



La Fenice



*Exclusive products  
made from buffalo milk*



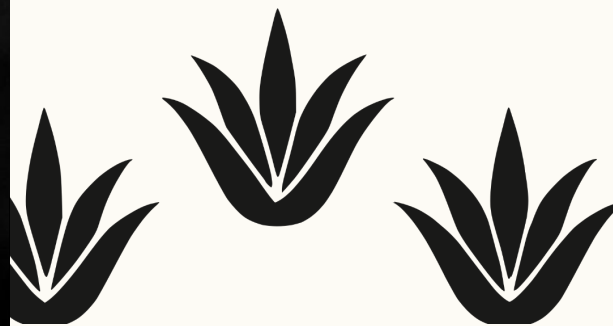
## A tradition *infinite refinement*

Since its founding, La Fenice has been dedicated to crafting distinctive dairy masterpieces from the finest buffalo milk, combining artisanal tradition with contemporary excellence.

Born from a profound bond with the fertile lands of Campania, our work pays homage daily to the rich dairy heritage of this historic region — a custodian of exceptional gastronomic values and a cradle of Italian cheesemaking art.

Surrounded by untouched nature, where lush pastures, volcanic soils, and the Mediterranean breeze create a unique ecosystem, our buffaloes produce milk of unparalleled purity and richness.

This precious raw material lies at the heart of an ancient craft passed down through generations and refined by modern techniques, ensuring that every La Fenice product embodies the perfect harmony between tradition, nature, and innovation.





## Artisanal mastery

*natural excellence*

At La Fenice, cheesemaking is an art born from a profound respect for nature and tradition.

We use only live natural starter cultures, carefully cultivated from fresh buffalo milk. This choice preserves the integrity of authentic fermentation processes, naturally reduces lactose content, and enhances the rich, layered flavor of each product.

Thanks to this approach, our cheeses reveal a full, creamy taste while remaining delicate and perfectly balanced, requiring minimal salt.

Each product is the result of uncompromising selection of raw materials, artisanal techniques inherited over generations, and meticulous attention to every detail.

Through our cheeses, we bring to your tables the pure essence of Campania — a land where nature, craftsmanship, and passion meet to create true gastronomic treasures.





*The Living Tradition of Taste  
Italy's Freshness in Every Bite*

# FRESH CHEESES FRESH CHEESES

La Fenice fresh buffalo milk cheeses are a celebration of delicacy and natural flavor. Handcrafted according to classic Italian recipes, they embody the spirit of tradition and the freshness of the finest milk. Their soft and juicy textures are perfectly combined with a milky aroma and subtle creamy notes. Each of these cheeses is made daily from fresh milk and is not aged for long periods, preserving its tender consistency and high nutritional value.

Fresh buffalo cheeses are rich in easily digestible protein and calcium, while being low in salt and completely free of artificial additives — only milk, starter culture, and a pinch of salt.

The dazzling white color of these cheeses is a testament to the purity of buffalo milk and the careful production process.

La Fenice fresh cheeses will be a true highlight on any table: perfect for standalone serving or as part of gourmet dishes, enhancing the prestige and sophistication of your menu.



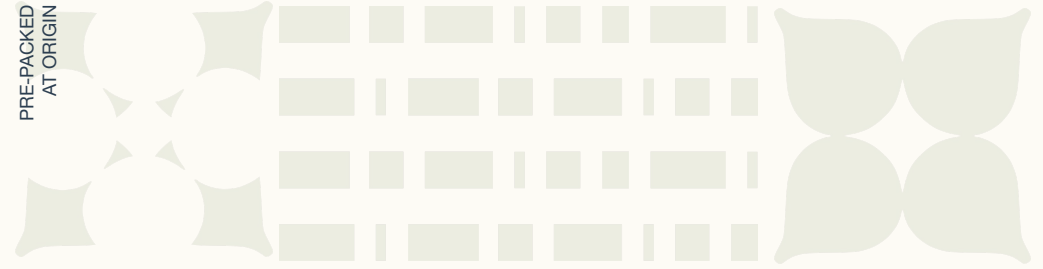
La Fenice S.r.l. Società Agricola  
IT15/798CE



# BURRATA

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

PRE-PACKED  
AT ORIGIN



CODE	PRODUCT	NET WEIGHT	STORAGE TEMPERATURE
0010	<b>Burrata</b>	300g (approx.)	4°C

100% NATURAL  
INGREDIENTS

## INGREDIENTS

FRESH BUFFALO MILK • BUFFALO MILK CREAM • SALT • TRADITIONAL NATURAL RENNET

## NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
319.5 kcal 1338.0 kJ	9.0 g	0.6 g (of which sugars: 0.3 g)	30.5 (of which saturated fats: 0.3 g)	<0.1 g	0.12 g

## *The Jewel of Buffalo Milk*

La Fenice Burrata is a delicate hand-shaped pouch of fresh mozzarella, filled with velvety buffalo milk cream.

