

100% ITALIAN. 100% LOCAL.

SIANO

PREMIUM MOZZARELLA



EACH BITE WILL GET YOU
A STEP CLOSER TO ITALY



GET IN TOUCH
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About Us

Siano is a Premium Italian Cheese producer in Charlotte, NC. The Siano family began its tradition in the cheese business in Paestum, a town in Italy that is known to be the epicenter of the Mozzarella production in the entire world.

In 2017, the family brought this fine art to the United States, in Charlotte NC becoming the first and only producer of mozzarella in the State.

Siano Premium Mozzarella is a family owned and operated business that treasures their Italian values, such as dedication to premium quality and choice of the freshest, all-natural ingredients.

There is no room for additives, preservatives and artificial ingredients in an authentic, traditional Italian Mozzarella. Siano produces daily fresh Italian cheeses.

Burrata



Product code:SFBR01

Ingredients: pasteurized fresh milk, cream, salt, enzymes

Shelf Life: 21 days

packaging: 12 bags containing 2/3.5oz pcs each total 24 pcs

Gross Weight: 12LB approx

Net Weight: 5.25 LB

Pallet TI/Hi: 15-7

Quality Code: Expiration Date

Storage and Temp: Cooler. 30+

Billed by: Case

Cube: 0.492 CU FT

Originally from the region of Puglia, burrata (pronounced boor-rah-tah) is one of the most delicious, creamy and flavorful cheese on earth. It is one of the best-known assets and appreciated by all lovers of fine Italian cuisine. Its uniqueness lies in the fact of being a dual structure cheese: this special product consists of an outer shell of mozzarella, filled in with a mix of strips of mozzarella and cream, called "Stracciatella".

Traditionally, each stage of the process is totally manual and, for the filling, the pieces of mozzarella are hand striped. The difference between the Italian burrata and the commercial one you can currently find in the U.S. is precisely the different way of making the filling. Instead of the mozzarella strips, you usually find either pieces of uncooked curds or grinded mozzarella. With either techniques you lose all the flavor and texture. Siano is all about tradition and attention to details. That's why we follow the Italian recipe and procedure.

Burrata is delicious paired with crusty bread and flavorful ingredients like prosciutto, tomatoes, olives, nuts and herbs.

Fior di Latte



Product code:SFFDLB01
Ingredients: pasteurized fresh milk, salt, enzymes
Shelf Life: 30 days
packaging: 12 bags containing 4/1.75oz pcs each total 48 pcs
Gross Weight: 12LB approx
Net Weight: 5.25 LB
Pallet TI/Hi: 15-7
Quality Code: Expiration Date
Storage and Temp: Cooler. 30+
Billed by: Case
Cube: 0.492 CU FT

Made with specially selected milk for its delicious flavor and superior quality, Siano fior di latte (Italian for cow's milk mozzarella) it's all natural, without any preservatives or artificial ingredients.

Siano Fior di Latte it's suitable for all sort of dishes. Its excellent melting qualities makes it perfect for wood fired pizzas.

The mozzarella will maintain its pure white even at top heat, showing no brown spots or burns.

Ovoline

Product code:SFFDL01
Ingredients: pasteurized fresh milk, salt, enzymes
Shelf Life: 30 days
packaging: 12 bags containing 2/3.5oz pcs each total 24 pcs
Gross Weight: 12LB approx
Net Weight: 5.25 LB
Pallet TI/Hi: 15-7
Quality Code: Expiration Date
Storage and Temp: Cooler. 30+
Billed by: Case
Cube: 0.492 CU FT

bocconcini



Handwrapped Mozzarella

Product code:SFHWM01

Ingredients: pasteurized fresh milk, salt, enzymes

Shelf Life: 30 days

packaging 1: 12 hand-wrapped loaves 7oz / pc

Gross Weight: 6LB approx

Net Weight: 5.25 LB

Pallet TI/HI: 15-7

Quality Code: Expiration Date

Storage and Temp:

Cooler. 30+

Billed by: Case

Cube: 0.492 CU FT

Looking for the perfect cheese for cooking? Look no further. Siano Fresh Handwrapped Mozzarella Loaf is the perfect ingredient for every kitchen. Unlike the competition, Siano Handwrapped Mozzarella retains a nice and soft texture, and an incredible flavor. Use it for a beautiful homemade lasagna, or a nice Pasta dish with melted cheese. The possibilities are endless!



