

Futura Foods Italian Cheese Brief: Burrata & Gran Levanto: Italian Vegetarian Hard Cheese

Overview of the products:

These cheeses are Produced in Italy by our partner dairies, this year we've chosen two classic Italian ingredients for the competition; Puglian Burrata, made in 'the heel' of Southern Italy and an Italian Vegetarian Hard Cheese, Gran Levanto. A perfect complimentary pair.

Burrata has a delicate, buttery flavour with subtle sweetness from the cream centre which contrasts the Gran Levanto delivering a salty, tangy flavour and a crumbly, drier texture to cut through rich flavours.

Burrata has grown in popularity from its presence on core restaurant chain menus and on supermarket shelves. As a luxurious and super premium cheese, it compliments delicious ripe tomatoes, juicy peaches, salty cured meats or even blends well in fusion cuisines.

The Brief:

- We would like to see the use of both ingredients on your pizzas
- Think about complimentary ingredients that showcase the cheeses.
- Think about appropriate trending cuisines and regionality that could maximise and elevate the ingredients
- Consider the application e.g. not just torn/ grated over at the end of cook
- Showcase true innovation and skill with the use of these classic authentic Italian cheeses





Burrata

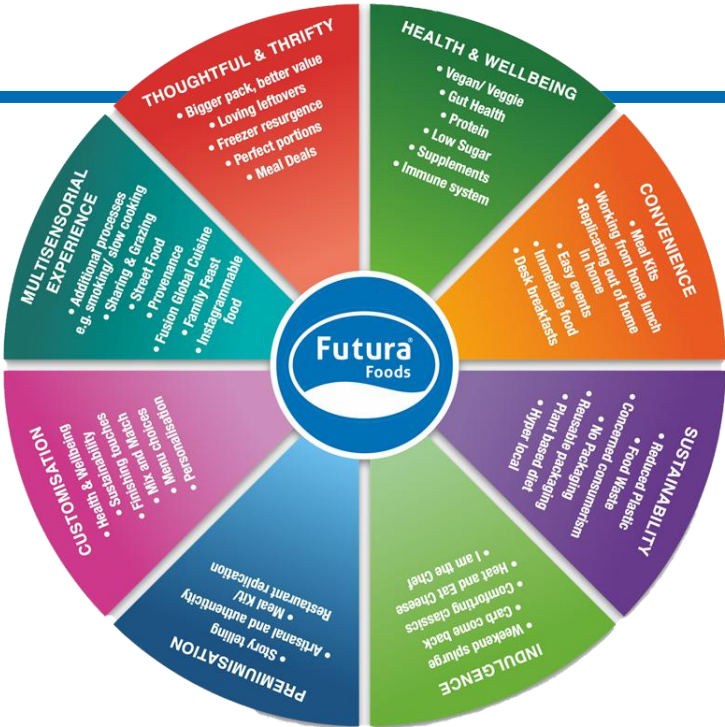


Burrata is a pasta filata cheese very similar to Mozzarella, differing only in the stretching technique used to produce it and the fact that it contains a filling of frayed mozzarella and cream, known as Stracciatella.

- Ideal for** – Adding provenance to elevate a dish. On trend engagement includes serving fresh in the centre of a pizza. As well as adding another dimension to a salad or dessert!
- Texture** – Burrata means ‘battered’ in Italian, and this cheese certainly lives up to its name. It has a full creamy aroma and the consistency of very soft Mozzarella with mild, sweet taste.
- Insight** – On trend and super easy to prepare.
- Tasting Notes** – Fresh & Creamy
- Cooking** – Serve fresh. Packed in separate packs to minimise waste, simply defrost overnight, 3 days life from defrost, for best results use straight from thawing.
- Frozen** – Freshness & product consistency. Minimum waste and easy portion control.
- Ingredients** – Pasteurised cow’s milk
Also available in chilled and IQF formats

| Details | Information |
|--------------------------------|--------------------------|
| Product | Frozen Burrata unwrapped |
| Item Numbers | 15187 |
| Case | 2 X 20 X 100g |
| Shelf Life | 12 months |
| Minimum shelf life on delivery | 6 months |
| Storage | Frozen |
| Pallet | 256 cases |

| | |
|----------------------|--------------------------|
| Indulgence | Multisensorial |
| Weekend Splurge | Street Food |
| Comforting Classics | Fusion Global |
| Perfect Portions | Convenience |
| Instagrammable Food | Vegetarian |
| Everyday Exceptional | Artisanal & Authenticity |





Gran Levanto is a Grana-style cheese crafted from raw cow's milk, meticulously produced by our handpicked dairies in Mantua, Lombardy, Italy. The cows graze on 100% natural, GMO-free hay, ensuring the quality of the milk. With a firm texture, this hard cheese boasts a golden rind and a granular interior. Aged for 14 to 18 months, it acquires a subtle aroma and a delightful sweet, fruity flavour during maturation. Packed with vitamins, calcium, and proteins, Gran Levante offers a nutritious and rich culinary experience.

Texture - Firm & Savoury – Strength 3

Cooking - This versatile cheese, can be served hot or chilled. Easy to open packaging with resealable film for storage in the refrigerator.

| Details | Information |
|--------------------------------|--------------|
| Product | Gran Levanto |
| Item Numbers | 15313 |
| Case | 20x200g |
| Shelf Life | 180 Day |
| Minimum shelf life on delivery | 45 Days |
| Storage | Chilled |

Futura Foods

- THOUGHTFUL & THRIFTY**
 - Bigger pack, better value
 - Loving leftovers
 - Freezer resurgence
 - Perfect portions
 - Meal deals
- HEALTH & WELLBEING**
 - Vegan/ Veggie
 - Gut Health
 - Protein
 - Low Sugar
 - Supplements
 - Immune system
- CONVENIENCE**
 - Meal Kits
 - Working from home lunch
 - Replicating life out of home
 - Easy events
 - Immediate food
 - Quick breakfasts
- SUSTAINABILITY**
 - Reduced Plastic
 - Food Waste
 - No Packaging
 - Reusable packaging
 - Plant based diet
 - Hyper local
- INDULGENCE**
 - I am the chef
 - Comforting classics
 - Can't come back
 - Weekend splurge
- PREMIUMISATION**
 - Story telling
 - Artisanal and authenticity
 - Meat Kit/ Restaurant replication
- CUSTOMISATION**
 - Health & wellbeing
 - Allergies
 - Dietary restrictions
 - FFL and veggie
 - Personalised
 - No. of portions
 - No. of meals
 - No. of ingredients
- MULTISENSORIAL EXPERIENCE**
 - Additional processes e.g. smoking, low cooking
 - Sharing & Grazing
 - Street Food
 - Fusion Global Cuisine
 - Provenance
 - Family Feast
 - Instagrammable food