

JOIN OUR STORY

BE ITALIAN

AD MAIORA SEMPER

The Company

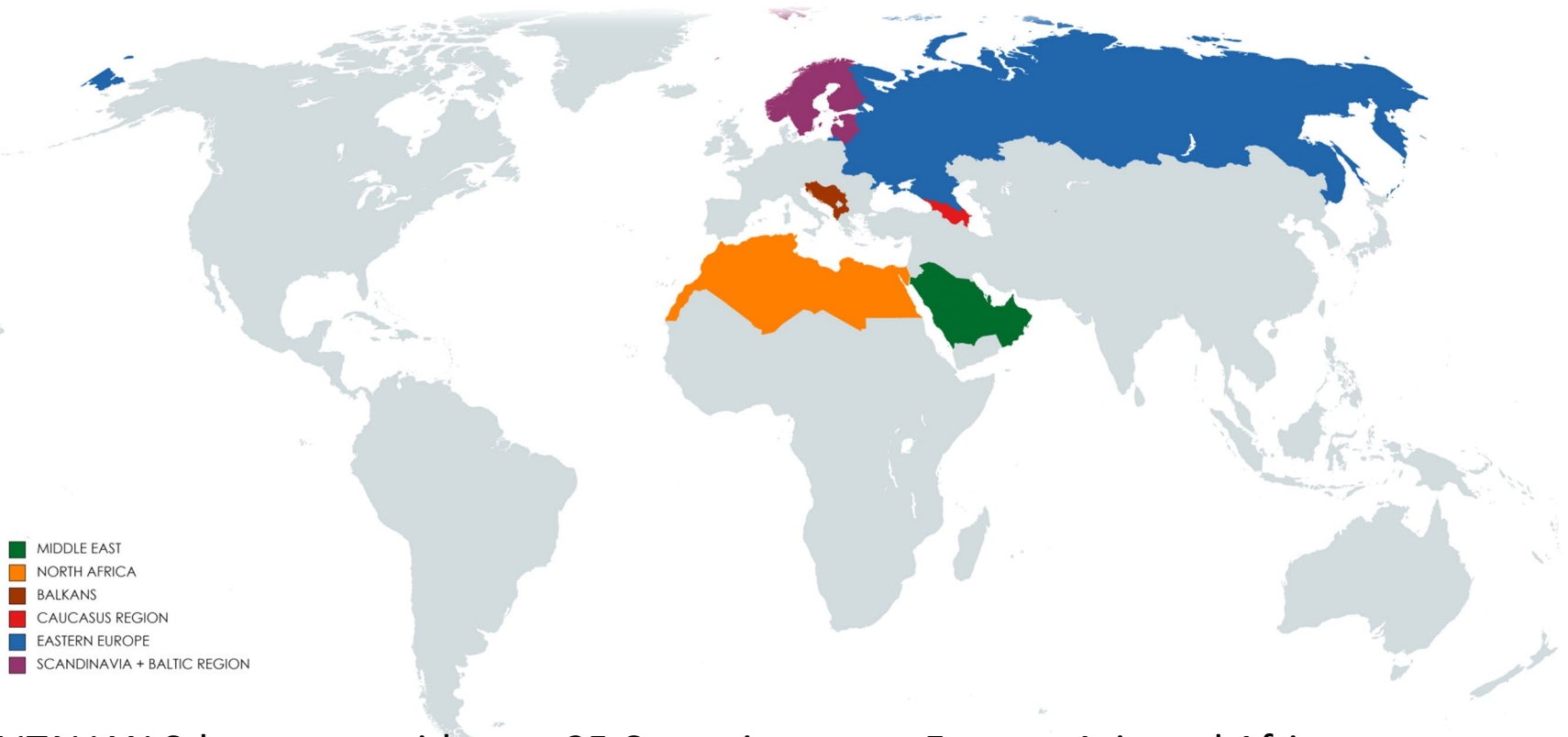


In the fast growing global competition of the Food Industry, BE ITALIAN Srl is committed to providing and supporting Italian Small and Medium Size Enterprises (SMEs) in the Export process and International trading. Across our destination markets We are the ambassadors of quality, lifestyle and products of Italian Food Industry.

In details:

- We identify the right positioning "destination market-brand-product".
- We shortlist the potential international clients and negotiate a commercial agreement with them, optimizing revenues and profits.
- We select the logistic process and partners.
- We oversee the shipping and the delivery to the destination markets.
- We locally promote our Partner products through customized marketing plan and activations, exhibitions, liasing with key clients and press.
- We check over the distribution process over local markets.
- We provide full information and surveys regarding the macro-trend and market updates to our Partners.