Stracciatella

Stracciatella (pronounced strah-tch-ah- TELL-ah), is an extremely rare cheese to find in the U.S. yet incredibly delicious. This soft, fresh cheese may be best known as the delicious center of burrata.

It is soft, pillowy and incredibly versatile. Like so many peasant foods, was born as a clever way to use leftovers, in this case the pieces of cheese that remain after mozzarella is stretched. Cheesemakers in Puglia, used to tore those pieces into thin strands and bathed them in cream. Stracciatella was served just like that, or stuffed inside new balls of mozzarella and called burrata.

Ideas for serving:

- Serve with sliced heirloom tomatoes and a pile of fresh herbs. Drizzle with extra-virgin olive oil and flaky sea salt.
- Use as a bed for roasted vegetables like romanesco or carrots and then drizzle with honey and sprinkle with sea salt.
- Dollop on grilled asparagus, then garnish with olive oil, lemon zest, toasted almonds and flaky sea salt.
- Spoon onto grilled pizza with prosciutto and basil. Drizzle with balsamic vinegar.
- Smear on grilled bread and top with fresh figs and olive oil. Dollop on pasta with bolognese



DETAILS

Product code:SSTR01
Ingredients: pasteurized fresh milk, cream, salt, enzymes
Shelf Life: 15 days
packaging: 5 pound box containing 5 bags 16 oz each
Gross Weight: 7LB approx
Net Weight: 5 LB
Pallet TI/HI: 15-7
Quality Code: Expiration Date
Storage and Temp: Cooler. 30+
Billed by: Case
Cube: 0.492 CU FT

Truffle Burrata



Experience the newest frontier of Italian Cheese Delicacy. A soft shell of mozzarella filled with a creamy stracciatella center mixed together with delicious Italian Black Truffles. Made with superior milk selected for its quality and freshness, Siano Truffle Burrata is the perfect ingredient for your appetizers, salads and much more.



DETAILS

Product code: SFTB01

Ingredients: pasteurized fresh milk, cream, salt, enzymes, black truffles (tuber aestivum vitt)

Shelf Life: 21 days

packaging: 12 bags containing 2/3.5oz pcs each total 24 pcs

Gross Weight: 12LB approx

Net Weight: 5.25 LB

Pallet TI/Hi: 15-7

Quality Code: Expiration Date

Storage and Temp: Cooler. 30+

Truffle Stracciatella

DETAILS

Product code:SFTS01

Ingredients: pasteurized fresh milk, cream, salt, enzymes, black truffles (tuber aestivum vitt)

Shelf Life: 15 days

packaging: 5 pound box containing 5 bags 16 oz each

Gross Weight: 7LB approx

Net Weight: 5 LB

Pallet TI/HI: 15-7

Quality Code: Expiration Date

Storage and Temp: Cooler. 30+

Billed by: Case

Cube: 0.492 CU FT



Unleash your creativity with this wonderful fresh cheese. Siano Truffle Stracciatella is made following the ancient Italian recipe with no preservatives or additives and no compromises. Only the best ingredients are used for this creamy and delicate wonder. Use it to finish your pasta dishes, on a juicy steak, a salad, on crostini bread, the possibilities are endless.

Fresh Mozzarella Block

Product code:SFMB01
Ingredients: pasteurized fresh milk, salt, enzymes
Shelf Life: 30 days
packaging: 2 blocks 42oz / pc
Gross Weight: 6LB approx
Net Weight: 5.25 LB
Pallet TI/Hi: 15-7
Quality Code: Expiration Date
Storage and Temp: Cooler. 30+
Billed by: Case
Cube: 0.492 CU FT

Meet the ultimate pizza and cooking cheese.

Siano Fresh Mozzarella Block is the perfect choice for your pizza and kitchen applications.

Unmatched melting qualities and truly unique flavor make this cheese the ultimate ingredient for every Chef and Pizza Chef.

