



La Sicilia Frozen Cheese



La Sicilia Mozzarella factory is situated in the Italian province of Naples and it is specialized in the production of cheese since more than 200 years. The factory counts on the experience of five generations and 100% fresh milk to offer high quality products to its customers.

Despite the factory's big output the main focus is on the respect of traditions. In order to guarantee a high quality standard, the products undergo many quality standard tests during every production phase.

During all these years the factory has been specializing in the production of every kind of stretched-curd cheese, exporting them all around the world.

The company obtained the IFS Food, BRC Food, Halal Int. standard certificates.



- We use traditional methods and modern technologies;
- We only use Italian and German milk. Our products contain 99.9% of milk, for this reason their taste is fresh and intense;
- The colour and the taste of Bufala Mozzarella are more intense than the ones of a normal mozzarella, the protein and fat content is also higher;
- Natural fermentation;
- The lactoprotein ferments for 4 hours at a temperature of 37 °C ;
- The products can stand temperatures up to 400 °C .



- La Sicilia Mozzarella's ingredients are completely natural, they do not contain preservatives, brighteners or other additives.
- During the production process many competitors use lactic acids that have been bought from a third party; La Sicilia Mozzarella only contains natural lactase and through a long natural fermentation offers products with a unique flavor and quality.
- Containing industrial lactic acids, many competitors' mozzarellas ("fast mozzarellas") are high in salt and other flavoring agents content, their taste and nutritional values are not comparable to our "traditional" mozzarellas.



Other products

La Sicilia Cheese



La Sicilia Range



La Sicilia
Mozzarella Block
1kg



La Sicilia
Buffalo Mozzarella Cheese
250g



La Sicilia
Cherry-Size Mozzarella
250g



La Sicilia
Burrata Frozen
250g



La Sicilia
Frozen Mozzarella
Fior di Latte Cut
1.5kg



La Sicilia
White Scamorza
200g



La Sicilia
Smoked Scamorza
200g

La Sicilia Mozzarella Block

Packaging: 1Kg X 12 pcs/crt

Origin: Italy

Bar code: 8052080430224

Shelf life: 12 months

The product should be kept frozen at -18°C.

Once thawed should not be refrozen, but kept in the refrigerator at +4°C and consumed within 3 days.



La Sicilia Buffalo Mozzarella Cheese



Packaging: 250g X 16 pcs/crt;

125*2X16pcs/crt

Origin: Italy

Shelf life: 12 months

The product should be kept frozen at -18°C.

Once thawed should not be refrozen, but kept in the refrigerator at +4°C and consumed within 3 days.

La Sicilia Cherry-Size Mozzarella



Packaging: 250gX12X16 pcs/crt

Origin: Italy

Bar code: 8011407011089

Shelf life: 12 months

The product should be kept frozen at -18°C.

Once thawed should not be refrozen, but kept in the refrigerator at +4°C and consumed within 3 days.



La Sicilia Burrata Frozen

Packaging: 250g(2x125g) X 12pcs/crt

Origin: Italy

Shelf life: 12 months

The product should be kept frozen at -18°C.

Once thawed should not be refrozen, but kept in the refrigerator at +4°C and consumed within 3 days.



La Sicilia Frozen Mozzarella Fior di Latte Cut

Packaging: 1.5kgX4 pcs/crt

Origin: Italy

Shelf life: 12 months

The product should be kept frozen at -18°C.

Once thawed should not be refrozen, but kept in the refrigerator at +4°C and consumed within 3 days.



La Sicilia White Scamorza

Packaging: 200gX12 pcs/crt

Origin: Italy

Shelf life: 12 months

The product should be kept frozen at -18°C.

Once thawed should not be refrozen, but kept in the refrigerator at +4°C and consumed within 3 days.



La Sicilia Smoked Scamorza

Packaging: 200gX12 pcs/crt

Origin: Italy

Shelf life: 12 months

The product should be kept frozen at -18°C.

Once thawed should not be refrozen, but kept in the refrigerator at +4°C and consumed within 3 days.



Recipes

Our mozzarella is perfect for the making of any kind of pizza:



Caprese Salad



Ingredients (2 portions) :

4 tomatoes; 200g La Sicilia bufala;
balsamic vinegar; salt; black pepper;
olive oil; basil leaves

Steps:

1. Cut the tomatoes and the Bufala cheese into slices;
2. Arrange the slices on a big plate;
3. Add salt, oil, balsamic vinegar and basil leaves.

Cherry tomatoes and mozzarella skewers



Ingredients (2 portions) :

250g La Sicilia cherry-size mozzarella;
250g cherry tomatoes; basil leaves;
olive oil; salt; black pepper.

Steps:

1. Skewer the cherry tomatoes, the cherry-size mozzarella and the basil leaves;
2. Add salt, olive, black pepper.

Deep fried cherry-size mozzarella



Ingredients (2 portions) :

250g La Sicilia cherry-size mozzarella;
2 eggs; 100g flour; breadcrumbs;
frying oil.

Steps:

1. Mix the eggs together with salt and pepper;
2. Put the cherry-size mozzarella into the flour, into the eggs and in the end into the breadcrumbs;
3. Deep fry the mozzarella.