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## Sophisticated Cheese Just Got Even Creamier

Lioni Latticini, well-known producer of fresh mozzarella, burrata and bufala cheese, proudly introduces Stracciatella Panna di Latte for sale in retail stores. This ultra-rich creamy filling is the delicious center of Lioni's award-winning burrata. This ever-popular fresh cheese is artfully crafted out of delicate shreds of pasta filata mozzarella and the finest authentic Italian cream.

More than a spread, this luxurious cheese is traditionally used atop pizzas, folded into seasonal salads, and added to a favorite pasta dish. Lioni Stracciatella elevates the simplest dishes into sophisticated and elegant culinary presentations.

The sleek retail packaging reflects the product's Italian authenticity and distinct taste. Lioni looks forward to seeing this new addition to the premium line on all its retail partners' shelves.

According to Salvatore Salzarulo, founder and head of production at Lioni, "Stracciatella is the ideal extension to our retail product line. It is a tremendous opportunity to bring Lioni's adored specialty cheese currently found in restaurants and food-service direct-to-consumer."

Stracciatella Panna di Latte has a shelf-life of 21 days from date of manufacture and is available in 6/1 lb. cups for retail and 2/5 lb. tubs for foodservice.

For more information, email [lori@lioni-mozzarella.com](mailto:lori@lioni-mozzarella.com), call 908.686.6061 or go to [www.lionimozzarella.com](http://www.lionimozzarella.com).