Destination Markets



- MIDDLE EAST
- NORTH AFRICA
- BALKANS
- CAUCASUS REGION
- EASTERN EUROPE
- SCANDINAVIA + BALTIC REGION

BE ITALIAN Srl operates with over 25 Countries across Europe, Asia and Africa.

Vertical Integration



**RAW MATERIAL &
PACKAGING
PRODUCERS**

**FOOD
MANUFACTURERS**



**FOOD EQUIPMENT
SUPPLIERS**

LOGISTIC COMPANIES

Our Products



BE ITALIAN Srl is the Ambassador of the real Italian Food and our products are 100% made in Italy. We promote the Italian taste and lifestyle across our destination countries.

We discover the genuine and traditional flavour from Italian Regions and We bring them abroad.

All our products are made with love and passion according to the original recipes of Italian Tradition and they represent the truly excellence throughout our categories.



Asiago PDO

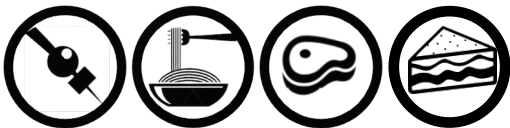


Asiago is a cow's milk cheese, first produced in Italy, that can assume different textures according to its aging, from smooth for the fresh Asiago (called *Asiago Pressato*, which means 'Pressed Asiago') to a crumbly texture for the aged cheese (*Asiago d'allevato*, which means 'Breeding farm Asiago'). The aged cheese is often grated in salads, soups, pastas, and sauces while the fresh Asiago is sliced to prepare panini or sandwich; it can also be melted on a variety of dishes.

Available Size:

¼ of wheel vacuum

300gr vacuum pack



Burrata

Burrata is an Italian cow milk cheese (occasionally buffalo milk) made from mozzarella and cream. The outer casing is solid cheese, while the inside contains stracciatella and cream, giving it an unusual, soft texture. It is typical of Apulia. The cheese has a rich, buttery flavor and retains its fresh milkiness. Thanks to its flavor and differing textures inside and outside, it goes well with salad, prosciutto crudo, crusty bread, fresh tomatoes with olive oil, cracked black pepper, or pasta.

Available Size:

2pcs x 125gr pack



Caprino PDO

Caprino is an Italian cheese traditionally made from whole or skim goat's milk. The name of the cheese derives from the Italian word for goat, *capra*. With modern methods of production, the cheese is made from cow's milk as well or a combination of both cow's and goat's milks. The two major styles of caprino are *fresco* (fresh) and *stagionato* (aged). A fresh version of caprino, *caprino fresco* is aged for three to four days and has a soft, creamy texture, and a round or cylindrical shape.

Available Size:

Fresh 7x80gr pack

Aged 200gr pack



Gorgonzola PDO

Gorgonzola is a veined blue cheese, originally from Italy, made from unskimmed cow's milk. It can be buttery or firm, crumbly and quite salty, with a "bite" from its blue veining. It is often added to salads, either straight or as part of a blue cheese dressing. Combined with other soft cheeses it is an ingredient of *pizza ai quattro formaggi* (four-cheese pizza). It is often used as a topping for steak, sometimes in the form of a sauce with Port or other sweet wine. It may be melted into a risotto in the final stage of cooking, or served alongside polenta.

Available Size:

1/8 of wheel vacuum

200gr vacuum pack

Gorgonzola+Mascarpone Mix



Grana Padano PDO

Grana Padano is a cheese originating in northern Italy that is similar to Parmigiano cheese. This hard, crumbly-textured cheese is made with unpasteurized cows' milk that is semi-skimmed through a natural creaming process. It's lactose-free due to the characteristics of its production and ageing process. It's sold in 3 ripening stages:

- 9 to 16 months: texture still creamy, only slightly grainy
- over 16 months: crumblier texture, more pronounced taste
- over 20 months: grainy, crumbly and full flavoured

Available Size:

1/8 of wheel vacuum (4kg)

300gr vacuum pack

Grated 1kg pack

Grated 100gr pack

Flakes 500gr pack



Mascarpone

Mascarpone is a soft Italian acid-set cream cheese. Mascarpone is milky-white in colour and is easy to spread. Mascarpone is one of the main ingredients in the modern Italian dessert known as tiramisu. Sometimes it is used instead of, or along with, butter or Parmesan cheese to thicken and enrich risotto. Mascarpone also is used in cheesecake recipes.

