



ITALY OUTSIDE ITALY

THE SOUL OF ITALIAN FOOD & BEVERAGE

MEET AND
TASTE THE
SOUL OF
ITALY...



CHEESES

FRESH CHEESE

BUFFALO MOZZARELLA CHEESES

Buffalo Mozzarella From Battipaglia



Organic Buffalo Mozzarella



Buffalo Mozzarella From Caserta

gustoso.

The authentic fresh taste of the mozzarella, soft to cut and succulent on the palate. Made only from simple traditional raw materials in accordance with the ancient tradition of cheese making. Milk added together with milk enzymes, salt and rennet and then thanks to the art of the master cheese maker turns into a simple flavoursome product.

Mozzarella

Size: 250 gr

Small Mozzarella

Size: 50 gr / 100 gr / 125 gr

Cherry size Mozzarella

Size: 10 gr / 21 gr



BUFFALO MOZZARELLA CHEESES



PDO in ciuffo bag 250gr



PDO in bag 250gr

PDO minis in tray 250gr



Mozzarella di Bufala Campana DOP palla 125g

2 pezzi X 125g

Fresh Buffalo Mozzarella PDO ball 125gr

2 pieces X 125gr

Mozzarella di Bufala Campana DOP palla 250g

1 pezzo X 250g

Fresh Buffalo Mozzarella PDO ball 250gr

1 piece X 250gr

Mozzarella di Bufala Campana DOP palla 25g

10 pezzi X 25g

Fresh Buffalo Mozzarella PDO ball 25gr

10 pieces X 25gr

Mozzarella di Bufala Campana DOP palla 50g

5 pezzi X 50g

Fresh Buffalo Mozzarella PDO ball 50gr

5 pieces X 50gr

BUFFALO MOZZARELLA CHEESES



Buffalo Mozzarella PDO treccia in tray 250gr

Mozzarella di Bufala Campana DOP treccia 125g	2 pezzi X 125g
Fresh Buffalo Mozzarella PDO treccia 125gr	2 pieces X 125gr
Mozzarella di Bufala Campana DOP treccia 250g	1 pezzo X 250g
Fresh Buffalo Mozzarella PDO treccia 250gr	1 piece X 250gr



Mozzarella di Bufala Campana DOP palla 25g	20 pezzi X 25g
Fresh Buffalo Mozzarella PDO ball 25gr	20 pieces X 25gr
Mozzarella di Bufala Campana DOP palla 50g	10 pezzi X 50g
Fresh Buffalo Mozzarella PDO ball 50gr	10 piece X 50gr

Buffalo Burrata with cream in cup 200gr



1 pezzo x 200g
1 piece x 200gr

BUFFALO MOZZARELLA CHEESES



Mozzarella from Buffalo Milk Lactose Free ciuffo bag 250gr

Buffalo Mozzarella with Truffle in cup 150gr



1 pezzo x 150g
1 piece x 150gr



Buffalo RICOTTA

Buffalo BUTTER



Mozzarella di Latte di Bufala Delattosata palla 125g

2 pezzi X 125g

Mozzarella from Buffalo Milk Lactose Free ball 125gr

2 pieces X 125gr

Mozzarella di Latte di Bufala Delattosata palla 250g

1 pezzo X 250g

Mozzarella from Buffalo Milk Lactose Free ball 250gr

1 piece X 250gr

Cow milk MOZZARELLA

Cow Mozzarella



Cow Mozzarella



CHEESES “BURRATA”

Burrata



Stacciatella



Little Burrata



FRESH CHEESES

«Ricotta»



«Fresh cheese»



Butter



«Fresh cheese with Arugula»



«Ricotta Giuncata»



BUTTER



PESO NETTO NET WEIGHT	FORMATO FORMAT	CARTONE / CARTON		CODICE EAN EAN CODE
		PEZZI / PIECES	PESO / WEIGHT	
125 g	PANETTO PACK	16	2 Kg	80 40123 0