Its soft shell and creamy center create a rich, balanced flavor — sweet, buttery, and lightly savory.

Crafted with artisanal care, each piece reflects true craftsmanship and peak freshness.

**Serving suggestions:** Serve slightly chilled with ripe tomatoes, basil, and olive oil, or as a luxurious topping for pasta and gourmet dishes.

## Key Features:

- 100% fresh buffalo milk and cream
- Handmade at origin
- No additives, pure ingredients
- Exceptional freshness and shelf appeal





# MOZZARELLA

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

## *The Pure Taste of Tradition*

A legendary fresh cheese, La Fenice Mozzarella is crafted exclusively from 100% buffalo milk, using the time-honored pasta filata method.

Its structure is delicate yet resilient: a tender, elastic texture that preserves exceptional juiciness. The flavor is pure and fresh — a light milky sweetness balanced by a hint of natural saltiness.

Each sphere of mozzarella is shaped by hand to maintain the authentic, layered structure that melts gently on the palate.

**Serving suggestions:** Perfect for Caprese salads, gourmet appetizers, or simply enjoyed with olive oil and basil for a taste of authentic Italy.

### Key Features:

- 100% Fresh Buffalo Milk
- Handmade Pasta Filata Technique
- No Additives, Only Natural Ingredients
- Smooth Texture, Subtle Milky Flavor



PRE-PACKED  
AT ORIGIN

CODE	PRODUCT	NET WEIGHT	STORAGE TEMPERATURE
0001	<b>Mozzarella</b>	120g / 250g (approx.)	4°C

100% NATURAL  
INGREDIENTS

### INGREDIENTS

FRESH BUFFALO MILK • SALT • TRADITIONAL NATURAL RENNET

CRAFTED TO PERFECTION  
PRODUCT DETAILS

### NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
279.1 kcal 1153.8 kJ	11.1 g	0.4 g (of which sugars: 0.3 g)	25.9 g (of which saturated fats: 0.3 g)	<0.1 g	0.12 g



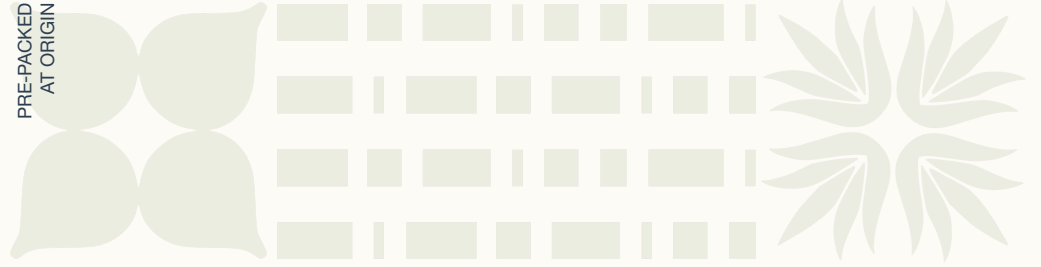


# RICOTTA

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

PRE-PACKED  
AT ORIGIN

100% NATURAL  
INGREDIENTS



CODE	PRODUCT	NET WEIGHT	STORAGE TEMPERATURE
0008	<b>Ricotta</b>	120g / 250g (approx.)	4°C

## INGREDIENTS

BUFFALO MILK WHEY • TRADITIONAL NATURAL RENNET

## NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
207,2 kcal 866,3 kJ	7.8 g	7.1 g (of which sugars: 3.3 g)	16.4 g (of which saturated fats: 10 g)	<0.1 g	0.1 g

## *Lightness from the Heart of Buffalo Milk*

La Fenice Ricotta is a delicate curd cheese, crafted from the pure whey of buffalo milk, following traditional Italian methods.

Its texture is soft, airy, and melting — a true expression of simplicity and natural goodness. The flavor is fresh and mildly sweet, with creamy notes that enhance both savory and sweet dishes.

Naturally rich in protein and calcium, yet low in fat, our ricotta offers a healthy and versatile option for culinary creativity.

**Serving suggestions:** Ideal for pasta fillings, desserts like cannoli and cassata, or simply spread over warm, crisp bread.

## Key Features:

- Made from Pure Buffalo Milk Whey
- Naturally Low in Fat
- No Additives, Only Natural Ingredients
- Airy Texture, Subtle Creamy Sweetness





PRE-PACKED  
AT ORIGIN

100% NATURAL  
INGREDIENTS

CODE	PRODUCT	NET WEIGHT	STORAGE TEMPERATURE
0003	<b>Treccia</b>	500g / 1kg (approx.)	4°C

**INGREDIENTS**

BUFFALO MILK WHEY • TRADITIONAL NATURAL RENNET

**NUTRITIONAL VALUES PER 100G OF PRODUCT**

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
279.1 kcal 1153.8 kJ	11.1 g	0.4 g (of which sugars: 0.3 g)	25.9 (of which saturated fats: 0.3 g)	<0.1 g	0.12 g

*The Elegant Braid of Buffalo Milk*

Treccia is a handcrafted mozzarella-style cheese, delicately braided by hand from 100% buffalo milk using the traditional pasta filata method.

