

#### būf 502900 - Mozzarella Ovoline

Food service, water buffalo mozzarella, 100 % grass fed, delicious, creamy, long shelf life, lactose free, gluten free, cows milk free, A 2 milk. Our animals graze year round on the pastures of the Andean Mountains. We are vertically integrated and own the herds of water buffalo.



būf INDREDIENTS: A **\*** Benefits Buf Creamery- From Ancient Animals, A Healthier you. At Buf Creamery we believe it begins with the freshest milk. The lush climates of Colombia allow us to keep our water buffalo on pastures year round. This makes for happy buffalo and happy water buffalo make wonderful milk and cheese. We are 100 percent grass fed for 365 days of the year. Our attributes include: free of lactose, 58 percent higher levels of calcium, Rich in omega 3 fatty acids, less cholesterol (43 percent less found only in the milk of water buffalo), our rennet is 100 percent vegetarian. Buf Creamery is the only NON gmo verified creamery. We make mozzarella , ricotta, halloumi and burrata in our state of the art facility in Colombia. All of our products are also available for Food Service accounts. We believe in taking good care of our animals by keeping them in a natural and low stress environment. BUf: The Taste from Colombia Changing Everything. **Δ**Ποrσons Ingredients

Pasteurized water buffalo milk, salt, cheese cultures, rennet, lactic acid

- Autergens
Free From:
🕞 crustaceans 🕜 eggs 🔊 fish 街 milk
🕥 peanuts 🛞 soy 🛞 tree nuts 鱶 wheat

# **Nutrition Facts**

Servings per Container Serving size	20 0.25g
Amount per serving Calories	130
% Dai	ly Value*
Total Fat 11g	17%
Saturated Fat 9g	45%
<i>Trans</i> Fat	
Cholesterol 15mg	5%
Sodium 200mg	9%
Total Carbohydrate Og	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 8g	
	00/
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0mg	0%
Potassium 0mg	0%

#### Handling Suggestions

Keep refrigerated and serve at room temperature.

Serving Suggestions

Use in pizzas, fresh salads, breads, lasagnas, sandwiches

### Prep & Cooking Suggestions

Open container, drain cheese and use in your recipe!

## Product Specifications

В	rand		Manufacturer			Product Category			
k	oūf		Buf Creamery						
UPC	UPC MFG #		SPC #	GTIN		Pack Pack D		Pack Desc.	
	#0282	125 5	502900	17707	3635403	40340		4/1000	
Gross V	Veight	Net Wei	ght Co	ountry of	Origin	Ko	osher	Cł	nild Nutrition
17.6	ālb	8.8lb	)	Colom	bia	No			
Shipping Information									
Length	Width	Height	Volume	TIxHI	Shelf L	Life Storage Temp From		emp From/To	
14in	8in	7in	0.45ft3	12x8	30da <u>-</u>	ys	35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	130	Total Fat	11g	Sodium	200mg
Protein	8	Trans Fats		Calcium	20mg
Total Carbohydrates…	Og	Saturated Fat	9g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	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	

#### Additional Images



