



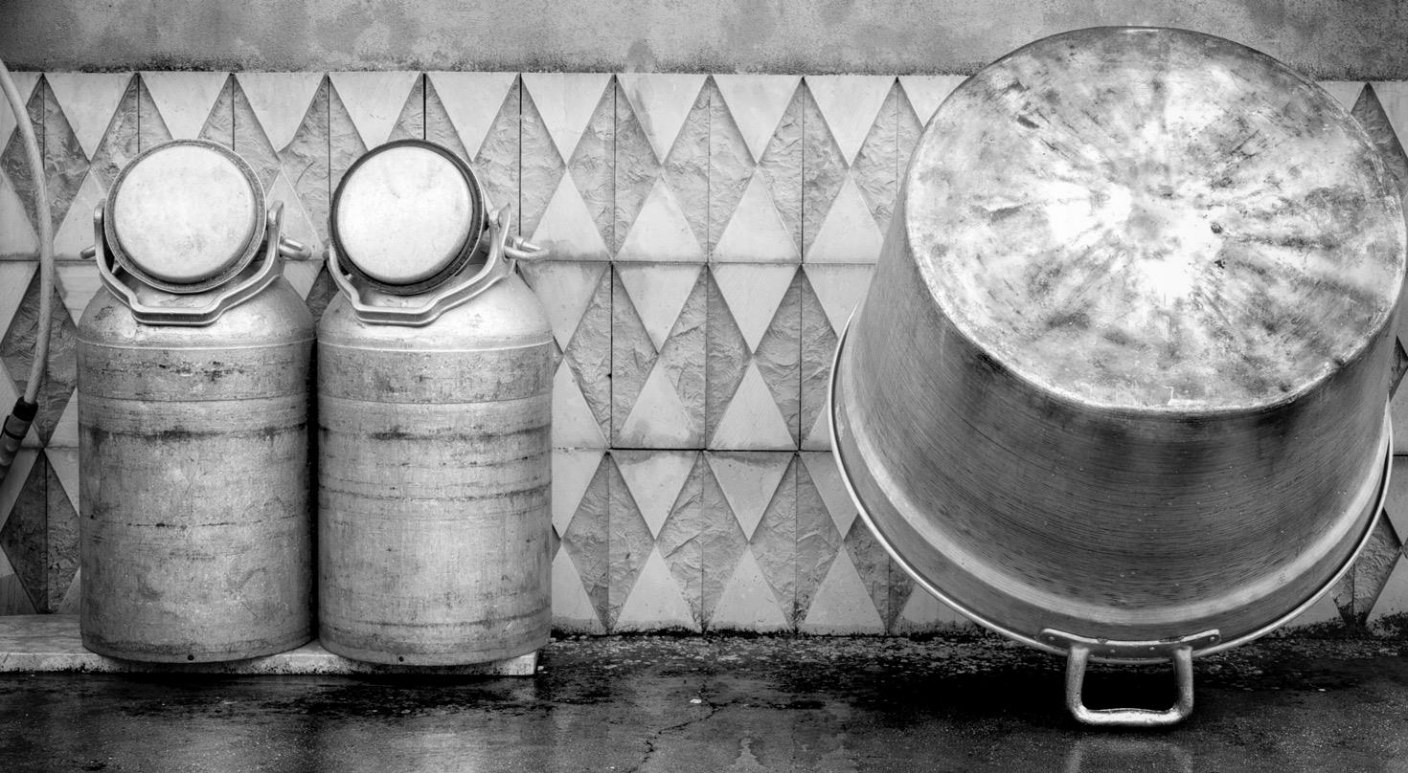
Perrella®
mastri casari dal 1958



It's nice to sit at the table and feel surrounded by the people you love, have a bite to eat and smell the authentic scent of things done like a long time ago.

Giovanni Perrella, Master Cheesemaker born 1931





The Master Cheesemaker and the slow knead

Generations of grandparents, father and children have followed one another in these 60+ years and together with the time that has passed, an ancient wisdom has been handed down, made up of simple gestures and movements designed to create a good, genuine product, full of love and attention.

The gestures are those of the cheesemaker: his attentive and skillful scrutiny, the *pasta* spinning in boiling water, the touch of two fingers to "feel" if the *pasta* is ready to be transformed into mozzarella and many small attentions that seem futile only in appearance but which actually contain the real knowledge.

The cheesemaker is the human element which by now tends to disappear from industrialized and mechanized realities but which for us is still essential to guarantee quality.

We take care of our mozzarella from start to finish, we pamper it and never leave it alone!

Over the decades generations have followed one another and with them our family's projects have grown and become more ambitious.

We have enthusiastically welcomed the new challenges that our sector and our country have posed to us, up to the ambitious project of landing in Northern Italy with our wealth of experience.