PESO NETTO NET WEIGHT	FORMATO FORMAT	CARTONE / CARTON		CODICE EAN EAN CODE
		PEZZI / PIECES	PESO / WEIGHT	
250 g	PANETTO SCHIACCIATO FLAT PACK	20	5 Kg	80 01733 10305 3



SALTED BUTTER

PESO NETTO NET WEIGHT	FORMATO FORMAT	CARTONE / CARTON		CODICE EAN EAN CODE
		PEZZI / PIECES	PESO / WEIGHT	
125 g	PANETTO PACK	16	2 Kg	80 40126 1

BUTTER



PESO NETTO NET WEIGHT	FORMATO FORMAT	CARTONE / CARTON		CODICE EAN EAN CODE
		PEZZI / PIECES	PESO / WEIGHT	
250 g	BARATTOLO CAN	12	3 Kg	80 01733 10805 8



PESO NETTO NET WEIGHT	FORMATO FORMAT	CARTONE / CARTON		CODICE EAN EAN CODE
		PEZZI / PIECES	PESO / WEIGHT	
250 g	VASCHETTA SALVA FRESCHIEZZA FLAVOUR-SEAL PACK	12	3 Kg	800 1733 1030 84

ORGANIC BUTTER



PESO NETTO NET WEIGHT	FORMATO FORMAT	CARTONE / CARTON		CODICE EAN EAN CODE
		PEZZI / PIECES	PESO / WEIGHT	
125 g	PANETTO PACK	24	3 Kg	80 40128 5

PESO NETTO NET WEIGHT	FORMATO FORMAT	CARTONE / CARTON		CODICE EAN EAN CODE
		PEZZI / PIECES	PESO / WEIGHT	
250 g	PANETTO SCHIACCIATO FLAT PACK	12	3 Kg	80 01733 10306 0

