

As Seen In the November 2016 Issue of



# Total Food Service

Metro New York's Foodservice Publication



Lioni, from page 88

spection and in-house processing and packaging.

**Talk about what has gone into the design of your facility in Jersey.**

Lioni utilizes innovative dairy technology along with state of the art computer-monitored and automated equipment in their HACCP-compliant manufacturing facility. Their facility was much inspired by innovative dairy facilities from their family's native region in Italy.

**Have you always produced product for foodservice?**

Yes, Lioni has always offered their traditional fresh mozzarella products in foodservice packaging.

**How have the tastes of the Lioni food-service customer evolved?**

As chefs and their patrons have become more educated in the true attributes of fresh mozzarella, the demand for quality, taste, texture and consistency has become fundamental to satisfy a more sophisticated palate.

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Entrees and Pizzas. Chefs have now incorporated Burrata as a key ingredient in Pasta dishes as well as Seafood dishes.

**Where did the idea come from for the new Bufala Fresca?**

The owners of Lioni had always wanted to create an authentic Bufala mozzarella here in the U.S., but were presented with various challenges. For years, as they imported this Italian delicacy they struggled with providing a consistent fresh imported perishable product. They had made several attempts to import from Italy,

delightfully enjoyed with a hint of olive oil, as a simple insalata Caprese or as the essential ingredient for Pizza.

**Do you deliver product directly throughout Metro NYC or through distributors?**

Lioni delivers product directly though they also partner with several distributors to fulfill product demand throughout Metro NYC.

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## NEWS

## MENU SOLUTIONS

### Jersey Based Lioni Introduces New Bufala Fresca Offering

**T**otal Food Service sat down with Lori Church, Director of Sales & Marketing, Lioni Latticini Inc. in Union, NJ to talk about foodservice cheese trends and menu solutions.

**Can you share a brief history of Lioni with our readers?**

The Salzarulo family began its tradition in the Latticini business in the town of Lioni, Italy many decades ago. In 1980, the family brought its fine art of cheese making to Brooklyn, New

York where it created a name for itself making fresh, whole milk mozzarella cheese. Within the past three decades, the Salzarulos have transformed their small neighborhood, family business into a nationally renowned manufacturer and distributor of fresh mozzarella in the United States.

Today, Lioni is still a family owned and operated business that holds onto old Italian values and traditions. They manufacture over 15 million pounds of mozzarella per year in a 100,000 square foot facility in Union, N.J. Their

distribution reaches over 35 cities across the United States. The company also has a 2,000 square foot wholesale warehouse in Brooklyn.

**Not easy to take hand made recipes from Italy and interpret them for a US audience and make them in bulk. How were you able to accomplish that?**

Through comprehensive research and development and generations of cheesemaking expertise, Lioni crafts new items beginning with small batches,

perfecting the product and improving the production process over time. They develop a product progressively to insure product quality and consistency as they transition from small batches to larger volumes.

A strict attention to detail goes into every step of production - from the selection of the freshest milk, to the meticulous processing of the valuable curd, the perfect timing of the creation of the cheese, to the final in-

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**Lioni Satisfies Sophisticated Palates Of Chefs And Patrons With Their Authentic Bufala Mozzarella Made In The U.S.**

The owners of Lioni have always wanted to produce an authentic bufala mozzarella in the U.S. Through collaboration with Caseificio Mandara, leading innovators and purveyors of exceptional buffalo milk from the DOP area of Campania, Italy, they have recreated the inspirational essence of Italy's original bufala mozzarella.

Recreating *authentic Italian taste* with a local to table touch.



With generations of expertise, Lioni has recreated the inspirational essence of Italy's original Bufala Mozzarella here in the U.S. Through innovative collaboration, Lioni's all-natural Bufala Fresca unveils an alluringly distinctive flavor with a delicious creamy texture. This century-old Italian delicacy is a mozzarella made from the milk of grassfed domestic Italian water buffalo originating from Southern Italy. Crafted at Lioni's N.J. manufacturing facility, this simply exceptional mozzarella is made fresh to order. Lioni respectfully presents an uncompromised, exquisite and superbly fresh 100% buffalo milk mozzarella. Bufala Fresca is available in two sizes, 4 oz. and 8 oz. for retail and foodservice.



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