



Professionale

*Italian inspiration  
starts here*

PRODUCT PORTFOLIO



**LACTALIS**  
PROFESSIONAL

*the smarter dairy solution*





*The story of Galbani,*  
**THE FIRST REAL DAIRY INDUSTRY IN ITALY:  
130 YEARS OF HISTORY**

The first Galbani factory was founded in 1882, in Ballabio, Lecco. In the first half of the 20th century, Galbani expanded its business throughout Italy and abroad. With 5 plants opened in Lombardy, up to 5.000 workers were hired.

In 1911 Galbani opened a new site in Melzo, next to the modern and fast-improving railway system. From that strategic position, cheeses could efficiently reach Milan and the entire Lombardy region.

In the second half of the 20th Century, the company reached a huge and impactful distribution model: 2.700 dedicated representatives were traveling throughout Italy. Italian quality cheeses, historically too perishable to go far and to stay fresh, were now available on a large scale.

Galbani brings to the tables of its consumers a slice of genuine Italian flavour: fresh and tasty cheeses that represent not only the best Italian culinary tradition but also the so celebrated Italian attitude and lifestyle.



# DID YOU KNOW?



**51% OF BRITONS:**  
ITALIAN IN TOP 3 FAVOURITE CUISINE



**67% OF VEGETARIANS:**  
ITALIAN IN TOP 3 FAVOURITE CUISINE

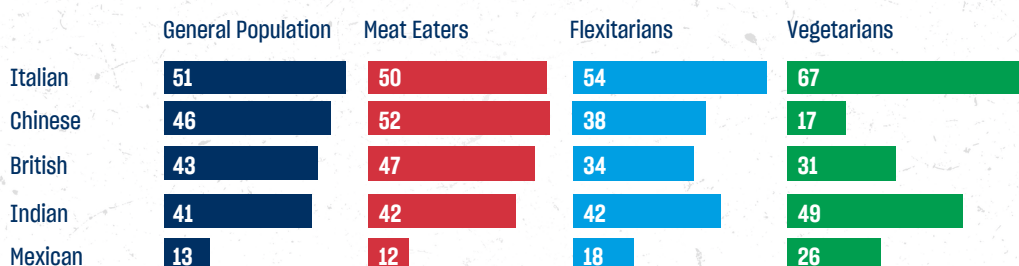
Italian is in the top three favourite cuisines for 51% of Britons, and by far the most popular choice for vegetarians.

Source: YouGov



## ITALIAN CUISINE HAS THE HIGHEST SCORE OF ALL CUISINES RESEARCHED IN ENGLAND

### Italian food popularity by region



Source: Just Eat



# GALBANI DOLCELATTE®

Dolcelatte® originates from the region of Lombardy in Northern Italy, where Galbani has been making authentic Italian cheeses since 1882

## CHEFS LOVE IT, YOU'LL LOVE IT TOO!

### TASTE

A *milder* alternative to powerful blue cheeses with a *sweet and delicate* flavour

### CONSISTENCY

*Creamy* blue cheese texture. Cream is added to make it *creamier and milder*

### STABILITY

*Highly versatile*, can be used in hot or cold dishes, on it's own or as part of a dish

## GALBANI DOLCELATTE®

✓ *Ticks all the boxes!* ✓



PERFECT IN  
*hot or cold dishes*  
GREAT ON A CHEESEBOARD  
OR IN PASTA, PIZZA,  
RISOTTO AND MORE



## RECIPE INSPIRATION WITH DOLCELATTE®



WHIPPED DOLCELATTE®,  
CARAMELISED FIG, CANDIED  
PECAN & ANCHOVY

FOR ALL GALBANI RECIPES VISIT:  
[www.lactalispro.co.uk](http://www.lactalispro.co.uk)



# GALBANI MASCARPONE

It is in Certosa, in the heart of Lombardy, that Galbani has been making his mascarpone since 1950

## CHEFS LOVE IT, YOU'LL LOVE IT TOO!

### TASTE

*Balanced* and *neutral* doesn't mask other recipe ingredients

### CONSISTENCY

*Silky* and *smooth*. Suitable to set/stabilise emulsions and mousses and increase viscosity without the need of gelatin or similar. *Thick* enough to bind a recipe together or increase the yield

