



La Nuova Casearia

LA TRADIZIONE CHE VIVE



A LIVING TRADITION

“

A job that is passed on from generation to generation. Technology and machines change over time, but it's the ancient knowledge – a precious baggage of story and tradition – that makes the taste of our products unique and sophisticated.

COMPANY PROFILE



Company Name: La Nuova Casearia S.N.C



Email: commerciale@lanuovacasearia.com



Main Office: Via S.Maria a Cubito, Villa Literno – 81039 (CE)



Year Stand Up: 2003

Labour: 60 Staff



Contact People: Gianpio Incoronato | Director
Giustina Palumbo | Export Manager



Company Category: Food Supplier

Mobile: +39 393 902 35 34
+39 340 972 65 62

ABOUT OUR COMPANY



Our History

La Nuova Casearia was born about fifteen years ago in Villa Literno, the typical and unique territory named "dei Mazzoni" in the heart of Caserta province, from an idea of two young boys born in a family of mozzarella-maker.

Their passion for this work led them to create what we know today as one of the most important dairy companies in the province of Caserta.



The Process

The treatments are owed to an intelligent mix between modern technologies and centenary practices of cheesemaking..



Our Certification

High quality standards are guaranteed by IFS, BRC and ISO9001



BUFFALO MOZZARELLA PDO



Buffalo Milk Mozzarella is the most known product that belongs to the tradition in Campania and also represent the most exported and demanded product of our country, an example of pride and satisfaction of Made in Italy. Its origins are very ancient.

The first witnesses date back to the XIII century, when in Capua the monks of San Lorenzo monastery used to offer the pilgrims a particular cheese called “mozza” or “provatura”.

The word mozzarella comes from “mozzare”, that means “separate a part from the whole” and it’s in fact the process used to make this delicious cheese.



MORE FORM BUFFALO LINE



Perlina

The smallest in our buffalo mozzarella production. They are the best as salad seasonings in the summer or in baked pasta.



Ciliegina

White, bright and thin-skinned, they have very delicate taste and scent.



Treccia

This product seduces touch, sight, smell and hearing even before seducing taste itself. The solid substance of Treccia, which is typical when it comes to hand-craft products, simulate the palate.

OUR SPECIALTIES



Figliata

A case of buffalo mozzarella hiding a great treasure. The Figliata is refilled by little mozzarellas and cream, both pouring from a side slash.

A really surprising effect!



Tettona

An extra large buffalo mozzarella resembling a woman breast: the name literally means 'big tit'! Beautiful and enticing, ideals for meals with family or friends.

It is strictly handmade according to tradition, that's why it's a product of a special taste.



Burrata

Burrata is a traditional cheese very similar to mozzarella with a soft heart originating from Apulia. It's made with mozzarella (mostly cow milk) mixed with cream.

VACCINO LINE



Tasty, nutritious and versatile, cheeses in our vaccino line satisfy each and every kind of palate. You can enjoy them by themselves, in salads, on pizza or in pasta.

Mozzarella Vaccina is a fresh pasta filata cheese made with whole raw cow's milk. Its origins are ancient and it's a traditional kind of production in southern Italy which is appreciated all over the world.

In order to obtain genuine and quality mozzarella, the utmost attention is given to the raw material: the milk needs to come from high quality certified breedings, that are controlled and cared for by the sanitary institutions.

Milk analyses are a guarantee for cheese producers and for customers, and they give the cheesemaker important information related to the properties of milk according to the season and to the cow's feedings and lifecycle.



MORE FROM VACCINO LINE



Provola

Provola comes directly from mozzarella processing, plus a smoking process by straw or wood chips..



Caciocavallo

Caciocavallo is a pasta filata cheese. It's soft and can be combined with many dishes.



Scamorza

Scamorza also belongs to pasta filata cheeses. It's fresh, soft and with a sweet and delicate taste.

PIZZERIA LINE



Nuova Casearia is pleased to give restaurateurs, GDO, Ho.Re.Ca. service industries and master pizza chefs a large range of frozen products that are conceived for catering.

