



Campolongo®

L'Alta Qualità del latte locale

Catalogue Products

Campolongo History High Quality



30 years of family, success and passion. On the slopes of the Maddalena Mountains, in a quiet and green valley full of nature called “Vallo di Diano” (recognized by UNESCO as an important Italian Biosphere Reservation), Caseificio **Campolongo** has been working everyday with passion and care for its products and its customers, for 30 years.

Catello Gallo founded “**Campolongo**” company, with his brothers, in 1978 as a small typical cheese-making factory. In fact, after some years of experience in the chemistry dairy sector, Catello decided to pursue the local “art” of cheese-making, combining his experience in the multinational companies, with his values and traditions.

Growth and quality. Thanks to the skills, perseverance and passion, the small family-run business finally has become a real industry, with high technical standards.

The most important evolution of the activity during the years, has been the transition from working exclusively the stretched-curd, to the production of “High Quality” dairy milk.

Controlling the entire production chain of the milk, Campolongo has invested on equipment (eco-friendly and eco-saving), high qualified staff and constant research. Today, with a wide range of products and an efficient distribution on the national territory, Campolongo company is an ambassador of the local and familiar traditions.

Distribution. “**Campolongo**” products are distributed in the South of Italy, but also in the Centre and some cities in the North, and now it’s possible to order abroad (UE and Extra UE).

“**Campolongo**” has several distribution partners in GDO and is always present during fairs and national and international exhibitions. Furthermore the company is often sponsor of charity initiatives and events for the environmental conservation.

Customer first. It’s extremely gratifying for “**Campolongo**” to renew, everyday, the loyalty and the satisfaction of its customers. The direct contact with the customers imply constant feedback and stimulation to do better. For transparency and trust, **Campolongo** labels contain all the information and the nutritional features of the products. The Quality Assurance Office make daily controls on the entire production chain, from raw materials to final products. Some of the most important products of **Campolongo** Catalogue are: Mozzarella (fresh cheese) and Caciocavallo (seasoned cheese) with the DPO (Protected Designation of Origin) trademark, recognized by “Consortium for the protection of Caciocavallo Silano”. Respect for the origins means passion, pride for its own job, willing to improve every day for the customers: that’s **Campolongo** philosophy.



Campolongo a Chain High Quality

Production Chain

80 milk manufacturers, located in Vallo di Diano

5 vehicles used for collecting the milk from the manufacturers

3.000 annual controls on the incoming milk

2 monthly controls on final outputs

16 vehicles used for daily distribution

150 quintals of milk, worked every day

STORE



DISTRIBUTION



MONTHLY CONTROLS ON OUTPUT



MANUFACTURERS



COLLECTION OF MILK



QUALITY CONTROLS OF MILK





Dairy Milk




Our **high quality whole dairy milk** comes exclusively from certified live stocks, located in our valleys (Vallo di Diano e Val d'Agri).


The high protein content, with amino acids and vitamins lipid soluble, makes it an ideal food for the entire family, especially for children and infants. Dairy milk is an high digestibility product and preserves its features at the best, because from the milking to the distribution, it takes no more than 24 hours.

“High quality” is not only a commercial slogan, but a real product group, identified by the Italian law n°169 3/5/1989.


To classify a dairy milk as “High quality” are required so many qualifications, that very few Italian companies are able to sell this kind of product.


These qualifications concerns: the health of cows and their nutrition, the conditions of milking, the distribution, the production plant, the heat-treatment and the milk packaging.


 **INGREDIENTS** : high quality pasteurized cow milk

 **STORAGE**: store between +0°C and +4°C

 **USE** : to not lose its nutritional qualities, dairy milk does not have to be boiled but simply warmed up

 **LOT** : with expiry date

 **SHELF LIFE** : 6 days at the (stable) advised temperature

 **ALLERGENS** : milk and derivatives

 **OGM**: absent

 **PRESERVATIVES** : absent



Whole dairy milk - 1 L	6 days	Salex box	Self service/GDO
Whole dairy milk - 1/2 L	6 days	Salex box	Self service/GDO
Whole dairy milk - 5 L	6 days	Single bottle	Bakeries and Ice cream shops










Semi-skimmed milk



Campolongo **dairy semi-skimmed milk** comes exclusively from certified live stocks, located in our valleys (Vallo di Diano e Val d'Agri).

This milk sums up the quality of dairy milk with the lightness of the **semi-skimmed** one, indeed, it has only 1,8% of fats and it's recommended for whom needs a low calorie nutrition.

-  **INGREDIENTS** : high quality pasteurized cow milk
-  **STORAGE**: store between +0°C and +4°C
-  **USE** : to not lose its nutritional qualities, milk has does not have to be boiled but simply warmed up
-  **LOT** : with expiry date
-  **ALLERGENS** : milk and derivatives
-  **OGM**: absent
-  **PRESERVATIVES** : absent





UHT Milk (Ultra High Temperature)



Semi skimmed UHT milk is the one addressed to the mass market.

Even some high-risks customers like children, old people, pregnant women and the immunodepressed ones, can drink UHT milk.

- 🌐 **INGREDIENTS** : high quality pasteurized cow milk
- 🌐 **STORAGE** : store between +0°C and +4°C. Once you've opened it, it has to be finished in 3 or 4 days
- 🌐 **USE** : to not lose its nutritional qualities, milk does not have to be boiled but simply warmed up
- 🌐 **LOT** : with expiry date
- 🌐 **SHELF LIFE** : 120 days at the advised temperature (until the packaging is closed)
- 🌐 **ALLERGENS** : milk and derivatives
- 🌐 **OGM**: absent
- 🌐 **PRESERVATIVES** : absent





Fresh panna (cheese cream/sour cream)



Sour cream or milky cream is a fresh product obtained by dividing the fats of the milk, from the remaining elements.

Creamy and thick, this ingredient is present in a lot of national and international dishes.

- 🌿 **INGREDIENTS** : sour cream, milk proteins
- 🕒 **STORAGE** : store between +0°C and +4°C. The advised temperature for ice cream shops is between
- 👤 **CUSTOMERS/USE** : final customers, bakeries, restaurants, ice cream shops
- 📅 **LOT** : with expiry date
- 🕒 **SHELF LIFE** : 8 days at the advised temperature
- 🌿 **ALLERGENS** : milk and derivatives
- 🚫 **OGM**: absent
- 🚫 **PRESERVATIVES** : absent





Fiordilatte (cream cheese)

Fiordilatte is a cream cheese (spun curd type) made only with milk coming from exclusively certified live stocks, located in Vallo di Diano and Val d'Agri.

This origin gives to the milk high quality organoleptic features. It has white milky color, without any spots (yellow or black points).

Furthermore fiordilatte cheese has a smooth surface, is soft and has no crust; sweet taste, with nice smell of fresh milk.



- 🍴 **INGREDIENTS** : high quality pasteurized cow milk, probiotics, salt, rennet
- 🌡️ **STORAGE** : store between +0°C and +4°C
- 👤 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; preferably consumed between 20°C and 25°C
- 📅 **LOT** : with expiry date
- 🌐 **SHELF LIFE** : 15 days (until the packaging is closed)
- 🚫 **ALLERGENS** : milk and derivatives
- 🚫 **OGM**: absent
- 🚫 **PRESERVATIVES** : absent



Fiordilatte 500 g	15 days	500 g Sales box	Self service/GDO
Fiordilatte 250g	15 days	250 g Sales box	Self service/GDO
Fiordilatte 250 g	15 days	1 kg Sales box	HO.RE.CA
Fiordilatte 250 g	15 days	3 kg Sales box	HO.RE.CA
Fiordilatte 150 g	15 days	1 kg Sales box	HO.RE.CA
Fiordilatte 150 g	15 days	3 kg Sales box	HO.RE.CA



Smoked Fiordilatte (cream cheese)



Fiordilatte is a cream cheese (spun curd type), commonly known as **“smoked provola”**. Flavored with a natural smoking process (made with straw), fi ordilatte cheese is clear brown colored and has a smooth surface; it is soft and has no crust; sweet taste, with nice smell of smoke.

INGREDIENTS : high quality pasteurized cow milk, probiotics, salt, rennet

STORAGE : store between +0°C and +4°C

CUSTOMERS/USE : final customers, pizzerias, restaurants; preferably consumed between 20°C and 25°C

LOT : with expiry date

ALLERGENS : milk and derivatives

OGM: absent

PRESERVATIVES : absent

SHELF LIFE : 15 days (until the packaging is closed)



Fiordilatte 250 g

15 days

250 g Sales box

Self service/GDO



Bocconcini



Bocconcini, are a type of cream cheese (spun curd type) made only with milk coming from exclusively certified live stocks, located in Vallo di Diano and Val d'Agri.

This origin gives to the milk high quality organoleptic features.

It has white milky color and has not spots (yellow or black points).

Bocconcini are very similar to little mozzarellas, they have a sweet and fine taste, with a milky nice smell.

INGREDIENTS : high quality pasteurized cow milk, probiotics, salt, rennet

STORAGE : store between +0°C and +4°C

CUSTOMERS/USE : final customers, pizzerias, restaurants; preferably consumed between 20°C and 25°C

LOT : with expiry date

ALLERGENS : milk and derivatives

OGM : absent

PRESERVATIVES : absent

SHELF LIFE : 15 days (until the packaging is closed)



Bocconcino da 50 g

15 days

500 g Sales box

Self service/GDO

Bocconcino da 50 g

15 days

250 g Sales box

Self service/GDO



Nodino and Perlina



Nodino and Perlina are a type of cream cheese (spun curd type) made only with milk coming from exclusively certified live stocks, located in Vallo di Diano and Val d'Agri. This origin gives to the milk high quality organoleptic features.

They have white milky color and has not spots (yellow or black points).

They have a sweet and fine taste, with a milky nice smell.

Nodini could have a "cloudy" form, or could be handmade, with a twisted form.

INGREDIENTS : high quality pasteurized cow milk, probiotics, salt, rennet

STORAGE : store between +0°C and +4°C

CUSTOMERS/USE : final customers, pizzerias, restaurants; preferably consumed between 20°C and 25°C

LOT : with expiry date

ALLERGENS : milk and derivatives

OGM : absent

PRESERVATIVES : absent

SHELF LIFE : 15 days (until the packaging is closed)



Nodino da 40 g

15 days

250 g Sales box

Self service/GDO

Nodino da 40 g

15 days

500 g Sales box

Self service/GDO

Perlina da 3 g

15 days

250 g Sales box

Self service/GDO



Treccia and Smoked Treccia (twisted mozzarella)



Treccia is a type of cream cheese (spun curd type) made only with milk coming from exclusively certified live stocks, located in Vallo di Diano and Val d'Agri.

This origin gives to the milk high quality organoleptic features.


It has white milky color and has not spots (yellow or black points).

Furthermore Treccia cheese has a smooth surface, is soft and has no crust; sweet taste, with a nice milky smell.


The twisty form is hand made and it is obtained by plaiting cords of fresh cheese.


Smoked Treccia is flavored with a natural smoking process (made with straw), it is clear brown colored and has a smooth surface; it is soft and has no crust; sweet taste, with nice smell of smoke.

 **INGREDIENTS** : high quality pasteurized cow milk, probiotics, salt, rennet

 **STORAGE** : store between +0°C and +4°C


 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; preferably consumed between 20°C and 25°C

 **LOT** : with expiry date

 **ALLERGENS** : milk and derivatives

 **OGM**: absent

 **PRESERVATIVES** : absent

 **SHELF LIFE** : 15 days (until the packaging is closed)



Treccia 250 g	15 days	250 g Sales box	Self service/GDO
Treccia 250 g	15 days	1 Kg Sales box	HO.RE.CA.
Treccia 1 Kg	15 days	1 Kg Sales box	HO.RE.CA.
Treccia 2 Kg	15 days	2 Kg Sales box	HO.RE.CA.
Smoked treccia 1 Kg	15 days	1 Kg Sales box	HO.RE.CA.
Smoked treccia 2 Kg	15 days	2 Kg Sales box	HO.RE.CA.





Sfoglia (mozzarella type)

Sfoglia is a type of cream cheese (spun curd type) and it's typically cooked stuffing it with vegetables or prosciutto.


Sfoglia cheese has a smooth surface, is soft and has no crust; sweet taste, with a nice milky smell.




 **INGREDIENTS** : high quality pasteurized cow milk, probiotics, salt, rennet

 **STORAGE** : store between +0°C and +4°C

 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; preferably consumed between 20°C and 25°C

 **LOT** : with expiry date

 **ALLERGENS** : milk and derivatives

 **OGM**: absent

 **PRESERVATIVES** : absent

 **SHELF LIFE** : 15 days (until the packaging is closed)



Sfoglia 500 g

15 days

Bag

HO.RE.CA.

Sfoglia 1 Kg

15 days

Bag

HO.RE.CA.



Filone and Smoked Filone



Filone is a type of cream cheese (spun curd type), with a “small block” form. It has a smooth surface; it is soft and has no crust, sweet taste, with a nice milky smell.

The **smoked** alternative of filone, is flavored with a natural smoking process (made with straw); it is clear brown colored and has a smooth surface; it is soft and has no crust, sweet taste, with nice smell of smoke.

- 🍴 **INGREDIENTS** : high quality pasteurized cow milk, probiotics, salt, rennet ; smoked fl avor (for the smoked variant) 🕒 **SHELF LIFE** : 15 days (until the packaging is closed)
- 🏠 **STORAGE** : store between +0°C and +4°C
- 👤 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; preferably consumed between 20°C and 25°C
- 📅 **LOT** : with expiry date 🥛 **ALLERGENS** : milk and derivatives 🌐 **OGM**: absent 🚫 **PRESERVATIVES** : absent



Filone 500 g	15 days	Sales box	HO.RE.CA.
Filone 1 Kg	15 days	Bag	HO.RE.CA.
Filone 2 Kg	15 days	Bag	HO.RE.CA.
Smoked Filone 1 Kg	15 days	Bag	HO.RE.CA.
Smoked Filone 2 Kg	15 days	Bag	HO.RE.CA.



Light and lactose-free mozzarella



The **Caseificio Campolongo** with the support of CAISIAL (Centro di Ateneo per l'Innovazione e lo Sviluppo nell'Industria Alimentare) of the University Federico II of Naples has carried out a project called OPTIMILK over the last three years. The project has led to the development of a mozzarella cheese that is in line with new healthy consumption styles without losing taste.

Light and lactose-free mozzarella
Campolongo retains all the fresh and delicate taste of traditional mozzarella but with **40% less fat** and high digestibility for lactose intolerant people.

This is to be closer and closer to the needs and trends of consumers.

- INGREDIENTS: Pasteurised semi-skimmed cow's milk, salt, rennet, milk enzymes 1%
- STORAGE: store between +0°C and +4°C
- CUSTOMERS/USE: fresh table cheese for end consumers, restaurants and pizzerias to be consumed at room temperature
- LOT: with expiry date
- ALLERGENS: milk and derivatives
- OGM: absent
- PRESERVATIVES: absent

SHELF LIFE: 15 days from date of production



Lactose-reduced mozzarella (< 0.01%). The product contains glucose and galactose as a result of the breakdown of lactose.



Montesanino (Scamorza cheese)



Campolongo Montesanino, also known as “Scamorza”, is a type of cream cheese (spun curd type) made only with milk coming from exclusively certified live stocks, located in Vallo di Diano and Val d’Agri.

Montesanino cheese is white/straw-colored; it has a smooth surface, is soft and has no crust; sweet taste, with a nice milky smell.

INGREDIENTS : high quality pasteurized cow milk, probiotics, salt, rennet

STORAGE : store between +4°C and +14°C

CUSTOMERS/USE : final customers, pizzerias, restaurants; to be preferably consumed between 20°C and 25°C

LOT : with expiry date

ALLERGENS : milk and derivatives

OGM: absent

PRESERVATIVES : absent

SHELF LIFE : 30 days (until the packaging is closed)










Montesanino (White) 250 g	30 days	Vacuum packed	Self service/GDO
Montesanino (White) 500 g	30 days	3 Kg Sales box	HO.RE.CA.
Montesanino (White) 350 g	30 days	3 Kg Sales box	HO.RE.CA.
Montesanino (White) 800 g	30 days	Vacuum packed	HO.RE.CA.



Smoked Montesanino (Scamorza cheese)



The **smoked** alternative of Montesanino, is flavored with a natural smoking process (made with straw); it is clear brown colored and has a smooth surface; it is soft and has no crust; sweet taste, with nice smell of smoke.

-  **INGREDIENTS** : high quality pasteurized cow milk, salt, rennet, smoked flavor
-  **STORAGE** : store between +4°C and +14°C
-  **CUSTOMERS/USE** : final customers, pizzerias, restaurants; to be preferably consumed between 20°C and 25°C
-  **LOT** : with expiry date
-  **ALLERGENS** : milk and derivatives
-  **OGM**: absent
-  **PRESERVATIVES** : absent



Montesanino (Smoked) 250 g	30 days	Vacuum packed	Self service/GDO
Montesanino (Smoked) 500 g	30 days	3 Kg Sales box	HO.RE.CA.
Montesanino (Smoked) 350 g	30 days	3 Kg Sales box	HO.RE.CA.



Ciccilli and Smoked Ciccilli



Ciccilli are a kind of cream cheese (spun curd type) made only with cow milk.

They are similar to Montesanino/Scamorza, but smaller.

Ciccilli cheese is white (it becomes straw-coloured after some days); it has a smooth surface, is soft and has no crust; sweet taste, with a nice milky smell.

The **smoked** alternative of Cicilli, are flavored with a natural smoking process (made with straw); they are clear brown colored and have a smooth surface; they are soft and has no crust; sweet taste, with a nice smell of smoke.

- 🍴 **INGREDIENTS** : high quality pasteurized cow milk, probiotics, salt, rennet; smoked flavor (for the smoked variant) 🕒 **SHELF LIFE** : 30 days (until the packaging is closed)
- 🧊 **STORAGE** : store between +4°C and +14°C
- 👤 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; to be preferably consumed between 20°C and 25°C
- 📅 **LOT** : with expiry date 🌱 **ALLERGENS** : milk and derivatives 🚫 **OGM**: absent 🚫 **PRESERVATIVES** : absent



Ciccilli 150 g	30 days	1 kg Bag	HO.RE.CA.
Smoked Ciccilli 150 g	30 days	1 kg Bag	HO.RE.CA.



Filarino and smoked Filarino



White Filarino is a kind of Scamorza, but with a cylindrical shape.

Filarino cheese is white (it becomes straw-coloured after some days); it has a smooth surface, is soft and has no crust; sweet taste, with a nice milky smell.

The **smoked** alternative of Filarino, is flavored with a natural smoking process (made with straw); it is clear brown colored and have a smooth surface; it is soft and has no crust; sweet taste, with nice smell of smoke.

- **EDIENTS** : high quality pasteurized cow milk, probiotics, salt, rennet; smoked flavor (for the smoked variant) ● **SHELF LIFE** : 30 days (until the packaging is closed)
- **STORAGE** : store between +4°C and +14°C
- **CUSTOMERS/USE** : final customers, pizzerias, restaurants; to be preferably consumed between 20°C and 25°C
- **LOT** : with expiry date ● **ALLERGENS** : milk and derivatives ● **OGM**: absent ● **PRESERVATIVES** : absent



Filarino white 500 g	30 days	500 g Vacuum packed	Self service/GDO
Filarino smoked 500 g	30 days	500 g Vacuum packed	Self service/GDO



Silano and Smoked Silano



White Silano is a kind of cream cheese (spun curd type) made only with cow milk. It's very similar to the Filarino, but bigger. Silano cheese is white (it becomes straw-coloured after some days); it has a smooth surface, is soft and has no crust; sweet taste, with a nice milky smell.

The **smoked** alternative of Silano, is flavored with a natural smoking process (made with straw); it is clear brown colored and have a smooth surface; it is soft and has no crust; sweet taste, with nice smell of smoke.

- 🍴 **INGREDIENTS** : High quality pasteurized cow milk, probiotics, salt, rennet; smoked flavor (for the smoked variant) 🕒 **SHELF LIFE** : 30 days (until the packaging is closed)
- 🧊 **STORAGE** : store between +4°C and +14°C
- 👤 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; to be preferably consumed between 20°C and 25°C
- 📅 **LOT** : with expiry date 🧬 **ALLERGENS** : milk and derivatives 🌱 **OGM**: absent 🚫 **PRESERVATIVES** : absent



Silano (White) 1 Kg	30 days	Online	HO.RE.CA.
Silano (White) 2 Kg	30 days	Online	HO.RE.CA.
Silano (Smoked) 1 Kg	30 days	Online	HO.RE.CA.
Silano (Smoked) 2 Kg	30 days	Online	HO.RE.CA.



Burrino/Manteca

Burrino is a butter cream; it is white (it becomes straw-colored after some days), has a smooth surface, is soft and has no crust; sweet taste, with a nice butter smell.



- INGREDIENTS** : High quality pasteurized cow milk, probiotics, salt, rennet
- STORAGE** : store between +0°C and +4°C
- CUSTOMERS/USE** : final customers, pizzerias, restaurants; to be preferably consumed between 20°C and 25°C
- LOT** : with expiry date
- ALLERGENS** : milk and derivatives
- OGM**: absent
- PRESERVATIVES** : absent



Burrino 350 g
Burrino 350 g

30 days
30 days

Vacuum packed
1 kg Sales box

Self service/GDO
HO.RE.CA.



