



## FOR IMMEDIATE RELEASE

### A Trio of Honors: Lioni Latticini Secures Gold, Silver and Bronze at World Cheese Awards 2025

Union, NJ – November 18, 2025 – Lioni Latticini, Inc. has been named among the winners at the World Cheese Awards, held on Thursday, November 13th in Bern, Switzerland. Lioni's Stracciatella Affumicata triumphed Gold, Burrata (Con Stracciatella) Affumicata secured Silver and Bufala Ciliegine celebrated Bronze.

The World Cheese Awards is the world's most respected cheese event, with entrants participating from 46 countries. A record breaking 5,244 cheese entries were judged by a panel of hand selected cheese experts from across the globe. The judging process is 'blind', with all packaging submitted with no identifying logos or markings. Judges are given a brief product description, with no indication of origin or producer. Entries are evaluated for look, feel, smell and taste, scoring the cheese's appearance, aroma, body, and texture.

"It is an honor for Lioni to be recognized for quality and distinction on a global stage, and we are excited to continue innovating and crafting products that delight consumers and contribute meaningfully to the global cheese community," says Salvatore Salzarulo, sixth generation cheesemaker at Lioni Latticini. "The Stracciatella Affumicata was inspired by my Papa, Co-founder of Lioni and fifth-generation cheesemaker from Italy. He taught me that mozzarella is more than a craft - it's a calling. This smoked stracciatella is an elevated expression of our heritage. I developed this smoked version as an elevated representation of mozzarella - a place where tradition, craftsmanship and understated luxury meet in every delicate strand."

Stracciatella Affumicata is an ultra-rich creamy cheese made with shreds of naturally smoked pasta filata mozzarella in an authentic panna di latte. It is available in a 16 oz package for restaurants/foodservice with an 8 oz retail size launching in the new year.

Burrata Con Stracciatella Affumicata is a fresh mozzarella featuring an authentic Italian panna di latte and smoked pasta filata. It is available in a 16 oz package for restaurants/foodservice.

Bufala Ciliegine is produced in the U.S. and is crafted from 100% grass-fed buffalo milk imported from Italy. Made fresh-to-order it gives customers an authentic fresh buffalo milk cheese with the longest possible shelf life. This bufala mozzarella is available in various sizes, with the Ciliegine size being their newest offering.

All Lioni's La Linea Premium line products have garnered World Cheese awards throughout the years, including their well-known Burrata Con Panna (Gold/2012), Burrata Con Tartufo (Super Gold/2015), Stracciatella Panna di Latte (Bronze/2022) Ricotta Di Bufala (Silver/2023), and Bufala Fresca Mozzarella (Gold 2023).

#### About Lioni Latticini, Inc.

The Salzarulo Family began its tradition in the Latticini business in the town of Lioni, Italy, many decades ago. Bringing old world Italian values and traditions to Brooklyn, NY, they have transformed their small neighborhood family business into a nationally renowned manufacturer and distributor of fresh mozzarella. Utilizing modern technology and computer-monitored equipment imported directly from Italy, a strict attention to detail goes into every step of production. Lioni supplies buyers with a full product line of fresh mozzarella products for both food service and retail demands across the United States. They currently ship nationally each week via refrigerated trucking. ###

#### FOR MORE INFORMATION:

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