This is how Pizzeria line is created: it's made of high quality dairy products that grant a shelf-life up to 12 months. It's a line particularly useful for pizza filling.

Thanks to the ability to preserve its consistency even at high temperatures, with excellent results, it's the ideal product even for the most demanding pizza chefs.

AVPN CERTIFICATION

SINCE 2019



The VeraPizza Napoletana Brand, internationally registered by Associazione Verace Pizza Napoletana, certifies that the pizzeria which shows it outside, realizes a excellent product of Neapolitan tradition, according with the international AVPN disciplinary.



PIZZERIA LINE



Filone

White or smoked, filone is mainly made for pizza filling. It's a very special product because it's able to maintain its white color while not showing burning marks.



Julienne

Julienne cow mozzarella that can be easily put on pizza. The basin can hold **3kg**.



Aversana

The "Mozzarella" par excellence, half a kilo of goodness that you can enjoy at your table. It's big and juicy pieces are the best accompanied by fresh seasoning and other ingredients to prepare tasty and attractive dishes, where the only limit is your imagination.

FROZEN LINE



A range of products designed to meet the needs of restaurateurs all over the world. The products of our “Frozen” line can be stored for several months and be used when needed.

All this is made possible thanks to our state-of-the-art facilities and to a special production process which allows the product to be packed and frozen so that all the organoleptic properties won't be affected.



OUR MISSIONS



Identity

We offer consumers only products that respect the original production recipes, according to the most faithful tradition of dairy knowledge of the territory

Reliability

The seriousness and experience accumulated over decades of company history are the best guarantee of authenticity and safety of La Nuova Casearia products.

Research

All products, from the classic ones to those that continually enrich and renew the company range, are the result of careful research aimed at best satisfying the needs of the consumer.

Innovation

The continuous updating and improvement of the techniques and technologies available to the sector is the basis of the production processes of La Nuova Casearia.

Our Great Services



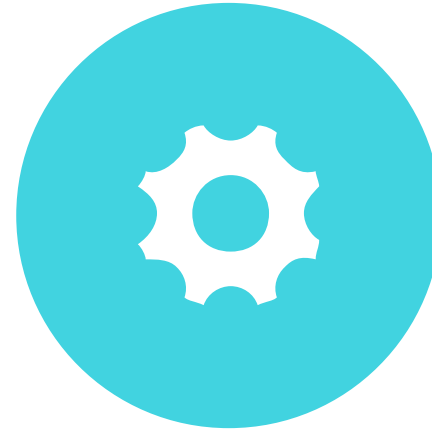
Safe Shipping

Fast and safe worldwide shipping, 100% tracked.



Quality Guaranteed

The products are controlled by a team of precise and meticulous biologists.



The Processes

State-of-the-art machines guarantee the best production processes.