Its larger format gives it a firmer structure while preserving the signature juiciness of fresh mozzarella. With every slice, drops of rich buffalo milk appear, releasing a gentle aroma and creamy flavor with a light, natural sweetness.

The elegant braid shape is not only visually striking — it also helps retain moisture inside, making Treccia a standout on any table.

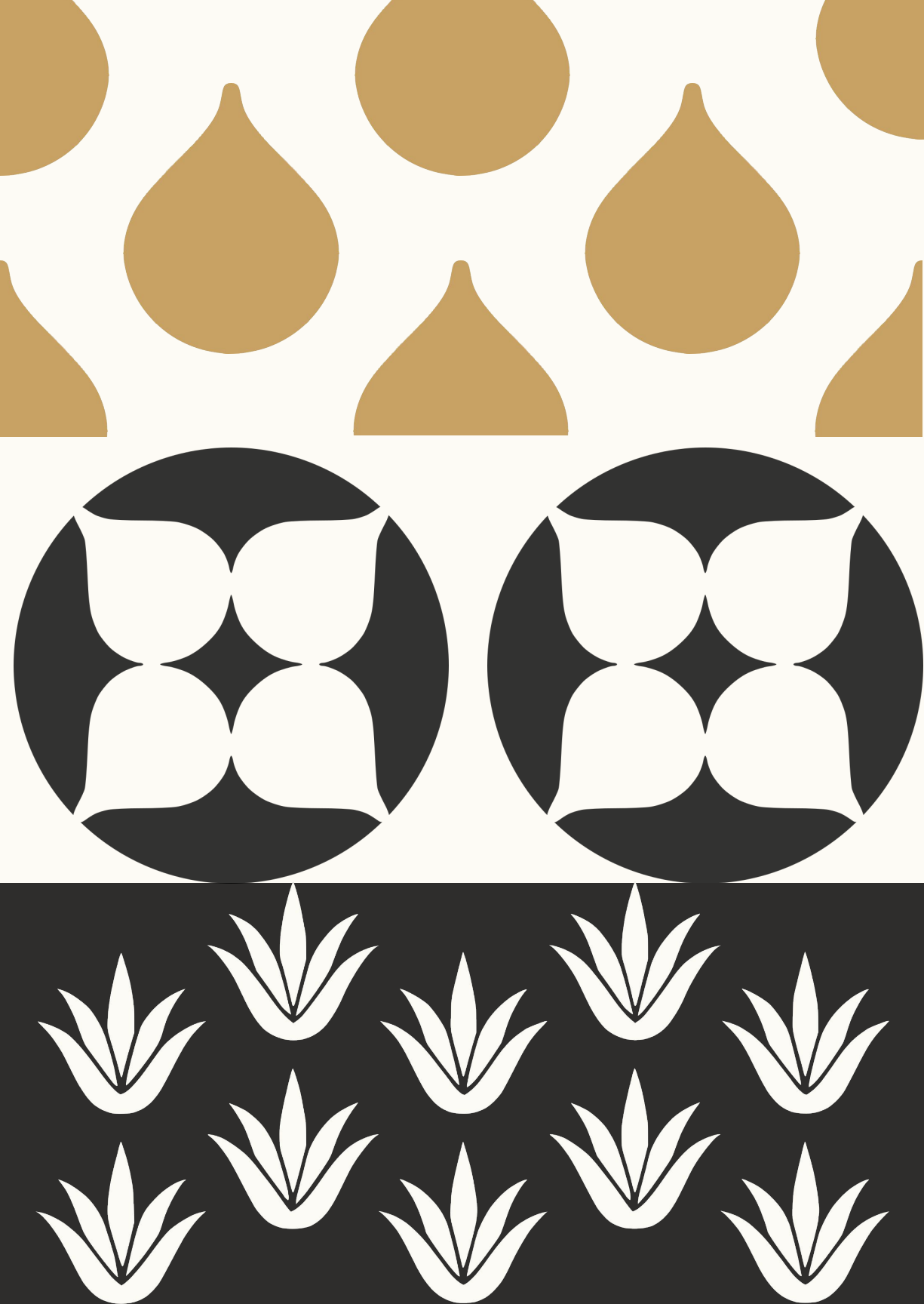
**Serving suggestions:**  
Ideal for cheese platters, antipasti, and buffet-style presentations. Its fibrous slices offer a refined texture and a truly gourmet experience.

- Key Features:**
- 100% Buffalo Milk
  - Hand-Braided
  - Firm, Juicy Texture
  - Delicate, Naturally Sweet Flavor

# TRECCIA

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)





## *The Art of Time Cheeses with Character and Depth*

La Fenice aged cheeses are the result of patience, craftsmanship, and exceptional raw materials. Made from buffalo milk, these cheeses mature for several months to a full year, gradually developing a complex bouquet of flavors and aromas.

