



*Mozzarella di Bufala Campana & more*  
**TRECCIA DI MOZZARELLA**



Ref: CHE-04

3 sizes available: 250g, 500g, 1000g

We import our mozzarella di bufala (also called buffalo mozzarella) from Italy twice a week so you always get it fresh! Buffalo mozzarella is a mild, fresh, stretched-curd cheese made of very thin layers. It has an elastic texture at first and then it becomes softer and deeper in texture as it matures. Rich in calcium and high in protein and lactic flora substances, and with a high vitamin and mineral salt content, buffalo mozzarella is highly nutritional. Treccia Buffalo mozzarella is made in the same way as our classic buffalo mozzarella, and is therefore packed full of nutritional goodness, however it comes in the form of a plait!

**The Producer**

Caseificio Ponte di Legno is a small producer located in Amaseno (FR) in Lazio region. Currently, about 500 buffalos are used for the production of mozzarella cheese, knots, braids, fresh ricotta and smoked, cheeses, scamorza, caciocavalli, smoked mozzarella, ricotta dried, smoked cheese, first white salt, spiced or seasoned, and the creamy cheese. The whole production is made exclusively with 100 percent of buffalo milk that is handcrafted raw without pasteurization.



**ELLERMANN TRADING LIMITED**

<http://www.ellermann.hk> [info@ellermann.hk](mailto:info@ellermann.hk) Tel +852 3187 7488 Fax +852 3421 2262

603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong