



**CASEIFICIO AVERSANO**

[www.caseificioaversano.com](http://www.caseificioaversano.com)







*The authentic taste  
of Campania tradition*





*Traditions and genuine flavours*





## Our history

The history of the Aversano dairy farm starts in a charming town at the foot of Vesuvius: Palma Campania. It is here where the Sorrentino family, simple tradesmen of dairy products, have transformed their business over the years, dedicating themselves to the “art of cheese making” with competence and passion. Thanks to the sacrifices and the continuous demand of their products, in 1991 the brand “Aversano dairy(farm)” is founded, this is a terminology that is used to identify a typical product of Campania “mozzarella Aversana”, something that mum Michela used to produce carefully along with other natural products like the ricotta, the bocconcini, the burrata, the treccia and many other products made from the milk of their cows.

When the two sons Camillo and Aniello Sorrentino (the second generation) became part of the family business, the Aversano dairy (farm) renewed itself integrating modern technology solutions but still retaining its “the vocation for the genuine” while striking the right balance between tradition and innovation.

Today in over 25 years we produce a wide range of high quality cheeses with the exclusive use of natural ingredients, milk from selected stables, artisanal methods of productions and cures, no use at all of preservatives or additives.

The continuous evolution and research led to the creation of new lines of fresh short aged cheeses, such as: the spreadable cheese, the fiordilatte nobile, the straciatella, the burrata, the caciocavallo di grotta (seasoned in tufa caves), the nobile, the fiaschetti cheese and much more.









## Manufacturing

All cheese of the Aversano cheese factory are born from the experience of a close-knit working group that preserves the traditional methods while constantly perfecting them with modern cheese making techniques. The business goal is to achieve and maintain the ability to meet the most demanding Consumer. The Aversano cheese farm, with the support of the family's experience, has given birth to three family-run outlets, where the customers can find not only our high quality products but also other products that still meet our quality standards both for artisan production techniques and for the authenticity of raw materials.



## “Nobilat” project

In 2011 the Aversano cheese farm together with a group of breeders from Castelpagano - Alto Sannio - participated in the Nobilat project that aims to guarantee the consumer with a milk and a cheese that have a better taste and the highest nutritional value as possible. The strategy provides for the development of quality indexes to better define the value of a milk: the ratio omega 6 / omega3, the degree of antioxidant protection and the aromatic complexity. Hence the attempt to define the quality parameters, to measure its values and to offer a new model of reading and appreciation of the milk: The **Noble Milk**.





**BUFFALO  
MILK  
MOZZARELLA**

The term “mozzarella” derives from the term “mozzare”, it’s an operation that is still practiced today in all dairy/cheese farm, it consists in handling a piece of stringy curd with the hands in a characteristic way and tearing off with the indexes and the thumbs a piece of mozzarella giving it the most typical form: round.

The “Taverna” was founded in Aversa after the unification of Italy: it was a real wholesale market for the mozzarella and of the dairy products derived from the same milk, including the ricotta; this market established on a daily basis the prices in relation to the production and to the demand of the product itself. In recent years, the breeding of buffaloes has undergone structural transformations that led to a greater rationalisation of the techniques. It has gone from a free range to a confined type that, while limiting the space available to the buffaloes, is still able to meet the needs in the different production phases. The buffalo mozzarella is one of those fresh “pasta filata or spun paste” cheese produced exclusively with buffalo milk coming from the area of origin and made using a technological process responsive to the product specification.



*storage at 4° C / 10° C      consummation at 15° C / 18° C*





**MORSELS OF  
BUFFALO MILK  
MOZZARELLA**

In the vast majority of the dairy/cheese farms a considerable share of forming phase is made manually by the dairy/cheese maker and his collaborators, the remainder is carried out with the help of machines called forming machines, that produce pieces of predetermined weight. The buffalo mozzarella produced this way is left in tanks of cold water first to ensure a first major tightening, which is then completed in other tanks containing a saline solution as well that gives the right degree of flavour to the product. In addition to the round shape of medium-large dimensions they also produce beads, cherries and bocconcini starting from a 20 gram in weight.