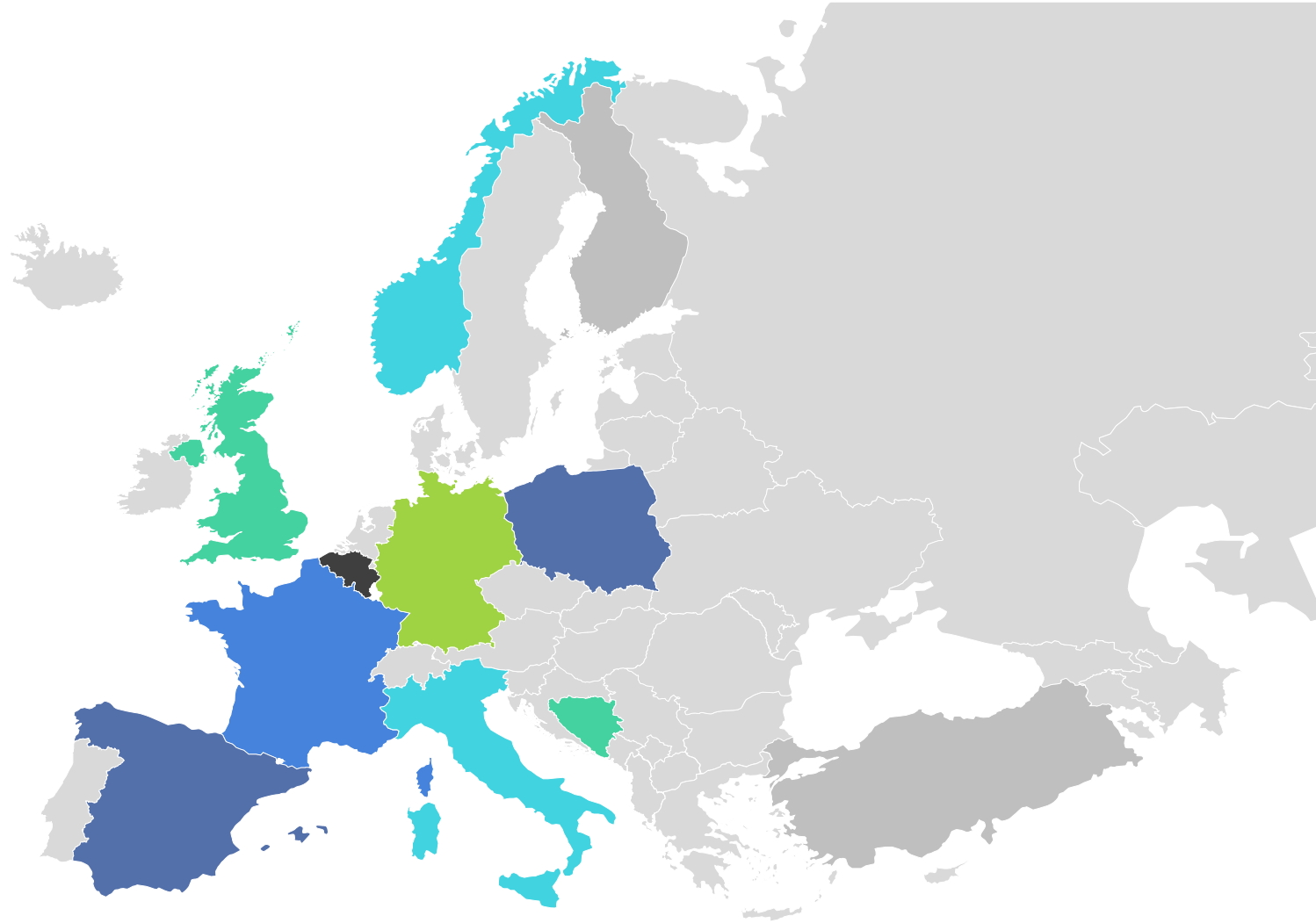
Certifications

IFS
BRC
ISO9001
AVPN

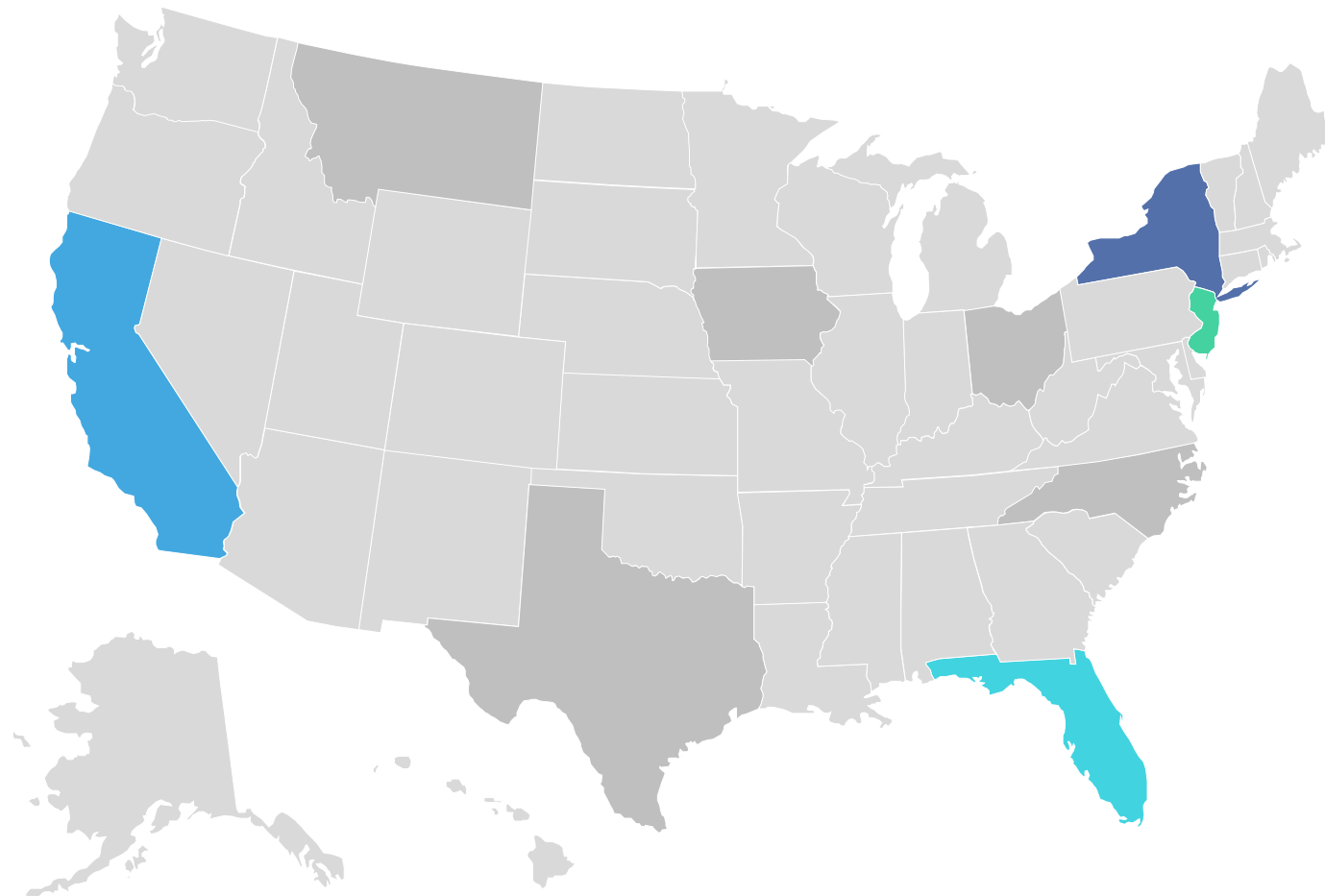
ITALY



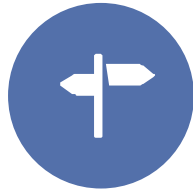
EUROPE



USA



GET IN TOUCH



**Via S.Maria a Cubito
Villa Literno – 81039 (CE)**

Come visit our company.



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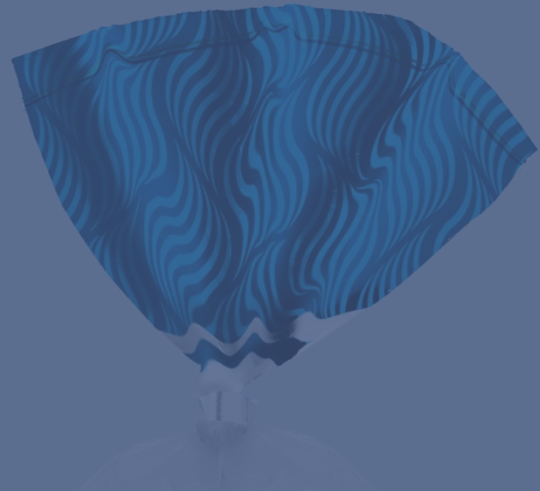
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Thank you

FOR YOUR INTEREST IN OUR PRODUCT

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