The aging process takes place in carefully controlled conditions on our farm: each wheel is turned regularly, with the rind either gently washed or dried — allowing the cheese to "breathe" and form its unique character.

Thanks to the richness of buffalo milk, our aged cheeses acquire a deeply developed flavor profile with pronounced nutty and buttery notes, a firm texture, and a long-lasting, elegant aftertaste.

They embody the concentrated strength of milk: a high content of protein and calcium, beneficial probiotic cultures that continue to evolve throughout aging, and a near-complete breakdown of lactose.

As a result, these cheeses are not only richly flavored but also easy to digest.

Each product in this category is crafted as a limited-edition creation, matured to perfection according to traditional Italian methods, and refined within the unique environment of La Fenice.

These cheeses are true centerpieces for a refined cheese board, pairing beautifully with fine wines and destined to impress even the most discerning connoisseurs.



La Fenice S.r.l. Società Agricola  
IT15/798CE

AGED CHEESES  
AGED CHEESES

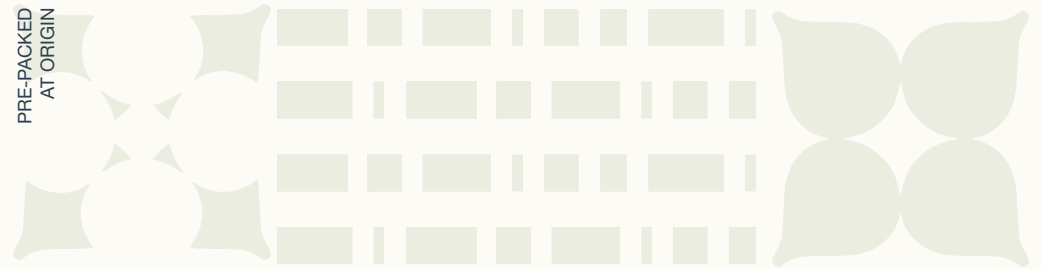


# CACIOCAVALLO

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

PRE-PACKED  
AT ORIGIN

100% NATURAL  
INGREDIENTS



CODE	PRODUCT	NET WEIGHT	STORAGE TEMPERATURE
0021	<b>Caciocavallo</b>	1kg / 1.5kg (approx.)	4°C

#### INGREDIENTS

FRESH BUFFALO MILK • SALT • TRADITIONAL NATURAL RENNET

#### NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
281.4 kcal 1176.3 kJ	27.8 g	5 g (of which sugars: 0.1 g)	16.7 g (of which saturated fats: 11.5 g)	<0.1 g	0.7 g

#### *Aged Elegance from Southern Italy*

An aged pasta filata cheese with deep roots in southern Italy, Caciocavallo is shaped by hand and matured for several months to develop its signature flavor.

Formed into teardrop-shaped heads and hung in pairs for aging, this buffalo milk cheese features a smooth golden rind and a dense, straw-colored interior with a firm, elastic bite.

Its flavor is rich and evolving — from subtle creaminess to bold, nutty, slightly tangy notes with a long, warm finish.

**Serving suggestions:** Perfect for cheese boards, shaved into salads, or melted into warm dishes — its flavor deepens when heated.

#### Key Features:

- Aged Pasta Filata Cheese
- Matures for Several Months
- Nutty, Tangy, Deeply Savory Flavor
- Excellent for Melting and Gratinés





# CACIOCAVALLO AFFUMICATO

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

## NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
281.4 kcal 1176.3 kJ	27.8 g	5 g (of which sugars: 0.1 g)	16.7 g (of which saturated fats: 11.5 g)	<0.1 g	0.7 g



PRE-PACKED  
AT ORIGIN

CODE	PRODUCT	NET WEIGHT	STORAGE TEMPERATURE
0022	<b>Caciocavallo Affumicato</b>	1kg / 1.5kg (approx.)	4°C

100% NATURAL  
INGREDIENTS

## INGREDIENTS

FRESH BUFFALO MILK • SALT • TRADITIONAL NATURAL RENNET

## *Aged, Smoked, Refined*

Caciocavallo Affumicato is the smoked variation of our signature aged buffalo milk cheese, elevated through the traditional art of cold smoking over natural wood.

This additional step imparts a warm amber hue to the rind and enriches the cheese with a captivating smoky aroma.

The flavor is layered and balanced: creamy, nutty tones meet delicate notes of toasted bread and aged wood, without overpowering the original profile.

Its texture is firm yet tender, breaking into clean, neat slices — ideal for both culinary use and elegant presentation.

Each wheel is the result of masterful aging and smoking techniques, revealing deep tradition and bold character in every bite.

**Serving suggestions:** Pair with aged red wines or fine digestifs for a bold contrast.

Use it sliced on cheese platters, or melt into pizzas, roasted vegetables, or grain-based dishes to add a smoky, refined finish.