*storage at 4° C / 10° C      consummation at 15° C / 18° C*



**BRAID OF  
BUFFALO  
MILK**

The realisation of the braid of buffalo milk it's made precisely by weaving the mozzarella "pasta" like a braid. This is a table cheese with spun paste which is produced with whole buffalo milk. The braid of mozzarella is product worked exclusively by hand, due to the complexity of its forming, and is done by deftly weaving a stretched segment of spun paste until the final shape is obtained; of a pearly white colour it has a smooth and shiny surface with a very thin crust. It's rounded shape has an inner structure with overlapping thin leaves that tend to disappear in the layers immediately below the first. The inside is compact and when it's cut leaves out some serum from a pleasant scent of milk.

*storage at 4° C | 10° C    consummation at 15° C | 18° C*





Cow's milk mozzarella is the most loved cheese by Italian people.

Tasty, nutritious and versatile this spun paste cheese really satisfies all taste. You can enjoy the cow's milk mozzarella like it is or as an ingredient to accompany salads or on the pizza or on the pasta.

There are different shapes of cow's milk mozzarella from the traditional round one to the "bocconcini" that are smaller in size, to the "treccia" or braid and etc... Then, finally, there is the fundamental difference between buffalo milk and cow's milk.

Cow's milk mozzarella contains less fat than the buffalo mozzarella, therefore is lighter.



*storage at 4° C / 10° C*

*consummation at 15° C / 18° C*





**BRAID OF  
COW'S MILK**



*storage at 4° C / 10° C*

*consummation at 15° C / 18° C*





**BUFFALO  
MILK SMOKED  
PROVOLA**

The smoked provola is a speciality produced in the Campania region and particularly in the areas of the Volturno valley, the Sorrento peninsula, Vallo Di Diano, Irpinia, Sannio, Matese. It is a cheese which shares with the mozzarella the antiquity of origin and the production techniques that are, among other things, very similar. The provola is obtained from the processing of raw buffalo milk and the origin of its name derives precisely from the fact that it was a proof ( in Italian “prova”) or a sample that was dipped in boiling water in order to determine whether the curd was ready for spinning. Unlike the mozzarella, doesn’t necessarily have to be eaten fresh but it can be stored for a longer time. At the end of the processing, the provola provides a longer spinning time than the mozzarella, to get a more consistent paste, then it’s placed in a closed environment in contact with smoke arising from wet straw burned for few minutes so that it acquires a taste, a colour and a typical aroma of smoke.



*storage at 4° C / 10° C      consummation at 13° C / 16° C*



A photograph of a wheel of ricotta cheese, cut into a star shape, resting on a wooden cutting board. The cheese is white and has a slightly textured surface. To the left of the cheese is a sprig of fresh rosemary. To the right are some croutons and a small pile of walnuts. In the foreground, there are some red cubes of what looks like cured meat or fruit. A small white bowl containing a thick, orange-colored sauce is also visible. The entire setup is on a wooden surface with a dark, patterned cloth underneath.

## WHEY RICOTTA

The term “ricotta” comes from the Latin word recoctus (= cooked again ) which indicates the annealing of the serum after the cheese production, that’s why the ricotta cannot be considered a real cheese because it’s obtained from the whey that breaks free from the curd. It is a very old product and spread throughout the region which should be eaten very fresh. It’s obtained by heating the whey up to a temperature of about 80°, when a very light and flaky white mass emerges it is collected while still hot and put in plastic containers. This creates a prismatic shape, white in colour and with a very delicate consistency, which is consumed by itself or as an essential ingredient in many traditional dishes of the Campania region, from the filled pasta to dessert like the “pastiera”.

*storage at 4° C / 6° C      consummation at 8° C / 10° C*





**WICKER  
BASKET**

The ricotta di fuscella or ricotta in the Wicker basket, is a ricotta made with cow's milk, very fresh, very low fat and with a delicate taste. The milk is heated at an optimal temperature, obtaining a soft and flaky white mass. Is then extracted and collected still warm, then put to drain in plastic baskets or in wicker basket called "fucelle", hence the product's name. Excellent to be consumed during meals as a solution for a quick second dish, but can become an original dessert if served with sugar, chocolate, honey or jams; it is also an essential ingredient for countless recipes of our traditional cuisine.

*storage at 4° C / 6° C      consummation at 8° C / 10° C*



**BURRATA**

The “Burrata” is a spun paste fresh cheese, made from cow’s milk, similar to the mozzarella but with a much more soft and stringy consistency. Its characteristic is the outer casing, it’s like a mozzarella while the inside is a creamy whey butter, the so called “stracciatella”. Is a sphere of diameter varying from 7 to 10 centimetres for the single serve “Burratina” or the typical size from the 15 to 20 centimetres in diameter; with a smooth surface of shiny white colour and with a sweet buttery taste. Its weight varies from 300 to 500 grams.

