Milk: cow
Size: whole wheel
Fat content: 30-32%
Shelf life: 60 dd
Storage temperature: 2°C - 6°C

With its intense, spicy and very characteristic taste, it is a “magic” table cheese, to be eaten on its own or served with fruit such as pears and figs. It is also delicious melted, mixed with pasta or as a topping for pizza.

TALEGGIO PDO

Type: soft cheese
Milk: cow
Size: whole wheel
Fat content: 26%
Shelf life: 45 dd
Storage temperature: 2°C - 6°C

Taleggio PDO has an intense, deep and persisting aroma, an overwhelming and delicious creaminess, a delicate and buttery taste that, with maturation, takes a slightly piquant tinge. It is a “sophisticated” cheese, perfect to be eaten as is or mixed into pasta dishes or other menus.
FONTINA PDO

Type: soft cheese
Milk: cow
Size: whole wheel
Fat content: 45%
Shelf life: 60 dd
Storage temperature: 6°C - 8°C

With its mild flavour, milky aroma and creamy texture Fontina is excellent as part of a fondue, as a simple snack and is often used to make rich, creamy risottos and gnocchis.

CASATELLA TREVIGIANA PDO

Type: soft cheese
Milk: cow
Size: whole wheel
Fat content: 22-26%
Shelf life: 20 dd
Storage temperature: 0°C - 4°C

A fresh cheese characterized by its lack of rind and its soft and creamy consistency. It is perfect on its own, with only a dash of extra virgin olive oil. It is also a versatile cheese: taste it in many dishes, including starters, first courses and even desserts.
**TOMINO PIEMONTESE**

Type: fresh / semi-matured, creamy cheese  
Milk: cow/goat  
Size: 60gx2 / 90gx2  
Fat content: 25-30%  
Shelf life: 17 dd / 31 dd  
Storage temperature: 0°C - 4°C  

With its soft and creamy heart, it is ideal to be grilled and used for thousands of recipes. When cooked in the pan, its exterior turns golden and crunchy while the heart begins to melt. It is excellent served with braised vegetables, with meat or simply with honey.

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**CRESCENZIA**

**PRELYBIUM**

Type: soft, creamy cheese  
Milk: cow  
Size: 2x1Kg  
Fat content: 21%  
Shelf life: 30 dd  
Storage temperature: 0°C - 4°C  

Crescenza is a fresh cheese with a soft and creamy consistency, a delicate and mild taste, and a slightly milky flavour. Due its spreadable texture, it is ideal with fresh bread and crackers.

**PRELYBIUM**

**ITALIAN CHEESE**

**PRELYBIUM**

**ITALIAN CHEESE**

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**PRELYBIUM**

**ITALIAN CHEESE**

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**PRELYBIUM**

**ITALIAN CHEESE**

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**PRELYBIUM**

**ITALIAN CHEESE**

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**PRELYBIUM**

**ITALIAN CHEESE**
SPREADABLE FRESH CHEESE

Type: soft, creamy cheese  
Milk: cow  
Size: 2x1Kg  
Fat content: 17%  
Shelf life: 40 dd  
Storage temperature: 0°C - 4°C

A fresh cheese with a slightly acidulous flavour and creamy texture. It is a soft, “melt in the mouth cheese” that makes it a pleasure to taste on its own. Fresh and versatile, it adapts to any recipe.

MASCARPONE

Type: creamy cheese  
Milk: cow  
Size: 250g bowl  
Fat content: 35%  
Shelf life: 45 dd / 110 dd  
Storage temperature: 4°C

Mascarpone is a thick cream cheese. With its buttery and creamy consistency and its sweet and delicate flavor, Mascarpone is a great and essential ingredient for desserts, especially Italian Tiramisu, but also cheesecake, or as a cake filling or topping. It is also used in savory dishes: it can be flavoured with various ingredients such as lemon zest, nuts or dried fruits.
GOAT CHEESE

Type: soft, creamy cheese
Milk: goat
Size: 2x180g
Fat content: 26%
Shelf life: 40 dd
Storage temperature: 2°C - 6°C

Goat cheese is a fresh, creamy and spreadable cheese. With its delicate taste, it can be enjoyed in savoury or sweet recipes. It is perfect with fresh bread and jam, or simply with salad or tomatoes.

OTHER INTERNATIONAL CHEESES

BRIE
GOUDA
FONTAL
EMMENTALER
MAASDAMMER
GRUYERE
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