Toma



Toma is a cream cheese, it could be round or rectangular.

Soft, with a yellow-white paste, Toma usually presents an external surface rough and straw-colored.

Usable in very different ways, it's very tasty breaded-and-fried.

- INGREDIENTS : high quality pasteurized cow milk, probiotics, salt, rennet;
- STORAGE : store between +0°C and +4°C
- CUSTOMERS/USE : final customers, pizzerias, restaurants; to be preferably consumed between 20°C and 25°C
- LOT : with expiry date
- ALLERGENS : milk and derivatives
- OGM: absent
- PRESERVATIVES : absent
- SHELF LIFE : 15 days (until the packaging is closed)



Toma 1,5 kg	15 days	Bag	HO.RE.CA.
Toma 600 g	15 days	Bag	HO.RE.CA.



Fresh Ricotta




Fresh **ricotta** is a famous Italian cheese, made with buttermilk of cream cheese (spun curd type).


It's usually packed with heat paper.

White colored, with a nice smell, Ricotta presents a soft consistency.

Adding some milk to the original recipe, makes it tastier and creamier.

 **INGREDIENTS** : buttermilk, pasteurized milk, salt

 **STORAGE** : store between +0°C and +4°C

 **CUSTOMERS/USE** : final customers, pizzerias, restaurants

 **LOT** : with expiry date

 **ALLERGENS** : milk and derivatives

 **SHELF LIFE** : 8 days (until the packaging is closed)

 **OGM**: absent

 **PRESERVATIVES** : absent



Fresh ricotta 300 g

8 days

Heat paper

HO.RE.CA.

Fresh ricotta 700 g

8 days

3 kg Sales box

HO.RE.CA.

Fresh ricotta 75 g

8 days

Heat paper

HO.RE.CA.



Homogenized ricotta

Homogenized ricotta is a kind of ricotta, obtained by destroying its flocks (homogenization).

It's packed in a sales box or in plastic glass. White colored, with a nice smell, ricotta presents a soft consistency.

Some milk is added to the original recipe and this makes it tastier and creamier.



🍴 **INGREDIENTS** : buttermilk, pasteurized milk, salt

🧊 **STORAGE** : store between +0°C and +4°C

👤 **CUSTOMERS/USE** : final customers, pizzerias, restaurants

📅 **LOT** : with expiry date

🥛 **ALLERGENS** : milk and derivatives

🚫 **OGM**: absent

🚫 **PRESERVATIVES** : absent

🕒 **SHELF LIFE** : 15 days (until the packaging is closed)



Homogenized ricotta 5 kg

15 days

Bucket

HO.RE.CA.

Homogenized ricotta 400 g

15 days

Sales box

HO.RE.CA.

Homogenized ricotta 75 g

15 days

Plastic glass

HO.RE.CA.



Ricotta Salata (Tasty Ricotta or Dry Ricotta)



Ricotta salata, also known as “ricotta secca”, is obtained by salting and seasoning the fresh ricotta.

Its consistency is almost hard, it has a straw-yellow color, nice smell, strong taste.

Very good to grate on top of a wonderful dish of pasta

🍴 **INGREDIENTS** : buttermilk, pasteurized milk, salt

🌡️ **STORAGE** : store between +4°C and +14°C

👤 **CUSTOMERS/USE** : final customers, pizzerias, restaurants

📅 **LOT** : with expiry date

🕒 **SHELF LIFE** : 365 days (until the packaging is closed)

🧬 **ALLERGENS** : milk and derivatives

🌐 **OGM**: absent

🧪 **PRESERVATIVES** : absent





Butter

Butter is made with the cream of buttermilk and pasteurized milk.

It's sold in little blocks, packed with paper.

With a yellow-white color, it has a fine taste and a typical smell.



INGREDIENTS : cream of buttermilk and pasteurized milk; dietary fat minimum 82%

STORAGE : store between +1°C and +6°C

CUSTOMERS/USE : final customers, pizzerias, restaurants

LOT : with expiry date

ALLERGENS : milk and derivatives

OGM: absent

PRESERVATIVES : absent

SHELF LIFE : 90 days (until the packaging is closed)



Butter 125 g

90 days

Wrap

Self service/GDO

Butter 250 g

90 days

Wrap

Self service/GDO



Caciocavallo and Smoked Caciocavallo



Caciocavallo is a seasoned cheese (average hard), spun curd type.