## Key Features:

- Cold-Smoked Over Natural Wood
- Aged Buffalo Milk Cheese
- Nutty, Creamy, and Gently Smoky
- Pairs Perfectly with Full-Bodied Wines





# CACIOSO

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

PRE-PACKED  
AT ORIGIN

100% NATURAL  
INGREDIENTS



CODE	PRODUCT	NET WEIGHT	STORAGE TEMPERATURE
0089	<b>Cacioso</b>	1kg (approx.)	4°C

## INGREDIENTS

FRESH BUFFALO MILK • SALT • TRADITIONAL NATURAL RENNET • LACTIC FERMENTS

## NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
379 kcal 1585 kJ	26.5 g	0.5 g (of which sugars: 0.3 g)	31.0 g (of which saturated fats: 20.5 g)	<0.1 g	1.6 g

## *Bold Character, Aged to Perfection*

Cacioso is an exclusive aged cheese crafted from pure buffalo milk — a signature creation by La Fenice that blends time-honored tradition with bold innovation.

Each wheel, weighing around 1 kg, is aged for at least six months in cellars, developing a firm natural rind and a dense, ivory-colored interior with a slightly crumbly texture.

Its flavor is rich and layered: deep milky tones unfold into notes of toasted hazelnut, browned butter, and a touch of sharpness characteristic of long-aged cheeses.

The aroma is equally expressive — a complex bouquet of cream, cured hay, and earthy undertones.

Cacioso is a cheese for true connoisseurs: structured, aromatic, and full of personality.

**Serving suggestions:** Serve on a tasting board with honey or fig jam to highlight its spicy-sweet nuances. A limited-production cheese, Cacioso adds rare depth and distinction to any fine menu.

## Key Features:

- 100% Buffalo Milk
- Bold, Nutty, Buttery Flavor
- Small-Batch, Signature Recipe





PRE-PACKED  
AT ORIGIN

100% NATURAL  
INGREDIENTS

CODE	PRODUCT	NET WEIGHT	STORAGE TEMPERATURE
0120	<b>Rufrae</b>	400g (approx.)	4°C

**INGREDIENTS**

FRESH BUFFALO MILK • SALT • TRADITIONAL NATURAL RENNET • LACTIC FERMENTS

**NUTRITIONAL VALUES PER 100G OF PRODUCT**

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
412 kcal 1718 kJ	26.5 g	0.4 g (of which sugars: 0.2 g)	33.0 g (of which saturated fats: 22.0 g)	<0.1 g	1.8 g

*Aged Grace with a Delicate Soul*

Rufrae is a refined semi-aged cheese made from select buffalo milk, named in honor of the ancient roots of our land.

Its taste is subtle yet expressive — creamy, gently sweet notes reminiscent of young mozzarella evolve into soft mushroom and fruity undertones as the cheese matures.

The finish offers a delicate tang, hinting at the richness of buffalo enzymes, while the aroma reveals sweet cream, nuts, and a trace of fresh mushrooms.

Rufrae is an elegant introduction to aged buffalo cheeses — perfect for those who appreciate complexity in a gentle form.

**Serving suggestions:** Pair with crisp white wines or sparkling varieties to highlight its layered, delicate bouquet. Its story of Italian cheesemaking adds depth and distinction to any refined selection.

**Key Features:**

- Made from Select Buffalo Milk
- Creamy, Fruity, and Mildly Tangy
- Ideal with White and Sparkling Wines

# RUFRAE

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)





# SCAMORZA

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

PRE-PACKED  
AT ORIGIN

100% NATURAL  
INGREDIENTS



CODE	PRODUCT	NET WEIGHT	STORAGE TEMPERATURE
0013	<b>Scamorza</b>	250g / 1kg (approx.)	4°C

#### INGREDIENTS

FRESH BUFFALO MILK • SALT • TRADITIONAL NATURAL RENNET

#### NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
281.4 kcal 1176.3 kJ	28.8 g	5 g (of which sugars: 0.1 g)	16.7 g (of which saturated fats: 11.5 g)	<0.1 g	0.7 g

#### *The Smokeless Secret of Italian Aging*

Scamorza is a semi-aged pasta filata cheese made from buffalo milk, known for its pear shape and smooth, elastic texture.

Less aged than Caciocavallo but firmer than mozzarella, it balances tenderness with structure.

Lightly dried, it forms a thin natural rind and a supple ivory interior.

The flavor is mild yet rich — milky sweetness, a touch of butter, and soft notes of yogurt and straw. As it ages, the texture becomes springy and ideal for slicing or melting.

Handcrafted with traditional methods, La Fenice Scamorza is a refined bridge between fresh and aged cheeses.

**Serving suggestions:** Perfect grilled, pan-seared, or baked — Scamorza melts beautifully without losing form. Use in gourmet sandwiches, over vegetables, or as the refined core of a cheese platter.

#### Key Features:

- 100% Buffalo Milk
- Semi-Aged Pasta Filata
- Elastic Texture, Mild Buttery Flavor
- Excellent for Melting and Grilling





*The Elixir of Health  
Pure Lightness and the Power of Nature*

NATURAL YOGURTS  
NATURAL YOGURTS

La Fenice buffalo milk yogurts offer a harmonious blend of health benefits and refined taste.

