

Quattro Portoni 35080 - **Blu Di Bufala**



Blu di Bufala is unique and beautiful aged buffalo milk cheese. Its flavor is a balance of sweetness and spice with a slight tang in the lingering finish. The rich, sweet flavor of the buffalos milk cuts the astringency of the blue mold, making for a balanced, fudgy blue that is mildly gamey.



* Benefits

A semi-firm, cube-shaped cheese, Blu di Bufala is unique and beautiful. It is rare to find an aged buffalo milk cheese, and this one is distinctive and full bodied. Its flavor is a balance of sweetness and spice with a slight tang in the lingering finish. The rich, sweet flavor of the buffalos milk cuts the astringency of the blue mold, making for a balanced, fudgy blue that is mildly gamey. Bruno and his brother Alfio of Quattro Portoni decided to raise water buffalo in 2000 and moved onto making cheese in 2006. Their farm is in Cologno al Serio, outside of Bergamo, Italy.In 2017, it won Super Gold and Best Italian Cheese at the World Cheese Awards.

Ingredients	Allergens
Pasteurized Buffalos Milk, Salt, Rennet, Penicillium Roqueforti. Calf Rennet.	Contains: in milk Free From: crustaceans eggs fish peanuts soy fish peanuts wheat

Nutrition Facts

Servings per Container 10Z Serving size

Amount per serving

Calories	110
% D	aily Value*
Total Fat 10g	12%
Saturated Fat 7g	35%
Trans Fat	
Cholesterol 15mg	5%
Sodium 160mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 91mg	7%
Iron 0mg	0%
Potassium 0mg	0%

a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Keep cool. Bring to room temperature before serving. Keep exposed surfaces tightly wrapped to prevent cheese from drying out.

Serving Suggestions

With fresh fruit, hazelnuts, and a drizzle of Mitica Acacia Honey

Prep & Cooking Suggestions

Keep cool. Bring to room temperature before serving. Keep exposed surfaces tightly wrapped to prevent cheese from drying out.



Product Specifications

	Brana		Manufacturei		luct Category
Quatti	Quattro Portoni		FOREVER CHEESE		
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	IT118	35080			1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	9lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10in	9in	6in	0.31ft3	5x3	118days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	160mg
Protein	5	Trans Fats		Calcium	91mg
Total Carbohydrates	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images						