PROCESSED CHEESE IN SLICES

**EMMENTAL SLICES
CHEESE**
175 gr – 7 slices



TRADITIONAL SLICES CHEESE
175 gr – 7 slices
350 gr – 14 slices



LIGHT (LOW FAT) SLICES CHEESE
175 gr – 7 slices



Slices 200g

Slices 400g



SPREAD WEDGE CHEESE



TRADITIONAL WEDGE CHEESE

140 gr – 8 wedges



ORGANIC WEDGE CHEESE

140 gr – 8 wedges

AVAILABLE SPREAD WEDGE CHEESE

140 gr – 8 wedges

280 – 16 wedges

PIEDMONT fresh CHEESES & BUTTER

«Ricotta» pure sheep milk



«ROBIOLA» soft cow milk



«BOSCAIOLO BRIE» to grill



«SOFT» CHEESE with rose, green & black pepper



«BUTTER» mountain pasture



PIEDMONT fresh CHEESES with erbs



PIEDMONT fresh CHEESES

«PAGLIETTA» pure cow milk



«PAGLIETTA» pure sheep milk



«MATTONELLA» with erbs



«PAGLIETTA» pure goat milk



«MATTONELLA» pure cow milk



«MATTONELLA» with chili pepper



TUSCANY fresh CHEESES: SHEEP MILK

«Ricotta» pure sheep milk



«Ricotta» mixed sheep & cow



UMBRIA fresh CHEESES

«Ricotta» pure sheep milk



«Ricotta» mixed cow & sheep milk



«PRIMO SALE»
low fats cheese 21%



SICILY fresh CHEESE

RICOTTA CHEESE



ROSTED RICOTTA CHEESE



SCAMORZA CHEESE



SICIALIAN FRESH PECORINO CHEESE

PECORINO WITH PISTACHO



PECORINO
WITH CHILI PEPPER
OR BLACK PEPPER



WHITE PECORINO



PECORINO

- with Olives,
- Capers,
- Red Pepper
- Rocket Salad



SARDINIA fresh CHEESES: GOAT MILK

«Ricotta» pure goat milk



«SOFT» pure goat milk



«SPREAD» pure goat milk



«SOFT» pure goat milk



SARDINIA fresh CHEESES

RICOTTA



PRIMO SALE WITH BLACK PEPPER



PECORINO WITH BLACK PEPPER



PRIMO SALE



PECORINO WITH CHILI PEPPER



PECORINO



MOZZARELLA CHEESES FOR PIZZA



WHOLE AND MINCED
Mozzarella for pizza



GORGONZOLA

Sweet GORGONZOLA extra cream



GORGONZOLA spicy selection



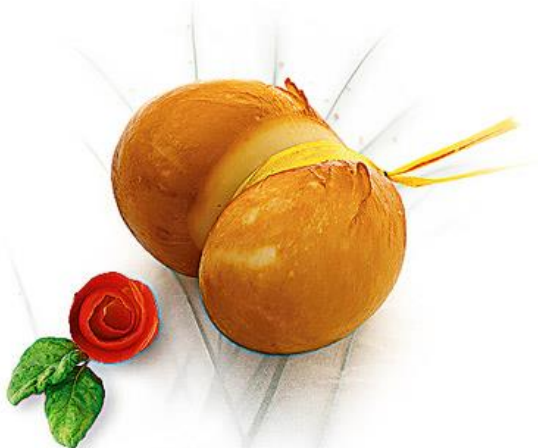
**GORGONZOLA
with
MASCARPONE**



TALEGGIO



SMOKED CHEESES



“PROVOLA” CHEESE

White provola



House Provola

- chili pepper
- black pepper



“CACIOCCHIATO”



“CACIOCAVALLO”



“FILANO WHITE”



GRATED fresh CHEESE

MIXED CHEESE 1 Kg



PARMIGIANO REGGIANO CHEESE 1Kg



Freshly grated cheese mix 150 g



Freshly grated cheese mix 500 g

Freshly grated cheese mix 1000 g

FLAKED fresh CHEESE

MIXED CHEESE 500 g

MIXED CHEESE 1Kg



GRANA PADANO CHEESE 500 g



PARMIGIANO REGGIANO CHEESE 500 g

PARMIGIANO REGGIANO CHEESE 1Kg



CHEESES

SEASONED CHEESE

PARMIGIANO REGGIANO

Reggiano Cheese



Packaging:

14/24/30 months: whole wheel

14/24/30 months: a quarter of wheel

14/24/30 months: 1 kg pieces of cheese under vacuum-seal

14/24/30 months: 500 g pieces of cheese under vacuum-seal

12/14 months: 200 gr fixed weight

36 months: whole wheel

36 months: a quarter of wheel

36 months: 1 kg pieces of cheese under vacuum-seal

36 months: 500 g pieces of cheese under vacuum-seal

Till 100 months seasoned (when available)

Reggiano Cheese «VACCHE ROSSE» selection Available

ORGANIC Reggiano Cheese available

GRANA PADANO

GRANA PADANO



SCARICA IL PDF



Packaging:

12/14 months: whole wheel

12/14 months: a quarter of wheel

12/14 months: 1 kg pieces of cheese under vacuum-seal

12/14 months: 500 g pieces of cheese under vacuum-seal

12/14 months: 200 gr fixed weight

24 months: whole wheel

24 months: a quarter of wheel

24 months: 1 kg pieces of cheese under vacuum-seal

24 months: 500 g pieces of cheese under vacuum-seal



HARD SEASONED CHEESE LACTOSE FREE – HALAL CERTIFIED



Packaging:

- whole wheel
- half wheel
- quarter of wheel vacuum-seal
- 1/8 wheel vacuum-seal
- 1/16 wheel vacuum-seal
- 200 g not fixed weight vacuum
- 200 g fixed weight vacuum-seal



