



Fresh Mozzarella

~ Create fresh and simple ~

MOZZARELLA MASTERPIECES

Put Galbani Fresh Mozzarella on your chef's palette to create culinary works of art without a lot of fuss. Its lovely ivory color, creamy look and feel, come with no preservatives or rBST. And the taste...



2012 Gold Medal,
World Dairy Expo Contest





Brie & Camembert

RIPENED FOR THE PICKING

Sure, Président Brie became #1 in France and the USA through starring roles in many a cheese plate. And Président Camembert really needs nothing more than a cracker to shine. But creative chefs pick these soft-ripened superstars to turn ordinary soups, salads, sandwiches, pizza—even seafood—into something extraordinary.



Sorrento®

Mozzarella

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High Yield + Low Moisture =

GREAT STRETCH FOR THE DOLLAR

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Sorrento® Mozzarella is made in the traditional *pasta filata* style, then briefly aged to reduce moisture (so pizzas don't get soggy), add flavor (rich and buttery, with a slight tang), and improve shelf life (which stretches that dollar). Because it resists burning, it melts well and keeps your pizzas, sandwiches, and other applications looking and tasting like a million bucks.



MOZZ
A-PEEL

Sorrento®

Ricotta

~ Sweet or Savory ~

IT'S WHAT'S INSIDE THAT COUNTS

Italian classics like cannoli and lasagna depend on lusciously spoonable, deliciously versatile Ricotta. Sorrento makes several varieties to suit your operation, including the unparalleled "Ricotta Impastata." This is the "Greek yogurt" of Ricotta in that we drain the moisture so that what's left is creamy, whole milk goodness, whipped to a butter-like consistency. The low moisture keeps cannoli from getting soggy and lasagna from getting runny.

We make more Ricotta in our US plant than anyone in the world, so we've gotten quite good at it. In fact, our Ricotta won Best in Class at the 2012 World Championship Cheese Contest. Great stuff, indeed.



GREAT
STUFF