*storage at 4° C / 10° C    consummation at 15° C / 18° C*



## BUFFALO STRACCIATELLA



A serum cream (panna=cream) with piece of spun paste that are torn by hand, it's usually used as a filling for the burrata but is also sold in bulk. Exquisite in its simplicity, the "stracciatella" is an explosion of milk flavour. Best if eaten by itself in its purity or accompanied by fresh vegetables, maybe with a little extra virgin olive oil. It is also delicious to enrich: schiacciate, stuffed pasta, focaccia, crostini (little toasts). However you decide to use it, the stracciatella should never be cooked, can, at the most, be added to a pasta dish in place of traditional cheese.

*storage at 4° C / 10° C    consummation at 15° C / 18° C*



The “filone” is a fresh cheese with spun paste, shaped as a loaf. Its colour is milky white, with no abnormal yellow colours, black spots or other stains. Smooth, uniform, devoid of a crust with a shiny soft texture skin. Its taste is sweet and delicate, with a pleasant smell of fresh milk.

*storage at 4° C | 10° C      consummation at 20° C | 25° C*





**SMOCKED  
FILONE**



The smoked filone is a fresh cheese with spun paste, flavoured with natural smoking (straw). Its colour is light brown, smooth, uniform, devoid of a crust with a thin tender skin texture. Its flavour is mild with a pleasant aroma of smoking.

*storage at 4° C / 10° C      consummation at 20° C / 25° C*





## WHITE SCAMORZA

White scamorza is, like the mozzarella and the provolone, a cheese with spun paste, obtained by processing of cow's milk or of mixed milk, howsoever deriving from two milkings. The term "scamorza" seems to come from the word "scamozzare" which means get rid of a part; it refers to the work of the cheese maker, when with his hands tears off a piece of paste to give the characteristic shape to the cheese, with a bottleneck at the top. The scamorza is produced with fresh milk, slightly warm, to which calf rennet is added. After clotting, the paste is processed with very hot water, which is needed for the stringy consistency of the scamorza. Is in this stage that the cheese takes on its characteristic shape then it is dipped in a solution of water and salt for few hours and allowed to mature for few days.



*storage at 4° C / 10° C      consummation at 13° C / 16° C*



## SMOKED SCAMORZA



There are several variations on the making of scamorza, both as regards the appearance (crust colour can vary from pale yellow to brown, the shape, more or less spherical, may have a very small head or one a little bit bigger) or as regards the taste (it can be smoked or not and be stuffed with various ingredients).

The crust is smooth, thin and Ivory white if the product is not smoked in which case it will be yellow ochre, the paste is pale yellow with a soft consistency and a high aromatic flavour.



*storage at 4° C / 10° C      consummation at 13° C / 16° C*



## WHITE CACIOCAVALLO



The caciocavallo is another spun paste cheese. Even if we know not much about the historical origins of the spun paste cheeses, and about caciocavallo in this particular case, some data can be traced from the literature. Some say that already the Romans produced a spun paste cheese shaped like a horse's head from which, perhaps, the name caciocavallo (literally translated=cheese horse). Other say that the name comes from a Calabrian ancient custom to hang the two cheeses (caci) tied together with a raffia ribbon, passing the string between the beams of the ceiling of the room where there was the fireplace, to dry and smoke them, hence the name "cheese on the horseback".



*storage at 8° C | 14° C      consummation at 20° C | 25° C*



CAVE'S  
CACIOCAVALLO

The caciocavallo has a thin and smooth crust, the colour varies from a straw yellow to a golden yellow and from a golden yellow to a light brown if it's smoked. The paste colour varies from white to pale yellow and when it's cut the inside is uniform and homogeneous with little holes. The caciocavallo has a characteristic taste: tasty, sweet and delicate.

*storage at 8° C | 14° C      consummation at 20° C | 25° C*



CACIONOBILE





## CACIONOBILE



From a great milk can only come a great cheese. The cacionobile is the caciocavallo par excellence, good to be enjoyed after the first 3 months of maturation, even tastier after 6 months of maturation, unequaled after 12 months. The processing follows strictly the oldest techniques of cheese making while the maturation takes place in a natural cave of the cheese factory, according to the right pace. It has a thin, compact, Ivory yellow crust, the paste inside is soft with a straw colour and a strong taste.



*storage at 8° C / 14° C    consummation at 20° C / 25° C*



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