It has an oval form, with a small “head” where laces are put for a correct preservation of the form.

Caciocavallo is created mixing the productive techniques of Caciocavallo Silano DOP and scamorza.

With a soft and compact paste, a sweet and long-lasting taste, caciocavallo is very used in the Italian cooking.

It has no crust and it's white when it's been seasoned for a short time, otherwise, it becomes straw-yellow.

A very recommended way of cooking it, is melting it down in a small terracotta container. It's preferably consumed in the first 25 days after the production, indeed, nutritional values are referred to this lapse of time.

The **smoked** alternative of caciocavallo, is flavored with a natural smoking process (made with straw); it is clear brown colored and have a smooth surface; it is soft and has no crust; sweet taste, with nice smell of smoke.

- 🍴 **INGREDIENTS** : high quality pasteurized cow milk, probiotics, salt, rennet; smoked flavor (for the smoked variant)
- 📅 **STORAGE** : store between +4°C and +14°C
- 👤 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; to be preferably consumed between 20°C and 25°C
- 📅 **LOT** : with expiry date
- 🧬 **ALLERGENS** : milk and derivatives
- 🚫 **OGM**: absent
- 🚫 **PRESERVATIVES** : absent
- 🚫 **EXTERNAL TREATMENTS** : absent

🕒 **SHELF LIFE** : 90 days



Caciocavallo Campolongo 1 kg	90 days	Loose	HO.RE.CA.
Caciocavallo Campolongo 1 kg	90 days	Vacuum packed	Self service/GDO
Smoked Caciocavallo 1 kg	90 days	Loose	HO.RE.CA.



Caciocavallo Silano Dop

Caciocavallo Silano DOP is a seasoned cheese, spun curd type.

It has an oval form, with a small “head” where laces are put for a correct preservation of the form.

Its weight is between 1 kg and 2.5 kg. It's made only with milk coming from exclusively certified live stocks, located in Vallo di Diano and Val d'Agri; these zones have the qualifications specified in the Italian law D.P.C.M. 10 may 1993, art. 2.

The productive process for caciocavallo, respects the requirements described in the policy document, provided by the law.

015 is the ID number of Caciocavallo Silano DOP “**Campolongo**”, for the consortium has an ID; the symbol of the consortium is a pine, and it is branded in relief.

Aromatic flavor, spicy tasting, the older is the caciocavallo, the sturdier is the taste.


The surface is thin and smooth, but strong, the color is straw yellow.


When the aging is completed, it's very worth as grating cheese.


Since it's a seasoned cheese, the expiry date is merely indicative (if the conservation precautions are respected).




 **INGREDIENTS** : high quality pasteurized cow milk, buttermilk, salt, goat rennet

 **STORAGE** : store between +8°C and +14°C

 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; to be preferably consumed between 20°C and 25°C

 **LOT** : with production date

 **ALLERGENS** : milk and derivatives

 **OGM**: absent

 **PRESERVATIVES** : absent

 **EXTERNAL TREATMENTS** : absent

 **AGING**: 30-40 days

 **SHELF LIFE** : 365 days



Caciocavallo Silano Dop	365 days
Caciocavallo Silano Dop (Slices)	365 days
Caciocavallo Silano Dop (an half)	365 days

Loose
Vacuum packed
Vacuum packed

HO.RE.CA.
Self service/GDO
Self service/GDO



Packaging Caciocavallo Silano Dop



Caciocavallo Silano DOP is a great gift idea for that we have developed a package that can be ad hoc present it to the fullest.

Our packaging can also be used as gifts of assorted cheeses. On request you can prepare Christmas baskets containing over our dairy products also typical products of our territory.



Grancacio



Grancacio is a seasoned cheese (almost solid), spun curd type.

It has an oval form, its weight is between 8 and 9 Kg. It has a soft taste, aromatic, with an aftertaste of nuts.

The surface is compact and straw-yellow color; inside it presents some little and dense occhiature (holes in the cheese).

The paste is compact, rubbery, but elastic when it's cut.

Since it's a seasoned cheese, the expiry date is merely indicative (if the conservation precautions are respected).

