



- 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



BASILE IMPORTS
QUALITY IS OUR BUSINESS
 National Toll free Telephone:
 1800 BASILE or 1800 635 268
 National Toll free Fax: 1800 305 304

VICTORIA – Head Office
 401 Dorset Road (PO Box 714)
 BAYSWATER VICTORIA 3153
 T 03 9762 9311
 F 03 9762 9422

NEW SOUTH WALES
 17 Distribution Place
 SEVEN HILLS NSW 2147
 T 02 9624 7622
 F 02 9624 8622

SOUTH AUSTRALIA
 6 Commerce Crescent
 POORAKA SA 5095
 T 08 8262 9700
 F 08 8262 9777

WESTERN AUSTRALIA
 44 Resource Way
 MALAGA WA 6090
 T 08 9209 1266
 F 08 9209 1277

QUEENSLAND
 16 Hugo Place
 MANSFIELD QLD 4122
 T 07 3219 1255
 F 07 3219 1366