Produced with live probiotic cultures, they support digestion and overall wellness. The richness of buffalo milk — high in protein and minerals — makes these yogurts exceptionally nourishing, while its natural sweetness allows for less added sugar.

With just ~0.1% fat, our yogurts are ideal for health-conscious guests. Despite their lightness, they remain creamy, dense, and satisfying.

The fermentation process breaks down lactose, making them suitable even for those with intolerance.

Their probiotic properties promote gut health, aid metabolism, and support immune function — up to 80% of immune cells reside in the gut.

Recommended by the Pasteur Institute, La Fenice yogurts are a mark of quality and wellness.

Available in natural and fruit-infused flavors, each comes in an elegant 200 ml bottle — perfect for breakfast or a wholesome snack throughout the day. A distinguished addition to any wellness menu.



La Fenice S.r.l. Società Agricola  
IT15/798CE



Recommended by  
the Pasteur Institute



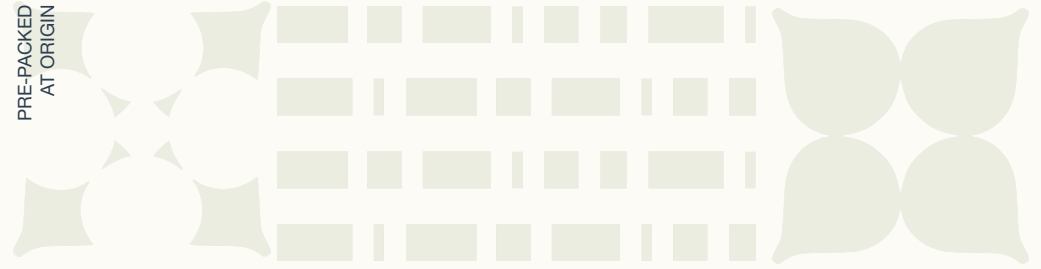
# NATURAL DRINKING YOGURT

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

## NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
51.4 kcal 218.4 kJ	5.1 g	7.6 g (of which sugars: 2.5 g)	0.1 g (of which saturated fats: 0.1 g)	<0.1 g	0.05 g

PRE-PACKED  
AT ORIGIN



CODE	PRODUCT	VOLUME	STORAGE TEMPERATURE
0058	Natural Drinking Yogurt	200ml	4°C

100% NATURAL  
INGREDIENTS

## INGREDIENTS

SKIMMED AND PASTEURIZED BUFFALO MILK • LIVE LACTIC FERMENTS

### *Pure Simplicity, Perfectly Cultured*

La Fenice natural drinking yogurt is a classic, additive-free bio-yogurt made from skimmed buffalo milk and live probiotic cultures.

Its flavor is clean and refreshing — with a soft acidity from precise fermentation and a delicate creamy note that reflects the milk's exceptional quality. The texture is light and drinkable, becoming silky and uniform when gently shaken.

Free from sugar and additives, this yogurt contains only buffalo milk and selected live cultures — a natural source of probiotics that support digestion and overall balance.

**Serving suggestions:** Enjoy chilled, as is — or serve with fresh berries, nuts, or granola to create a nourishing and elegant wellness option.

#### Key Features:

- Skimmed Buffalo Milk
- No Sugar, No Additives
- Live Probiotic Cultures
- Light, Drinkable Texture
- Naturally Supports Digestion





# NATURAL YOGURTS WITH ORGANIC FRUITS

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

CODE	PRODUCT	VOLUME	STORAGE TEMPERATURE
0039 0041 0060 0061	<b>Natural Drinking Yogurt</b> with Organic Fruits	200ml	4°C

PRE-PACKED  
AT ORIGIN

## NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
76 kcal 318 kJ	5.1 g	11.2 g (of which sugars: 5.8 g)	1.3 g (of which saturated fats: 0.8 g)	<0.2 g	0.05 g

100% NATURAL  
INGREDIENTS

CODE	PRODUCT	INGREDIENTS
0039	<b>Strawberry Yogurt</b> 200ml	Skimmed and pasteurized buffalo milk, organic strawberry, organic cane sugar, pectin, organic concentrated lemon juice, organic elderberry juice, natural flavoring, live lactic ferments. *Ingredients marked with an asterisk are from organic farming.
0041	<b>Banana Yogurt</b> 200ml	Skimmed and pasteurized buffalo milk, organic banana, organic cane sugar, water, pectin, organic concentrated lemon juice, natural flavorings, live lactic ferments. *Ingredients marked with an asterisk are from organic farming.
0060	<b>Apricot Yogurt</b> 200ml	Skimmed and pasteurized buffalo milk, organic apricot, organic cane sugar, pectin, organic concentrated lemon juice, natural flavorings, live lactic ferments. *Ingredients marked with an asterisk are from organic farming.
0061	<b>Blueberry Yogurt</b> 200ml	Skimmed and pasteurized buffalo milk, organic blueberry, organic cane sugar, pectin, organic concentrated lemon juice, natural flavorings, live lactic ferments. *Ingredients marked with an asterisk are from organic farming.

