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Sapone

Lioni Unveils Fior Di Latte for Pizza

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Awaken your senses to the flavors reminiscent of Old World Italy. Lioni introduces their Fior Di Latte—a fresh mozzarella for an exceptional pizza. This all-natural fresh mozzarella is the original “filatura” (stretching) cheese made from 100 percent Jersey cow’s milk from local farms.

Lioni’s Fior di Latte is abundant in flavor with a delicate, creamy texture. It is designed for high temperature pizza ovens that exceed 500 degrees. It is rich in fat and melts evenly with zero burn. Lioni’s Fior di Latte is always made fresh to order.

It can also be served as a fresh table cheese in your restaurant as it is firm, creamy and delicious.

Each piece is 8 ounces and is available for foodservice in two

3 lb. or 6 lb. tubs per case. The Salzarulo’s are

thrilled to bring this authentic cheese

whose flavor transports them back to their days in Italy.

By using Lioni’s Fior di Latte, “Pizzaiolos” across the U.S. can now bring Italy home to their customers.

