



Lioni Mozzarella

~ Traditional Fresh Mozzarella Products ~



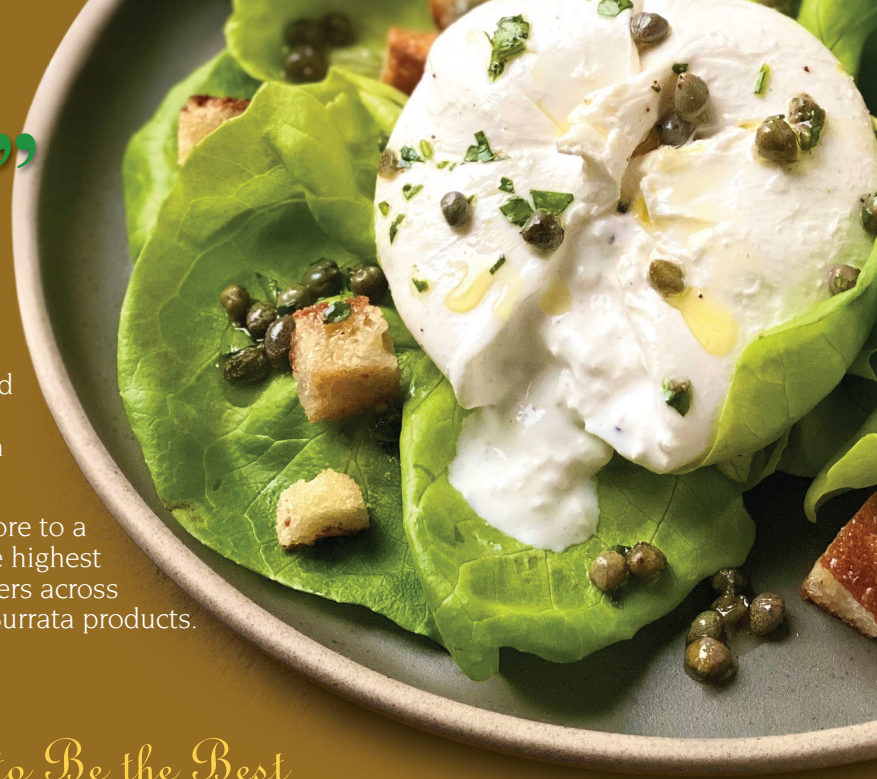
*“Lioni’s fresh mozzarella will help you
create a culinary masterpiece.
Buon Appetito, from Our Family to Yours!”*

*~ Giuseppe Salzarulo & Salvatore Salzarulo ~
Founders of Lioni Latticini, Inc.*

A Family Tradition

The Salzarulo family began its tradition over one hundred years ago in the town of Lioni, Italy. Fine cheesemaking skills and a dedication to quality have been passed down through five generations to make Lioni what it is today.

Lioni has grown from a small Brooklyn neighborhood store to a well-known, national manufacturer and distributor of the highest quality whole cow’s milk mozzarella. We also supply buyers across the U.S. with fresh traditional Mozzarella di Bufala and Burrata products.



A Commitment to Be the Best

We pride ourselves on our reputation for being a modern, flexible and efficient organization with a long tradition of creating the finest fresh mozzarella.

The highly skilled and experienced staff at Lioni has perfected its knowledge in the production, handling and packaging of Lioni’s fresh cheeses. We offer quick, effective order processing and strongly emphasize the advantages of pre-ordering and pre-selling.

With our enduring commitment to quality, Lioni’s personnel carefully evaluates every mozzarella product that leaves the factory. Every aspect related to getting fresh mozzarella to the consumer is part of Lioni’s daily commitment and it shows in our customers’ continued satisfaction.

*“Mozzarella is our family’s passion—
and the heart and soul of our business.”*





Lioni

MOZZARELLA

Lioni products contain absolutely no preservatives or additives. A strict attention to detail goes into every step of production—from the selection of the freshest whole milk, to the meticulous processing of the valuable curd, the perfect timing of the creation of the cheese, to the final inspection and in-house processing and packaging. This attention to detail guarantees the quality that is synonymous with the Lioni name.



Fresh Mozzarella

A traditional mozzarella made from 100% whole cow's milk. This cheese has a smooth, silky texture and a delicate, moist consistency. Our loaf has a low moisture content, making it great for melting! These products are available with or without salt (low sodium), hand wrapped, or in water.