Today we have two souls: one in Bojano, where our family has its roots, and one in **Verona**, where with our main production plant we are able to satisfy every customer request our customers in terms of dough customization, product type and cutting-edge logistics on throughout Italy and Europe.

**A family
history since
more than
60 years**



CASEIFICIO F.M. PERRELLA
BOIANO

CASEIFICIO F.M. PERRELLA
BOIANO II 2 OTT. 1958

S. Felici
Boiano

Fattura N. 182

Ci preghiamo darvi fattura per le seguenti merci ordinateci a mezzo
e speditevi il di cui importo vorrete riconoscere L.
pagabili

La merce viaggia per conto e rischio del committente anche se va data franco destino. Non si accettano reclami
trascorsi otto giorni dal ricevimento della merce. Per qualsiasi contestazione il loro competente è quello del
luogo ove ha sede la Ditta venditrice.

Kg. 8	Scazzozzi	350	2800
n. 2	Burro	600	200
			4000
	<i>lge</i>		80
			4080





The Milk, the Water, the Environment

Love and attention begin with the choice of top quality milk, the one that comes from selected establishments which in turn protect the environment and animals.

Nature offers us an ideal location to take advantage of spring water a stone's throw from our factories and it is just as important as milk since it constitutes 50% of the mozzarella itself.

We also pay close attention to the environment thanks to companies structured in such a way as to minimize the production of whey which is a polluting element. We love our home and want it to remain as beautiful and protected as our ancestors left it to us.

Tualat srl

Our story begins in Bojano, a small town in Molise, at the foot of Mount Matese where it flows spring water, essential for creating excellent dairy products, and famous throughout Italy for its large and historical tradition in the dairy sector.

In the **new factory in Verona** we have taken up the challenge of moving towards the North and towards Europe specializing at the same time our distribution in the Ho.Re.Ca. and benefiting from logistics cutting-edge technology that from Veneto allows us to reach all Europe in a very short time.

We have brought our know-how and the reliability that has always distinguished us to Verona.





1958 Slow Knead

Our professional line dedicated to **HoReCa**

1958
IMPASTO LENTO

The Fior di Latte

Juicy and soft, perfectly round and white, it is the queen of our lines.

Our Fior di Latte is the ideal mozzarella for fresh preparations but also for winter dishes, as well as excellent to eat even with a drizzle of oil and homemade bread.

The Julienne and Cubed

Two variations of the same excellent type of mozzarella, essential for many recipes and your Pizza.

Dry and tasty, its versatility is given by the format, ready to be used to season pizza and other oven recipes, you can choose the diced or the Julienne for candid flakes of product to sprinkle where we need them. Both formats can be customized upon request.



The Filone

Another cornerstone of mozzarella for pizza and catering in general.

The loaf of mozzarella is the ideal choice for all those who love to cut it into slices and prefer a drier product that does not burn and does not cause water on the pizza or on your cooking in the oven.



The Pear shaped

It resembles scamorza but is less seasoned and tender, it has two hearts: a softer belly and a more nervous head, for all tastes.

Excellent mozzarella for every occasion, to share one bite each with friends and family, you'll fight over who wants the head and who the belly.



Continuous assistance experiences for our wholesalers and pizza makers

We have conceived our production plants in order to guarantee compliance with high quality standards but also the right level of flexibility necessary to be able to adapt each dough to the needs of our customers.

This approach allows us to customize our products based on the specificities and problems expressed by each customer and/or operator in the HoReCa sector.

Our specialists are at your disposal to identify the right mix that meets the needs of your network.

	Julienne	Cubed	Filone	Mozzarella <i>Fior di Latte</i>
Pizza type	Variable formats (rectangular baking tray, round, pala/pinsa..)			Napoletan type / Gourmet
Hoven type	Electric / wood			wood
Cooking time	5-10 minutes			90 seconds
Customization available	<u>Humidity change:</u> soft / dry <u>Cut change:</u> slim / thicker		<u>Humidity change:</u> +/- soft +/- dry	-
Good to know	<u>More soft / Thicker cut:</u> ideal for longer cooking times <u>More dry / Slimmer cut:</u> ideal for shorter cooking times		To check the cut applied by the pizza maker (whether done with a machine or with a knife)	Available in large try format in water and in different sizes
Other factors to consider	<ul style="list-style-type: none"> - <u>Preventive drainage:</u> the pizza maker may or may not allow the liquids released by the Filone and/or mozzarella after cutting the product to drain. The final yield of the product may therefore vary. - <u>Other ingredients:</u> humidity brought by other ingredients on the pizza can modify the final cooking. - <u>Mozzarella positioning timing:</u> (i) at the beginning of the baking, (ii) at the end with pre-cooked pizza. 			

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Good things take time

Giovanni Perrella

Giovanni Perrella, Master Cheesemaker born 1931





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mastri casari dal 1958



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