Little CUBE 200 g



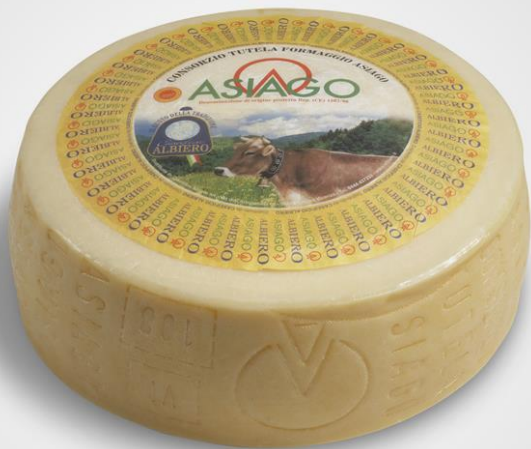
Baked cheese 15 g



PROVOLONE CHEESE SWEET SPICY



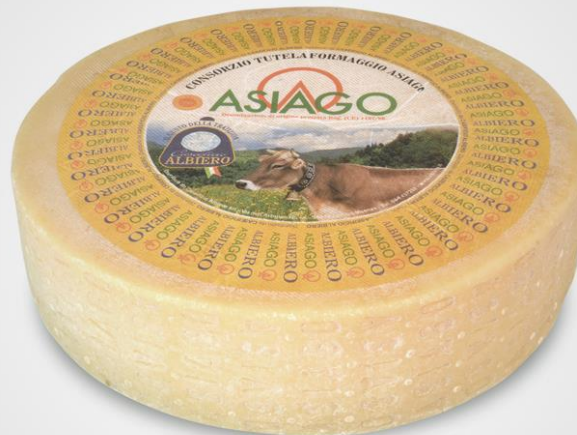
ASIAGO CHEESE



ASIAGO PRESSED



ASIAGO SEASONED



ASIAGO BLACK

PECORINO ROMANO



Packaging:

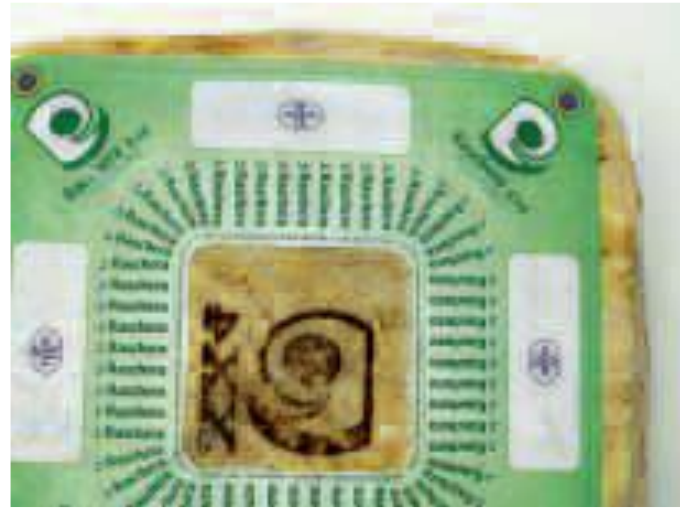
- whole wheel
- half wheel
- quarter of wheel vacuum-seal
- 200 g not fixed weight vacuum
- 200 g fixed weight vacuum-seal
- hand packaged



FONTINA "D'AOSTA" CHEESE



PIEDMONT CHEESES: CASTELMAGNO, RASCHERA, BRA



«CASTELMAGNO»

«RASCHERA»

«BRA»