### Refined Taste, Naturally Nourishing

La Fenice fruit yogurts combine the pure base of skimmed buffalo milk with carefully selected organic fruit purées — strawberry, banana, apricot, and blueberry — to offer a vibrant range of naturally sweet, probiotic-rich drinks.

Each bottle reveals a unique harmony of taste and color: from the summery freshness of strawberry to the tropical softness of banana, the sunlit brightness of apricot, and the forest depth of blueberry. Sweetness remains subtle, as we use only minimal organic cane sugar — letting the milk and fruit speak for themselves.

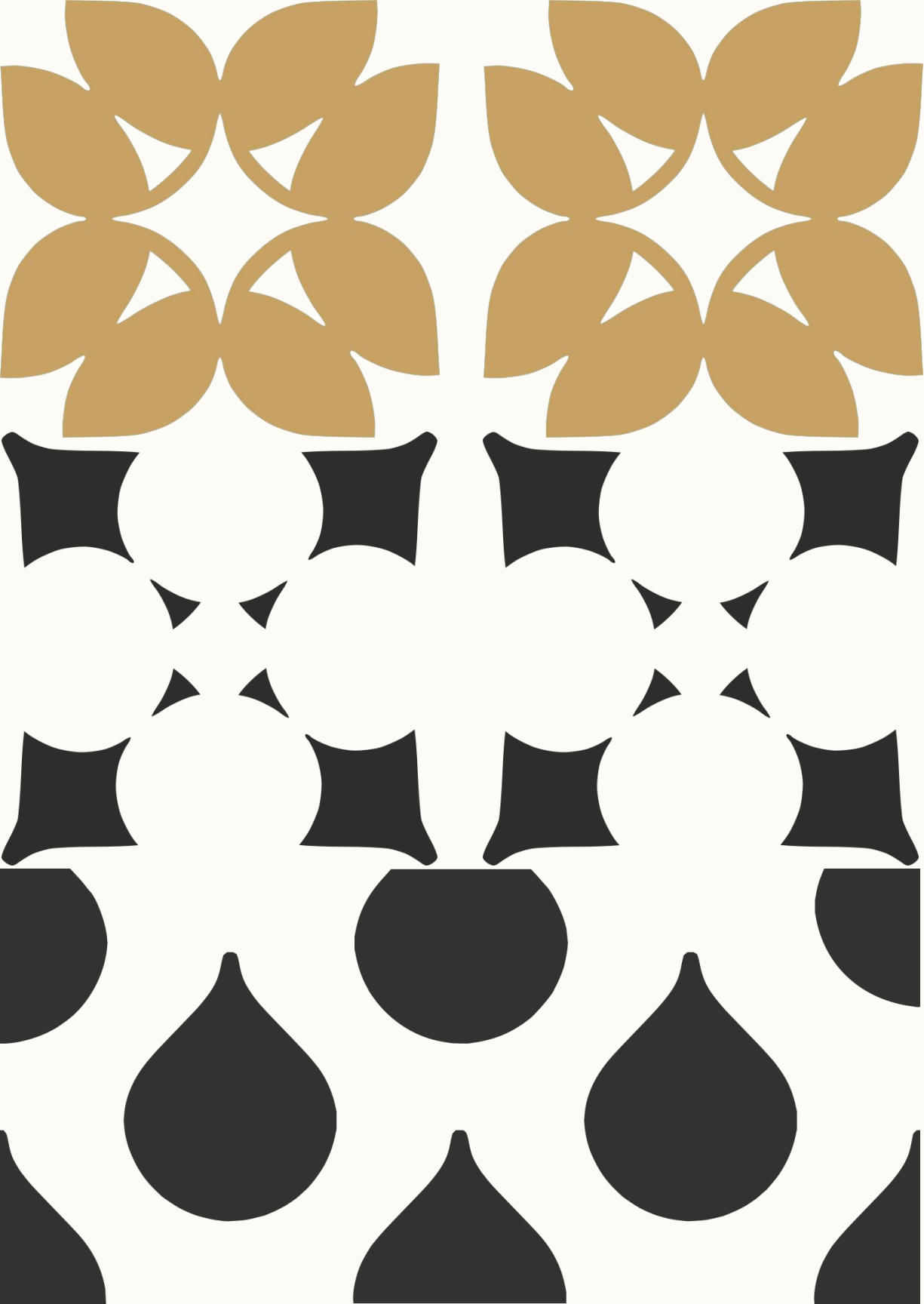
With ~0.1% fat, live cultures, calcium, and vitamins from real fruit, these yogurts are both refreshing and nourishing.

**Serving suggestions:** Serve well chilled — ideal for breakfast, wellness buffets, or as a refined snack with berries, granola, or pastries.