- 1/2 lb. • 1 lb. Braid • 5 lb. Loaf
- 1 lb. • 1 lb. Log • Sliced Log



Fresh Mozzarella in Water

Lioni's fresh mozzarella is packed in purified filtered water. Porcelain white in color, this lightly salted cheese has a smooth creamy texture that is available in a variety of distinct sizes that can enhance any chef's culinary vision.

- Ovoline • Bocconcini
- Ciliegine • Noccioline
- Perle • Perline



Bufala Fresca

Our all natural Bufala mozzarella is made from 100% grassfed buffalo milk imported from the DOP area of Campania, Italy. Lioni recreates the inspirational essence of Italy's original Bufala Mozzarella here in the U.S. daily. Our Bufala Fresca has an alluringly distinctive flavor and delicious creamy texture.

- 4 oz. • 8 oz.



Smoked Mozzarella

Delicately enhanced with all natural wood smoke on premises. Our loaf contains a low moisture level which makes it perfect for melting in recipes.

- Bocconcini 10-Pack
- 1/2 lb.
- 1 lb.
- 5 lb. Loaf



Mozzarella Medallions in Water

Our traditional mozzarella made from 100% whole cow's milk, slightly salted and porcelain white in color. Medallions are "pre-sliced" for great portion control and have a luscious, thick and creamy smooth texture. A quick, delicious addition to salads, sandwiches and appetizers.

- 1 oz. Pre-portioned Slices



Dry & Smoked Dry Mozzarella

These semi-soft, mild-flavored delicacies are lightly salted with a deliciously smooth texture. Our smoked dry mozzarella is delicately enhanced by all natural wood chips. Both are superb for melting or for slicing.

- Primo Sale (Basket-shape), 1-1/2 lb.
- Dry Mozzarella, Approx. 1-1/2 lb.
- Smoked Dry, Approx. 1-1/2 lb.



Fresh Mozzarella with Prosciutto

Lioni's handmade rolls of fresh mozzarella are a delightful blend of fine Italian Prosciutto and cheese. They are bursting with flavor with a hint of sweetness.

- 8 oz. Retail Roll
- Approx. 3 lb. Log
- Flat Sheet



Fresh Ricotta

Lioni's fresh ricotta is produced the "old-fashioned way," dipped and scooped by hand in order to preserve the texture, and create a truly premium, chunky-style ricotta.

- 1-1/2 lb. Tin • 3 lb. Tin
- 3 lb. Plastic • Pastry Ricotta
- Fresh Basket Cheese



Burrata

Our Burrata Con Panna and Burrata Con Tartufo are a luscious, sophisticated delicacy of fresh mozzarella filled with a creamy, authentic panna di latte and pasta filata. Burrata Con Tartufo features the finest rare Italian Black truffles.

- 2.5 oz. • 4 oz. • 8 oz.



Fior di Latte

Our Fior di Latte is a fresh mozzarella made from whole cow's milk that is abundant in flavor with a delicate, creamy texture. It is made for high temperature pizza ovens and has superior melting ability with zero burn.

- 8 oz.



Stracciatella Panna di Latte

This ultra-rich creamy filling, the delicious center of Lioni's award-winning burrata, is artfully crafted from delicate shreds of pasta filata mozzarella and the finest Italian cream.

- 8 oz. • 16 oz. • 2.5 lb. tub



Ricotta di Bufala

A delicate, and sweet ricotta elevated by 100% grass-fed buffalo milk from Italy. This fresh cheese is soft and creamy, perfect for eating on its own or used as an ingredient in a variety of recipes. The elegant ridges defining this cheese reveal the artful sophistication of this handcrafted jewel.

- 8 oz. • 5 lb. tub

Lioni also offers WHOLE MILK CURD in 45 lb. split bundles for those who wish to make their own signature fresh mozzarella.

Our fresh mozzarella's distinct sizes can enhance any chef's culinary vision!

SIZE SCALE

(Not drawn to actual size.)

1 gram = .035 oz.

16 oz. = 1 lb.



Perline

1 gram

Perle

4 grams

Noccioline

9 grams

Ciliegine

13 grams

Bocconcini

1.5 oz.

Ovoline

4 oz.

Half Pound

8 oz.

One Pound

16 oz.



*No difference in milk from cows treated with artificial growth hormones.

To insure the highest quality of freshness, it is strongly recommended to refrigerate all Lioni mozzarella products at 34°F.

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www.lionimozzarella.com

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