Available Size:

250gr pack

500gr pack



Mozzarella

Mozzarella is a traditionally southern Italian cheese made from Italian buffalo's milk by the pasta filata method. Mozzarella of several kinds is used for most types of pizza and several pasta dishes or served with sliced tomatoes and basil in Caprese salad. Mozzarella is sold in two variants:

- Buffalo's milk
- Cow's milk

Available Size:

Buffalo 13x40gr cup

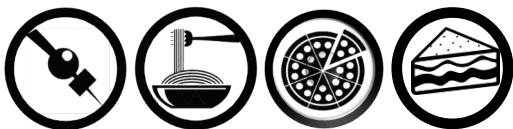
Buffalo 125gr pack

Cow Mini 150gr pack

Cow 100gr pack

Mozzarella for Pizza

Cubes 2.5kg



Parmigiano Reggiano PDO

Parmigiano-Reggiano is an Italian hard, granular cheese produced from cow's milk and aged at least 12 months. It has been called the "King of Cheeses" and a "practically perfect food". Parmigiano-Reggiano is commonly grated over pasta dishes, stirred into soups and risottos, and eaten on its own. It is often shaved or grated over other dishes like salads. Slivers and chunks of the hardest parts of the crust are sometimes simmered in soup. They can also be roasted and eaten as a snack. Can also be smoked.

Available Size:

1/8 of wheel 12 months (4.75kg)

1/8 of wheel 24 months (4.75kg)

Halal 24 months 300gr pack

Grated 1kg pack

Grated 100gr pack



Pecorino Romano PDO

Pecorino Romano is a hard, salty Italian cheese, often used for grating, made with sheep's milk. The name "pecorino" simply means "ovine" or "of sheep" in Italian. It's often used on pasta dishes, like the better-known Parmigiano Reggiano. Its distinctive aromatic and pleasantly sharp, very salty flavour led to it being preferred for some Italian pasta dishes with highly flavoured sauces, especially those of Roman origin, such as *bucatini all'amatriciana*, *spaghetti alla carbonara*, and *spaghetti cacio e pepe*.

Available Size:

1/8 of wheel 12 months (4.75kg)

300gr pack



Pecorino Sardo PDO

Pecorino sardo is a firm cheese from the Italian island of Sardinia which is made from sheep milk: specifically from the milk of the local Sardinian breed. The sharpness of the flavour depends on the length of maturation. The young pecorino sardo is about a couple of months old; the mature type is more than six months old and needs strictly controlled temperature and humidity.

Available Size:

300gr pack

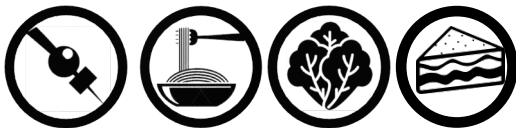


Pecorino Toscano PDO

Pecorino toscano (*Tuscan pecorino*) is a firm-textured ewe's milk cheese produced in Tuscany. There is a wide range of uses for the cheese, which varies according to local traditions and the season. The delicate flavour of a young pecorino Toscano can provide an excellent complement to salad-based starters. As the cheese matures and the flavour strengthens, it can be eaten with honey or jam, as well as with fresh vegetables or fruits (especially pears and figs). Well matured pecorino toscano is widely used across Italy as an alternative to parmesan for grating over a wide range of dishes, especially pastas or soups.

Available Size:

300gr pack



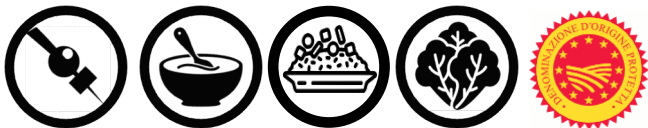
Piave PDO

Piave is an Italian cow's milk cheese that is named after the Piave river. Piave cheese has a dense texture, without holes, and is straw-yellow in hue. It has a slightly sweet flavor. Once fully aged, it becomes hard enough for grating, and it develops an intense, full-bodied flavor. **Piave** is a hard, cooked curd cheese, offered at five different ages:

- *Piave Fresco* (20 to 60 days aging)
- *Piave Mezzano* (61 to 180 days)
- *Piave Vecchio* (more than 6 months)
- *Piave Vecchio Selezione Oro* (+12 months)
- *Piave Vecchio Riserva* (+18 months)

Available Size:

300gr pack



Provolone PDO

Provolone is a semi-hard cheese with taste varying greatly from *provolone piccante* (sharp, piquant), aged for a minimum of four months and with a very sharp taste, to *provolone dolce* (sweet) with a very mild taste. In *provolone piccante*, the distinctive piquant taste is produced with lipase (enzyme) derived from goat. The *dolce* version uses calf's lipase instead.