#### Key Features:

- Skimmed Buffalo Milk
- Organic Fruit Purées
- Low Sugar, No Additives
- Live Probiotics & Digestive Support
- Smooth, Naturally Flavored Wellness Drink





## *The Perfection of Indulgence Tender Desserts Crafted with Care*

Even La Fenice desserts are crafted with the same philosophy of natural excellence and premium quality. Our buffalo milk puddings are refined indulgences that leave a lasting impression.

They blend the tradition of Italian dessert-making with the exceptional nutritional richness of buffalo milk, resulting in a silky, creamy texture and a deep, lingering flavor. Naturally higher in fat and sweetness, buffalo milk lends the pudding a velvety mouthfeel and full-bodied taste — without an excess of sugar.

Each pudding is prepared using carefully selected natural ingredients: fresh milk, natural thickeners, and fine flavorings such as Belgian chocolate. No artificial aromas, no colorings — just pure, honest craftsmanship.

This is more than a dessert; it is a complete gastronomic experience — nourishing, refined, and entirely natural.

La Fenice puddings are ideal for breakfast buffets, coffee breaks, or as a light yet elegant conclusion to a meal.

They are a mark of distinction on your menu, offering guests a rare delicacy created with true Italian finesse.



La Fenice S.r.l. Società Agricola  
IT15/798CE

# PUDDINGS PUDDINGS



# BUDINO CIOCCOLATO

Producer: La Fenice S.r.l. Società Agricola (IT15/798CE)

PRE-PACKED  
AT ORIGIN

100% NATURAL  
INGREDIENTS



CODE	PRODUCT	VOLUME	STORAGE TEMPERATURE
0032	<b>Budino Cioccolato</b>	150ml	4°C

## INGREDIENTS

Buffalo milk, dark chocolate (min. 65% cocoa), cane sugar, low-fat cocoa, natural thickener (carrageenan), corn starch, natural flavouring, salt.

## NUTRITIONAL VALUES PER 100G OF PRODUCT

ENERGY VALUE	PROTEINS	CARBOHYDRATES	FATS	FIBER	SALT
379 kcal 1585 kJ	26.5 g	0.5 g (of which sugars: 0.3 g)	31.0 g (of which saturated fats: 20.5 g)	<0.1 g	1.6 g

## *Silky Texture, Pure Chocolate Depth*

La Fenice chocolate pudding is a refined dessert made from rich buffalo milk and premium dark chocolate.

Its velvety texture and deep cocoa flavor offer a luxurious experience, gently balanced with hints of vanilla and cream.

Prepared with natural ingredients — buffalo milk, organic cane sugar, and high-quality chocolate — it's both nourishing and indulgent.

Carrageenan from seaweed is used as a natural thickener, with no artificial stabilizers.

Thanks to buffalo milk, each portion provides valuable protein, calcium, and antioxidants from real cocoa — naturally and without compromise.

**Serving suggestions:** Serve chilled in its elegant 150 ml glass or plated as a dessert. Garnish with mint or fresh berries for a refined finish.

## Key Features:

- Made with Buffalo Milk
- Premium Dark Chocolate
- Naturally Thickened with Seaweed Carrageenan



## *Bringing Italy's Finest Flavors to the UAE*

La Fenice Trading L.L.C is the exclusive distributor of La Fenice products in the United Arab Emirates, delivering premium Italian ingredients to the finest restaurants and culinary professionals across Dubai, Abu Dhabi, and all Emirates.

We specialize in high-quality, small-batch food products that reflect the true essence of Italian culinary heritage — fresh, natural, and never industrial.

Our mission is simple: to bring the authentic taste of Italy to every plate, preserving the nutritional value, aroma, and character of each product.

We partner only with trusted Italian producers who follow traditional methods and meet the highest quality standards.

## *Why Choose La Fenice Trading*

- **Italian Excellence:** Products sourced from artisanal producers who respect Italy's gastronomic legacy.
- **Freshness First:** Rapid, reliable delivery ensures peak freshness and flavor.
- **Premium Selection:** Each item is curated for top-tier chefs and fine dining menus.
- **Tailored Service:** Flexible solutions based on your business needs.

## *Our Promise*

La Fenice products are exclusive and limited, crafted in small volumes — not for the mass market, but for chefs who value authenticity and precision.

We serve those who seek the finest — and deliver it, fast.





# LA FENICE

TRADING

## Cold Chain Logistics

*48h Delivery Across the UAE*

To guarantee the highest freshness and food safety, La Fenice Trading offers **expedited air delivery from Italy to the UAE within 48 hours, with strict temperature control at every stage** of the journey.

Our advanced cold chain logistics ensure that all dairy products arrive in perfect condition — from the moment they leave our facility in Italy to their delivery at your kitchen door.

This rapid and secure process preserves the delicate texture, flavor, and shelf life of our premium cheeses, yogurts, and desserts.

## *Contact Us*

**Phone:**

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**Company Details:**

La Fenice Trading L.L.C

License No. 1452651

Register No. 2492146

Legal Type: Limited Liability

Company (LLC)