### STABILITY

*Won't split* when heated gradually

## GALBANI MASCARPONE

☑ *Ticks all the boxes!* ☑



PERFECT FOR  
*sweet and savoury,  
and hot or cold*  
RECIPES OR AS AN  
ACCOMPANIMENT TO DESSERTS



## RECIPE INSPIRATION WITH MASCARPONE



CHILLI PRAWNS WITH  
AVOCADO MASCARPONE

FOR ALL GALBANI RECIPES VISIT:  
[www.lactalispro.co.uk](http://www.lactalispro.co.uk)



# GALBANI MOZZARELLA

Mozzarella is a spun cheese made from cow's or buffalo's milk. The term "mozzarella" comes from the Italian verb "mozzare", which refers to the manual cutting of "pasta filata" (stretched curd) between the thumb and forefinger during manufacture.

## CHEFS LOVE IT, YOU'LL LOVE IT TOO!

### TASTE

*High quality* with *fresh* milky flavours, perfect with basil

### CONSISTENCY

*Versatile* and suitable for hot and cold uses, firm enough to slice and becomes *elastic*, resulting in a great 'cheese pull' when melted making it perfect for pizzas.

### STABILITY

*Melts evenly* and *consistently*. Sets up very well when cutting

## GALBANI MOZZARELLA

✔ *Ticks all the boxes!* ✔



PERFECT FOR  
*pasta, salad,  
paninis and pizza*  
OR AS NIBBLES ON  
A STARTER DISH



## RECIPE INSPIRATION WITH MOZZARELLA



CARROZZA

FOR ALL GALBANI RECIPES VISIT:  
[www.lactalispro.co.uk](http://www.lactalispro.co.uk)



# GALBANI RICOTTA

Ricotta means twice-cooked; 1st the milk is heated to obtain the cheese and separate the whey, 2nd the whey is re-heated to create Ricotta. Ricotta is not a cheese but a dairy product obtained from the whey of the cheese.

## CHEFS LOVE IT, YOU'LL LOVE IT TOO!

### TASTE

*Fresh and creamy*  
with a subtle flavour  
making it a highly  
versatile for sweet and  
savory dishes alike

### CONSISTENCY

*Smooth, soft and light*  
texture perfect for sauces,  
soups and pasta dishes.  
Incorporates well as a filling  
with or without other ingredients

### STABILITY

*Holds its form*  
when whipped and is  
perfect for  
stuffing pasta

## GALBANI RICOTTA

✓ *Ticks all the boxes!* ✓



### PERFECT FOR

*Sweet and savoury,  
and hot or cold*

**& RECIPES WITH A TEXTURE**

**LOW KCAL AND HIGH IN PROTEIN**

*a good substitute for cream*



## RECIPE INSPIRATION WITH RICOTTA





**RICOTTA ETON MESS,  
GRILLED APRICOT,  
MACERATED BERRIES**

**FOR ALL GALBANI RECIPES VISIT:**  
[www.lactalispro.co.uk](http://www.lactalispro.co.uk)











# DATA SHEET

## Galbani Dolcelatte®

		
Format	Dolcelatte® 150g	Dolcelatte® 1.5Kg
Quantity	X 8	X 2
Vegetarian	Y	Y

## Galbani Mozzarella

	Cow's milk	Cow's milk	Cow's milk	Cow's milk	Cow's milk	Cow's milk	Cow's milk	Buffalo milk
								
Format	MOZZARELLA 125G	MOZZARELLA MINI BALLS 150G	MOZZARELLA MAXI 250G	MOZZARELLA CUCINA BLOCK 400G	MOZZARELLA BLOCK 1KG	MINI MOZZARELLA 1KG	MOZZARELLA JULIENNE 1.5KG	MOZZARELLA DI LATTE DI BUFALA 125G
Quantity	x12	x10	x8	x1	x12	x4	x4	x1
Vegetarian	Y	Y	Y	Y	Y	Y	Y	N

## Galbani Mascarpone

				
Format	Mascarpone 250g	Mascarpone 500g	Mascarpone 2kg	Mascarpone 5kg
Quantity	x6	x8	x6	x2
Vegetarian	Y	Y	Y	Y

## Galbani Ricotta

			
Format	RICOTTA 250g	RICOTTA 1.5Kg	RICOTTA 5kg
Quantity	x8	x4	x2
Vegetarian	N	N	Y

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