

BOCCONCINI DI BUFALA CAMPANA DOP



CODE	25041
COUNTRY OF ORIGIN	Italy, Campania
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	250 g (50 g x 5)

Bocconcini of Bufala Campana DOP hand made produced by Rivabianca

DESCRIPTION	Raw buffalo milk from the plain of Paestum
APPEARANCE	Little Mozzarellas; the paste is ivory, slightly elastic and has a thin and shiny leaf structure
TASTE	Sweet and pleasantly acid, with a milky aroma and some hints of nature
PRODUCER	Cooperativa Rivabianca - Paestum (SA) - Campania
OUR SELECTION	All the products of Rivabianca are made with raw milk just milked, obtained exclusively by the animals of cooperative's members
CURIOSITY	The term 'Mozzarella di Bufala' refers exclusively to the 'Mozzarella di Bufala Campana DOP' protected by the Consortium and produced according to the specification in the regions of Campania, Lazio and Apulia. For all other buffalo mozzarellas the Denomination is 'Mozzarella di latte di
SUGGESTIONS	Serve it at room temperature