PIEDMONT seasoned CHEESES: TESTUN

«TESTUN» sheep milk



«TESTUN» COW milk



«TESTUN» GOAT milk



«TESTUN» with MARC



PIEDMONT BLUE CHEESES

«BLU» sheep milk



«BLU» GOAT milk



«BLU» COW milk



«BLU» mountain COW milk

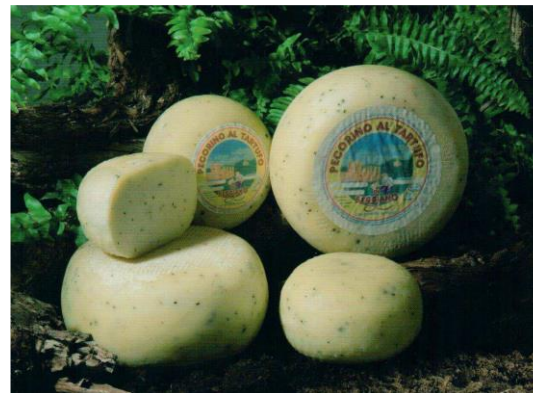


PECORINO from TUSCANY: SHEEP MILK

Pecorino “TUSCAN”



Pecorino “TOSCANO DOP”



Pecorino with truffle

PECORINO FROM TUSCANY



Rosa di Seggiano is a medium matured sheep's cheese. It is a full-flavoured savoury Pecorino but at the same time extremely light. It's a lattic cheese with a hint of hazelnut and pleasant sharp seasoning; the elegant and pink rid makes this product unique and inimitable.

La Regina is made with pasteurized sheep's milk and selected starter cultures produced in the old fashioned way. The best raw materials in conjunction with our traditional manufacturing procedures help make this cheese unique in discovering the tastes of times gone by. It is white in colour, crumbly and a broken Regina wheel gives off an intense aroma. The maturing time is from 90 to 120 days.



Gran Riserva finds its best expression in an 8 kilos wheel form. The Riserva is treated with vegetable oil and is left to mature in cellars on wood boards for 12 months. After this long aging period, the Pecorino Riserva is extremely full-flavoured, with a firm pleasant texture.

PECORINO FROM TUSCANY



A harmonious contrast of aromas make this Pecorino an interesting flavour experience. An exciting idea to complete any cheeseboard, Pecorino al Peperoncino can be accompanied to full-bodied red wines and is perfectly paired with sweet pears and honey to completely enhance its characteristics.

Brandan is a sheep's milk cheese. After maturing for about 20 days, the forms are placed in terracotta pots (orci) made in the village of Petroio (Siena). Inside these fine and noble containers the Brandan cheese matures thanks to a recipe of Tuscan spelt and beer. After this aging process, the result are intense but extremely elegant flavours. The texture tends to be dense but still soft.



This cheese defines its maturation under hay. This ancient procedure gives Paglia e Fieno a delicious flavour and aroma. The hay maintains the ideal temperature and humidity level in cheese-ripening process.

Ancient method of preservation, a permeable beeswax coating allows the cheese to breathe well and age gradually. Naturally "protected" pecorino is white in colour, moist and compact in texture.



Barricato alle Noci matures in barrels under nut leaves, that realise their oil and make this Pecorino an extraordinary pleasure for any cheese lovers. The air-tight barrels give our pecorino an intense aroma and a crumbly, bright white texture with a sharp but pleasant, nutty aftertaste.



PECORINO FROM TUSCANY



"Do not let the farmer know how good is cheese with pears", so said an ancient Italian proverb.

We have unveiled this secret by creating an elegant cheese with a core of pears.

A sweet and elegant pecorino with pleasant notes of pear.



It is an innovative, fantastic and brilliant cheese. The freshness of ginger comes out immediately from the first bite. In the mouth this cheese releases all those aromatic notes making you fall in love with it. A fashionable cheese looking towards the future.



All the aromas of one the world most appreciated fruits are combined with the best sheep's milk to create this cheese with a pleasant crunchy consistency: this is pecorino with pistachio nuts.



A cheese with mountain blueberries, with a nice and lovely flavour. The sweetness and the intense colour of these little berries are pleasant both to the eye and the palate.

