



www.bufalo-reale.com
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The portioned pieces are cut and packaged in thermoformed packs or vacuum packed in shrink bags.



Features

Our cheese is aged for a minimum of 24 months. It has a light-coloured paste, a hard rind and is rich in protein and phosphorus.



Pairing

It goes perfectly with any meal.



Ingredients

The recipe contains only: cow's milk, buffalo milk, salt and rennet.



Preservation

These methods preserve the fragrance and flavour of the packaged product for six months. For optimal storage, Bufalo Reale should be stored at a temperature of 4-8 °C.



Transport

Our cheese is shipped in special containers that ensure that the product is stored at a controlled temperature of +4 °C.



Export

Shipping times vary depending on the order and will be agreed upon when providing a quote. As far as export is concerned, a platform for exporting in Italy is required.

Average Nutritional Values per 100 g

Energy	1714 kJ / 413 Kcal
Fat	32 g (of which saturated fat 22 g)
Carbohydrate	0 g (of which sugars 0 g)
Protein	31 g
Salt**	1,3 g

* Nutrient reference values (8400 kJ / 2000 kcal)

**The salt content is exclusively due to the sodium that is naturally contained in our milk



INSTITUTE FOR THE PROTECTION
OF ITALIAN MANUFACTURE

100% Made in Italy certified

N° IT01.IT/2275.100.F

Would you like to market Bufalo Reale?

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