

## Mitica 901213 - Casatica Di Bufala

Casatica di Bufala is a soft-ripened cheese that highlights the best qualities of the milk. The flavor is sweet, delicate, and creamy with a distinct earthiness and slight tang in the finish.



	Nutrition FactsServings per Container48Serving size1.00Z (10z)		
	Commune	Amount per serving Calories	110
Contraction of	% Daily Value*		
	Total Fat 10g	12%	
	Saturated Fat 7g	35%	
	Trans Fat		
	Cholesterol 15mg	5%	
* Benefits		Sodium 175mg	8%
The brothers behind Quattro Portoni Dairy created a sustainable farm in their hometown and overhauled their business to raise buffalo instead of dairy cows. Their Casatica - named after one of the four entrances to their town, Cologno al Serio - is a soft-ripened cheese that highlights the best qualities of the milk. The flavor is sweet, delicate, and creamy with a distinct earthiness and slight tang in the finish.		Total Carbohydrate Og	0%
		Dietary Fiber 0g	0%
		Total Sugars 0g	
		Includes 0g Added Sugar	0%
Ingredients	Allergens	Protein 4g	
		Vitamin D 0mcg	0%
Pasteurized Buffalo Milk, Salt, Rennet, Lactic Bacteria	Contains: (i) milk Free From: (ii) crustaceans (iii) eggs (iii) fish (iii) peanuts (iii) wheat	Calcium 91mg	7%
		Iron Omg	0%
		Potassium 0mg	0%
		* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

## **Product Specifications** Handling Suggestions Keep refridgerated Brand Manufacturer Product Category Mitica **Forever Cheese** Serving Suggestions UPC MFG # SPC # GTIN Pack Pack Desc. table cheese IT200 901213 98033673045547 1/3 LB Gross Weight Net Weight Country of Origin Kosher Child Nutrition 4lb 3lb No Italy Prep & Cooking Suggestions **Shipping Information** Keep cool. Bring to room temperature before sampling. Width Height Volume TIxHI Shelf Life Storage Temp From/To Length 0.17ft3 16x11 8.75in 7.5in 4.5in 59days 35°F/37°F

powered by
Syndigo



## Mitica 901213 - **Casatica Di Bufala**



Casatica di Bufala is a soft-ripened cheese that highlights the best qualities of the milk. The flavor is sweet, delicate, and creamy with a distinct earthiness and slight tang in the finish.

Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	175mg
Protein	4	Trans Fats		Calcium	91mg
Total Carbohydrates…	Og	Saturated Fat	7g	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