🧀 **INGREDIENTS** : high quality pasteurized cow milk, probiotics, salt, rennet

🧊 **STORAGE** : store between +8°C and +14°C

👤 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; To be preferably consumed between 20°C and 25°C

📅 **LOT** : with production date

🧑‍🤝‍🧑 **ALLERGENS** : milk and derivatives

🧬 **OGM**: absent

🧴 **PRESERVATIVES** : absent

🌿 **EXTERNAL TREATMENTS** : absent

🕒 **AGING**: 350-40 days

🕒 **SHELF LIFE** : 365 days



Grancacio 8-9 kg

365 days

Loose

HO.RE.CA.

Grancacio Slices 2 kg

365 days

Vacuum packed

Self service/GDO

Grancacio Half 4 Kg

365 days

Vacuum packed

HO.RE.CA.



Cacioricotta



Cacioricotta is a typical cheese from the south of Italy, recognized as traditional agricultural product.

It's obtained by combining some elements of ricotta, with the productive process of cheese.

It's usually small, with a cylindrical shape.


It has a smooth and white surface.

Solid and compact, cacioricotta presents some little occhiaturas (holes in the cheese) when matured.


It has a very intense smell, with some scents of grass; the flavor is slightly sour.


It's preferably to consume it fresh; after 30 days, it's good as grating cheese.

  **INGREDIENTS** : high quality pasteurized goat milk, salt, rennet

 **STORAGE** : store between +8°C and +14°C

 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; To be preferably consumed between 20°C and 25°C

 **LOT** : with production date

 **ALLERGENS** : milk and derivatives

 **OGM**: absent

 **PRESERVATIVES** : absent

 **SHELF LIFE** : 180 days



Cacioricotta 350 g

180 days

Vacuum packed

HO.RE.CA.



Canestrato



Canestrato is a seasoned cheese (“pasta cotta” type); its form is round, its taste is spicy and its smell is nice.

The external surface is rough and straw-yellow; the paste is compact and inside it presents some little and dense occhiature (holes in the cheese); it’s white-milk color when fresh, and straw-yellow when it becomes more seasoned. When it’s seasoned, it’s very worth as grating cheese.

Since it’s a seasoned cheese, the expiry date is merely indicative (if the conservation precautions are respected).

There are different “versions” of Canestrato, not only the “white” one; the more appreciated alternatives are with black pepper, or with chili peppers, or with truffle.

INGREDIENTS : high quality pasteurized cow milk, probiotics, salt, rennet

STORAGE : store between +8°C and +14°C

CUSTOMERS/USE : final customers, pizzerias, restaurants; To use between 20°C and 25°C

LOT : with production date

ALLERGENS : milk and derivatives

OGM: absent

SHELF LIFE : 365 days

PRESERVATIVES : absent



Canestrato White 2,5 kg	365 days	Loose	HO.RE.CA
Canestrato White (slices) 300 g	365 days	Vacuum packed	Self service/GDO
Canestrato White (an half) 1,2 kg	365 days	Vacuum packed	Self service/GDO
Canestrato with Black Pepper 2,5 kg	365 days	Loose	HO.RE.CA
Canestrato with Black Pepper (slices) 300 g	365 days	Vacuum packed	Self service/GDO
Canestrato with Black Pepper (an half) 1,2 kg	365 days	Vacuum packed	Self service/GDO
Canestrato with Chili Pepper 2,5 kg	365 days	Loose	HO.RE.CA
Canestrato with Chili Pepper (slices) 300 g	365 days	Vacuum packed	Self service/GDO
Canestrato with Chili Pepper (an half) 1,2 kg	365 days	Vacuum packed	Self service/GDO
Canestrato with Truffle 2,5 kg	365 days	Loose	HO.RE.CA
Canestrato with Truffle (slices) 300 g	365 days	Vacuum packed	Self service/GDO
Canestrato with Truffle (an half) 1,2 kg	365 days	Vacuum packed	Self service/GDO





Special sales formats


For special occasions like Christmas, corporate events, marriages, Caseifi cio Campolongo proposes some special formats (tree-shape, or star-shape, heart-shape), to embellish your meals. Funny, beautiful, and extremely good: choose our cheeses!




 **INGREDIENTS** : high quality pasteurized cow milk, probiotics, salt, rennet

 **STORAGE** : store between +0°C and +4°C

 **CUSTOMERS/USE** : final customers, pizzerias, restaurants; To use between 20°C and 25°C

 **LOT** : with production date

 **ALLERGENS** : milk and derivatives

 **OGM**: absent

 **PRESERVATIVES** : absent

 **SHELF LIFE** : 15 days







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