PECORINO SARDO (SARDINIA REGION)

**Formaggio ovino
stagionato “Durgali”**



Formaggio Ovino “Tinnias”



**Formaggio ovino
stagionato “Distintu”**



Formaggio Ovino “Giuncato”



SARDINIA seasoned CHEESES: SHEEP MILK



SARDINIA CHEESES: GOAT MILK



CHEESES SEASONED IN WINE



**DRUNK of
RABOSO WINE**



**BLUE CHEESE in
aromatique erbs
BARRIQUE**



**BLUE CHEESE in
RABOSO WINE &
CRAMBERRY**

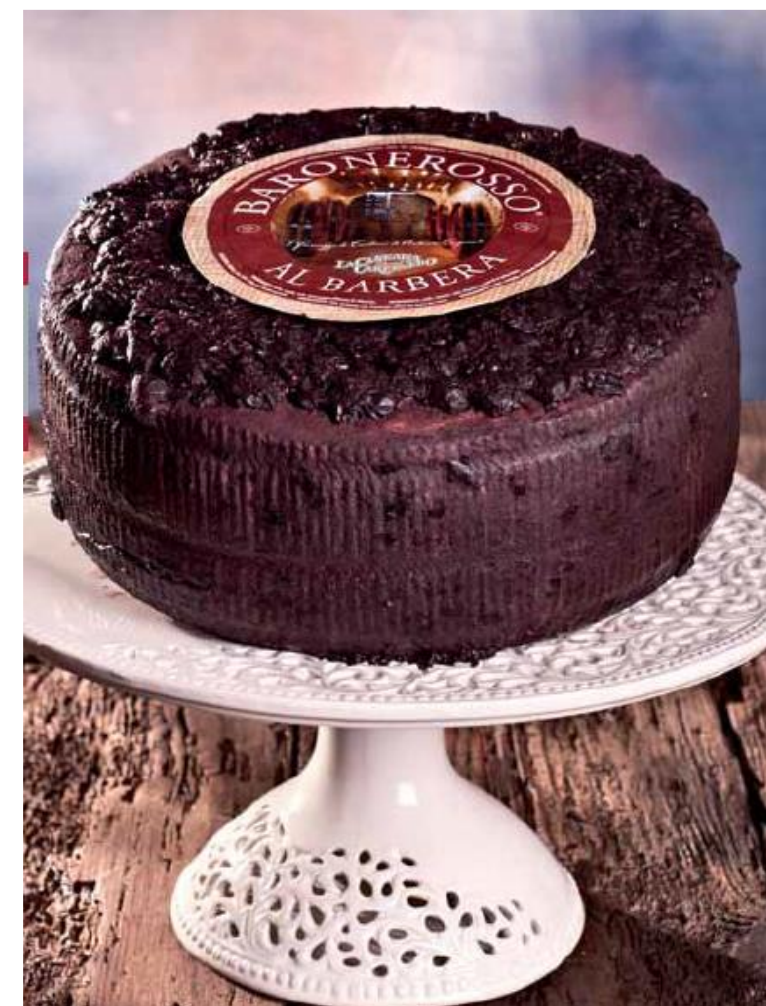
CHEESES SEASONED IN WINE



**BLUE CHEESE in RABOSO
WINE & MUST**



**BLUE CHEESE in
WHITE PASSITO
SWEET WINE**



**GOAT CHEESE in
RED WINE**

GRATED dried CHEESE for Retail

MIXED CHEESE 500



MIXED CHEESE 250 gr



MIXED CHEESE 40 gr



MIXED CHEESE 80 gr



GRATED dried & spiced CHEESE for Retail

BASIL spiced 80 gr



CHILI PEPPER spiced 80 gr



PROVENZA spiced 80 gr



**TRUFFLE spiced
80 gr**



**BOLOGNESE
spiced 80 gr**



**Mediterranean
spiced 80 gr**



GRATED dried CHEESE

MIXED CHEESE 1 Kg



MIXED CHEESE 5Kg



PARMIGIANO REGGIANO CHEESE 1Kg



CHEESES

FROZEN CHEESE

Frozen Mozzarella CHEESES

Packaging: 20 gr or 125 gr



Packaging: 250 gr



Packaging: 1 kg



Packaging: 200 gr



PRODUCT LIST : frozen

MOZZARELLA for PIZZA



CHEESES

SPECIALITIES

TUSCANY CHEESE specialities

«PECORINO» with TRUFFLE



«PECORINO» with PEPPER



«PECORINO» with CHILI PEPPER



«PECORINO» seasoned in mediaeval pits



CENTRAL ITALY DOP “OLD TRADITION” CHEESES

One of Italy's oldest and most typical cheeses, with origins dating back to the 1500s, and produced in conformity with Protected Designation of Origin (PDO



The cheese is first matured for at least 60 days, and is then wrapped in small canvas sacks and placed for ripening in the old mediaeval pits of Sogliano al Rubicone for a period of about three months. The underground pits, excavated in the volcanic rock, are lined with straw, with wooden planks on the bottom to keep the cheese away from the fat that runs off during the fermentation process



UMBRIA CHEESE specialities: mixed cow and sheep milk

«CREATIVO»
with flowers



«CREATIVO»
with candies



«CREATIVO»
with almonds



