



Fuffa DèMagi

After so many fictional names chosen in a prudent, imaginative witty way, it is the turn of this name, which may seem strange, but instead for Andrea it's the celebration of an important birthday and at the same time a memory of a motorcycle trip to Sardinia with his childhood friends. This cheese is a reserve of buffalo aged over a year. But, it wants to be more – already at the first taste you can feel that it is not an everyday cheese but an anniversary cheese, celebratory, tasting but with a great pleasure of consumption.

The name FUFFA, which in itself hides a meaning of something cheap, or of little value or even a lot of appearance and little substance... in reality, the name of this cheese means the opposite! And also a bit of a superb way of saying 'everything else is crap !!!'

We recommend the purchase and tasting of this great cheese, masterfully processed by the producer, matured just as well. In short, well done in all its nuances.

It is striking its pleasantness at the taste. It is not a demanding cheese. Indeed it adapts to all palates from children to the elderly. But, at the same time it will effect even the most experienced in tasting since it manages to give pleasant emotions given its aromatic complexity.

The crust is not edible, so it must be removed.

Ingredients: Pasteurized buffalo MILK, LACTIC ferments, rennet, salt. Treated in crust with annatto dye E160b.

Size: Approximately 5 kg

Packaging: vacuum form

Shelf life of the packaged product: 65 days

Product features :

Shape: cylindrical with flat faces, sometimes slightly convex and sides straight and slightly convex, with blunt edge;

External appearance: the crust is hard and is slightly canestrato due to the mould where the shape that imprints these scratches on the cheese is made, and the intense orange color due to the annatto dye that is sprinkled on the crust;

Internal appearance: loaded ivory-colored paste, semi-hard and compact, slightly grainy and dry, with fine and medium eyes evenly distributed. It also has a medium nail of more intense color than the paste;

Smell: as a first sensation prevails the lactic of cooked butter, vegetable of fermented grass and boiled potato, but also a slight sensation of dried fruit and a delicate hint of clean animal;

Taste: medium sweet, medium-low salty, low acidity, bitterness is not perceived, and has an average persistence.

Availability: Rare product and with limited quantities. Gastronomic pairings: can be used at any time of the meal and in any way. Whether as an aperitif, as an appetizer, in a cheese plate as a main course.

Wine pairings: Textured white wine and full-bodied red, but also an elegant bubble wine.

AVERAGE NUTRITIONAL VALUES per 100 grams of product:

- Energy value KJ 2479 – kcal 597
- Fats gr 46.4
- Of which saturated fatty acids gr 39
- Carbohydrates gr 2,8
- Of which sugars gr 2,8
- Proteins gr 42
- Salt gr 1,8

ALLERGENS: MILK and MILK derivatives.

Product Code 14215 **Unit of measurement** Kilo **Package type** Vacuum form **Weight per form** Approximately 5 kg **Packages per package** 1 form
Storage conditions In a refrigerator from 0°C to +4°C **Means of transport** Refrigerated from 0°C to +4°C **Shelf life with sealed package** 60 days
Minimum order 1 form