



- PRODUCTS ARE AVAILABLE IN NSW, SA AND WA ONLY
- FOODSERVICE RANGE
- All are made from cow's milk except Buffalo mozzarella
- Unique and specialty cheeses.
- Mexican Cheese (Oaxaca) is a fresh, traditional Mexican-style cheese made from cow's milk. It is mild and creamy and has a salty-sour tang. Mexican cheese comes wrapped up like a ball of string and is ideal for melting into a cheesy dip or in quesadillas.
- Stracciatella is made with fresh mozzarella strips mixed with cream, providing a soft, creamy texture with hints of saltiness and milky in flavour.
- Trece is a traditional braided shape cheese made from fresh Fior Di Latte (Mozzarella). The perfect centrepiece at the table.
- Smoked Buffalo Mozzarella is beechwood smoked to add a deep, rich flavour to the delicate, creamy cheese. Using a traditional method of smoking the cheese over flaming straw for 10-15 minutes creates a light golden colour and a balanced smoky flavour.
- Ideal for antipasto, platters, salads, pasta, pizza, risotto and various side dishes.



Mexican
1kg x 6 - TAC29



Stracciatella
2kg x 4 - TAC31



Trece
1kg x 4 - TAC40



Smoked Buffalo Mozzarella
1kg x 4 - TAC44