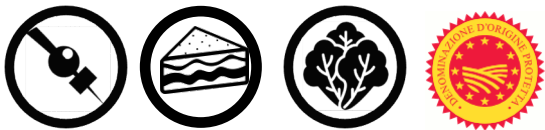
Available Size:

Provolone Dolce 3-5kg

Provolone Dolce 250gr pack

Provolone Piccante 5kg

Provolone Piccante 250gr pack



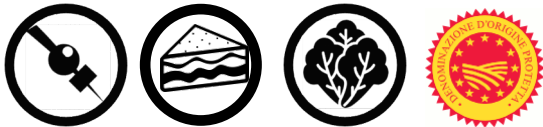
Primosale PDO



Primosale is a fresh cheese made from full-cream cow's milk. The cheese is immediately washed in brine and is ready for eating in a matter of hours. Ideal for freshly-made dishes or salads.

Available Size:

200gr pack



Quartiolo PDO

Quartiolo Lombardo is a soft table cheese made with cow's milk. Quartiolo is produced with whole or semi-skimmed cow's milk coming from two or more milking, the shape is a rectangular parallelepiped with the straight cheese side. The flavour is distinctive, slightly sour - aromatic in the cheese at the first ageing and more aromatic in the one at full ageing. The fat in the dry material is not less than 30% for the product obtained from semi-skimmed milk.

*Available Size:
200gr pack*



Stracciatella Pugliese

Stracciatella Pugliese is a cheese produced from Italian buffalo milk in the province of Foggia, located in the southern Italian region of Apulia, using a stretching (pasta filata) and a shredding technique. Stracciatella cheese is composed of small shreds—hence its name, which in Italian is a diminutive of *straccia* ("rag" or "shred") meaning "a little shred". It is a stretched curd fresh cheese, white in colour.

Available Size:

300gr pack

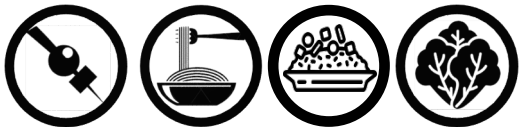


Taleggio PDO

Taleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang. The cheese can be eaten grated with salads such as radicchio or rucola (rocket, arugula) and with spices and tomato on bruschetta. It melts well, and can be used in risotto or on polenta.

Available Size:

300gr pack



Toma Piemontese PDO

Toma is a soft or semi-hard Italian cow's milk cheese, noted for its excellent melting qualities. It is made primarily in the Aosta Valley (it is one of the region's specialties) and Piedmont regions of Northwestern Italy. Toma varies with region and locale of production. Tommes are produced from the skimmed milk left over after the cream has been removed to produce butter and richer cheeses, or when there is too little milk to produce a full cheese. As a result, they are generally low in fat.

*Available Size:
250gr pack*



Montasio PDO

Montasio is a mountain cheese made from cow's milk produced in northeastern Italy in the regions of Friuli-Venezia Giulia and Veneto. It's a semi-hard. Cheese with creamy and open texture, pale yellow to gold colour, depending on age and an average fat of 30%.

Available Size:

$\frac{1}{4}$ of wheel

250gr pack



Italico is a semi-soft, washed rind, surface-ripened cheese. This washed rind cheese has a minimum age of 60 days to ensure a full, earthy flavor. Its soft and creamy texture is supple enough to slice, cube and melt with ease. Italico has a distinctive, earthy flavor and semi-soft, creamy texture that is best served as a table cheese with bread and fruit.

Available Size:
300gr pack



Cream cheese

Our Cream cheese is plain or flavored. It can be spread on bread, bagels, crackers, etc., and used as a dip for potato chips and similar snack items, and in salads. It can be mixed with other ingredients, such as yogurt or pepper jelly, to make spreads.

*Available Size:
250gr pack*



Panna cotta



Panna cotta (Italian for "cooked cream") is an Italian dessert of sweetened cream thickened with gelatin and molded. The cream may be aromatized with coffee, vanilla, or other flavorings. Panna cotta is often served with a coulis of berries, or a sauce of caramel or chocolate. It may be covered with other fruits or liqueurs.

Available Size:
1kg pack



Butter



Available Size:

1 kg pack

Mono 10gr pack

250gr pack



Icon Keys



Starter - Appetizer



Pasta



Soup



Main Course - Meat



Main Course - Fish



Side dish - Vegetables



Dessert



Pizza



Wine



Sandwich



Rice / Risotto



Lactose Free



100% Organic



Protected designation of origin

Contacts



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