Taste the Stracchino with this recipe



Bagel with egg, avocado and Stracchino Frozen

FRAME THE QRCODE
DISCOVER OUR RECIPE

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Why choose Stracchino Frozen

LESS WASTE
You can use only the necessary quantity of product, avoiding the defrosting of excessive quantities that could remain unused.

STOCK ALWAYS AVAILABLE
Avoid product exhaustions ensuring a stock in the warehouse.

UNALTERED CHARACTERISTICS
The product characteristics remain unchanged. The shipment can take place anywhere in the world without compromising its quality.

PERFECTLY COOKED
After thawing, the frozen stracchino maintains an optimal yield and characteristics during cooking.

TOMASONI®
Formaggi per tradizione dal 1955

NEW LINE

Stracchino FROZEN

All the goodness of creamy cheeses

Italian Taste and Goodness

ITALIAN MILK

Our company is always looking for the quality that only a short chain, controlled and certidicated can provide



Tomasoni's stracchino are particularly fresh, tasty and creamy. They are produced with milk from the Italian supply chain. Its flavour is mild and slightly acidic, with a soft and buttery texture.

They are excellent both as a spread on bread or croutons, and as an ingredient to season pasta or risotto. Tomasoni's stracchino stand out for their high quality and unique taste.

Squaqquì Frozen

VERY CREAMY CONSISTENCY

❄ Defrost at +4°C



Average nutritional values per 100g			
Energetic values:	kJ/kcal	1189/287
Fats	g	24
of which saturated	g	17
Carbohydrates	g	1,9
of which sugars	g	1,7
Proteins	g	15
Salt	g	0,95
Calcium	mg	358
NRV (nutrition reference values)	%	45

Stracchino Frozen

CREAMY CONSISTENCY

❄ Defrost at +4°C



Average nutritional values per 100g			
Energetic values:	kJ/kcal	1189/287
Fats	g	24
of which saturated	g	17
Carbohydrates	g	1,9
of which sugars	g	1,7
Proteins	g	15
Salt	g	0,95
Calcium	mg	358
NRV (nutrition reference values)	%	45

Casatella Frozen

MEDIUM CONSISTENCY

❄ Defrost at +4°C



Average nutritional values per 100g			
Energetic values:	kJ/kcal	1189/287
Fats	g	24
of which saturated	g	17
Carbohydrates	g	1,9
of which sugars	g	1,7
Proteins	g	16
Salt	g	0,95
Calcium	mg	358
NRV (nutrition reference values)	%	45

FORMAT SIZE AVAILABLE:
100g / 200g
Take away or fixed weight

SERVICE FOR HORECA AND RETAIL
on request

AFTER DEFROST
The typical characteristics of the cheeses remain unchanged.

DEFROST AT +4°C

SHELF LIFE 1 YEAR
To be consumed by 5 days after defrosting