«CREATIVO»
with walnuts



«CREATIVO»
with pistachio



«CREATIVO»
with basil



«CREATIVO»
with organ



«CREATIVO»
with truffle



«CREATIVO»
with chili



«CREATIVO»
with pepper



UMBRIA fresh CHEESE specialities: 30 days in jar

«GIARA» walnut leaves



«GIARA» with strow



«GIARA» with rosemarin



«GIARA» with hay



«GIARA» with olive leaves



PIEDMONT CHEESES: specialities

«CIABROT» mountain cow milk



«CIABROT» with figs



«CIABROT» with straw & hay



«CIABROT» with walnuts



«CIABROT» with chestnuts



«CIABROT» with truffles



PIEDMONT CHEESES: specialities

«TESTUN» with pepper



«PECORINO» in strow



«CAPROTTO» GOAT milk



«MAGNO» seasoned in caverns



«CAPRINO» mountain GOAT milk



PIEDMON CHEESES specialities

«FURNET» mountain cow milk



«ROBIOLA» cow milk



«TOMA» with BLACK TRUFFLE



CHEESES

CHEESE without LACTOSE

SEASONED lactose free CHEESE



Grated



WITHOUT PRESERVATIVES,
LACTOSE



Ingredienti

Latte, sale siciliano,
caglio vegetale
(*Cynara cardunculus*).

Ingredients

Milk, sicilian salt,
vegetable rennet
(*Cynara cardunculus*).

Lactose free CHEESE

SENZA
CONSERVANTI
LATTOSIO

WITHOUT PRESERVATIVES,
LACTOSE



Ingredients

Raw milk, sicilian salt,
vegetable rennet
(*Cynara cardunculus*).



Ingredients

Milk, sicilian salt,
vegetable rennet
(*Cynara cardunculus*).



Ingredients

Raw milk, sicilian salt,
artisan black ale, barley malt,
vegetable rennet
(*Cynara cardunculus*).



Ingredients

Milk, sicilian salt,
vegetable rennet
(*Cynara cardunculus*),
ginger powder,
semi candied ginger in cubes



Ingredients

Milk, sicilian salt,
vegetable rennet
(*Cynara cardunculus*),
turmeric powder.

Lactose free CHEESES

SENZA
CONSERVANTI
LATTOSIO

WITHOUT PRESERVATIVES,
LACTOSE



Ingredients

Milk, sicilian salt,
vegetable rennet
(*Cynara cardunculus*),
aromatic plants
(thyme, savory, origan,
lavander, thistle).



Ingredients

Milk, summer truffle 2%
(*Tuber aestivum* Vitt.),
soup extract, sicilian salt,
vegetal rennet
(*Cynara cardunculus*)

CHEESE without LACTOSE



CHEESE without LACTOSE



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