

• POLLY-O FIOR DI LATTE (FRESH MOZZARELLA) •



125 YEARS  
OF QUALITY





# HONOR TRADITION. RESPECT THE CRAFT. SERVE SERIOUSLY GOOD CHEESE.

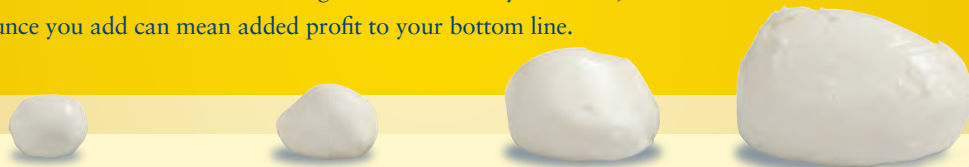


Established in New York in 1899, we've taken the last 125 years of hard work to make our Fior di Latte what it is — an award-winning mozzarella made with real New York dairy and traditional Italian methods passed down through generations of cheese makers. So you can be sure it's a fresh mozzarella that lives up to your standards and ours.

**PREMIUM POLLY-O FIOR DI LATTE** (“Milk of the flower” in Italian) is renowned for its consistently moist, delicate texture, creamy-fresh taste and stretch when melted. It's perfect as an add-on to prepared dishes and is available in convenient portion control sizes. All of our fresh mozzarella products are OU Kosher Certified, free of all artificial flavors, colors and preservatives.

## MOZZARELLA APPLICATION IDEAS

Fresh mozzarella is versatile enough to work across your menu, and each ounce you add can mean added profit to your bottom line.



CILIEGINE <i>Cherry (0.33 oz.)</i> 3 lb. Tub; 160 pieces	BOCCONCINO <i>Bite (1.5 oz.)</i> 3 lb. Tub; 32 pieces	OVOLINE <i>Egg (4 oz.)</i> 3 lb. Tub; 12 pieces	BALL <i>1 lb. Ball (16 oz.)</i> 3 lb. Tub; 3 pieces
<p>Fill mushroom caps with whole ciliegine. Drizzle with balsamic vinegar. Bake.</p> <p>Mix ciliegine with pasta, pesto, olive oil and tomatoes. Serve cold.</p> <p>Melt ciliegine in a skillet with meatballs and marinara.</p>	<p>Cut bocconcino in half. Toss into a roasted vegetable salad.</p> <p>Stuff whole bocconcino into pasta shells. Top with tomato sauce. Bake.</p> <p>Finish broiled top sirloin steak with bocconcino and sun-dried tomatoes. Broil to melt.</p>	<p>Slice ovoline for a simple Caprese appetizer with fresh tomatoes and basil.</p> <p>Top pan-roasted gnocchi with whole ovoline and basil. Broil.</p> <p>Top baked or broiled chicken with sliced ovoline, pesto and bread crumbs.</p>	<p>Melt sliced mozzarella over garlic bread. Garnish with fresh basil.</p> <p>Toss large diced mozzarella with wild mushroom red sauce. Serve over rigatoni.</p> <p>Bread and fry sliced mozzarella. Layer with fried eggplant and roasted peppers.</p>

DESCRIPTION	ITEM CODE	UPC	PACK SIZE	SHELF LIFE
<b>— FIOR DI LATTE (FRESH MOZZARELLA) —</b>				
Ciliegine/Cherry (0.33 oz. ball) Ⓢ, 3 lb. Tub	76900	7104006935	2/3 lb.	48 days
Bocconcino/Bite (1.5 oz.)Ⓢ, 3 lb. Tub	76901	7104006936	2/3 lb.	48 days
Ovoline/Egg (4 oz.)Ⓢ, 3 lb. Tub	76902	7104006937	2/3 lb.	48 days
Fresh Mozzarella (16 oz. ball) Ⓢ, 3 lb. Tub	76904	7104076904	2/3 lb.	48 days

For more information, please visit [polly-o.com](http://polly-o.com) or contact your sales representative.

