



Small Burrata

Cod.: 15001

Burratina is a spun paste fresh cheese, similar to mozzarella with a softer and stringier consistency. This cheese is typical of Murgia, a region in Puglia, specifically from Corato (Bari) where it was first made, but is also common in other places of the same region. It is spherical with a diameter of 4-7 cm and a smooth glossy skin. It is sweet and buttery. Burratina is hand processed with a filling of milk cream and bits of stringy mozzarella dough. This filling is in fact called stracciatella (ripped bits) because the dough is hand ripped into small bits and placed inside the "bag" of mozzarella dough.

Ingredienti / Ingredients / Ingrédients:

Cow milk, UHT cream, salt, and rennet. ALLERGENS: MILK and MILK protein

Category

Cheese
Selection
The fresh

Unità di misura / Unit of measurement / Unité de mesure:
Kilo

Tipo di confezione / Package Type / Type d'emballage:
Heat, sealed pan with water

Type of milk

Cow

Peso per confezione / Weight per piece / Poids par pièce:
1 kg (8 burratine da 125gr)

Milk treatment

Pasteurized milk

Confezioni per collo / Pieces per box / Pièces par colis:
2 trays

Availability

To order

Conservazione / Storage conditions / Conservation:
Refrigerate from 0°C to +4°C

Rennet

Animal

Mezzo di trasporto / Transportation / Transport:
Refrigerated from 0°C to +4°C

Edible crust

Without crust

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
9 days

Ordine minimo / Minimum order quantity / Commande minimum:
1 box (2 trays)

Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:	1003 kJ / 240 kcal
Grassi / Fat / Gras:	17g
di cui acidi grassi saturi / of which saturated fatty acid / Dont acides gras saturés:	12g
Carboidrati / Carbohydrates / Hydrates de carbone:	0,8g
di cui zuccheri / of which sugars / Dont les sucres:	0,8g
Proteine / Proteine / Protéines:	14,4g
Sale / Salt / Sel:	0,33g