



No. 1 in Italian Cheese Exports

Zanetti is the story of a family which has always been highly regarded as an emblem of excellence that respects tradition since five generations. The Company has always honoured the vision of its founder, Guido Zanetti, with business ethics principles that have strong roots in the territory and are ultimately focused on the well-being of local communities and the environmental impact.

BURRATA

Burrata, derived from mozzarella cheese, its richness and flavour surpass mozzarella due to its higher cream content. Boast freshness, and creaminess, perfect for warm summer days.

DRC%1577 Burrata 150 GM x 8 PC



GRANA PADANO

Grana Padano: A timeless masterpiece crafted from a centuries-old tradition, its rich, nutty flavour and delicate crystalline texture evokes the sun-kissed landscapes of Italy's Po Valley.

DRC%0896	Wheel	35-36 KG x 1 PC
DRC%0870	XL Triangle	4 KG x 4 PC
DRC%0870R	XL Triangle	4-4.2 KG x 1 PC
DRC%0895	L Triangle	2-2.2 KG x 8 PC
DRC%0895R	L Triangle	2-2.2 KG x 1 PC
DRC%1586	M Triangle	1-1.2 KG x 16 PC
DRC%1608	M Triangle	1-1.2 KG x 16 PC
DRC%0885	S Triangle	200 GM x 25 PC



GRAN SPICCO HARD CHEESE

Gran Spicco cheese emanates a golden radiance, boasting a delightful granular texture ideal for grating. Crafted from a blend of milk, salt, rennet, and the delicate essence of lysozyme (egg protein), it adds a touch of elegance to both salads and pasta dishes.

DRC%0886	Hard Cheese	4 KG x 4 PC
DRC%0886R	Hard Cheese	4 KG x 1 PC



MASCARPONE

A velvety indulgence, its creamy richness whispers tales of Italian countryside bliss. Recommended for Tiramisu and Risotto.

DRC%0871 Mascarpone 250 GM x 12 PC



MOZZARELLA



*Mozzarella di Bufala Campana (DOP)

A creamy symphony of freshness, its delicate texture and mild flavor evoke visions of sun-drenched Italian countryside pastures

DRC%0880	Mini Mozzarella	125 GM x 8 PC
DRC%0879	Mozzarella	125 GM x 12 PC
DRC%0873	Mozzarella di Bufala Campana(DOP)	125 GM x 8 PC



PARMIGIANO REGGIANO



Embracing a maturation journey spanning 12 to 24 months, Parmigiano Reggiano unveils its exquisite essence, harmonizing flawlessly with the crisp sweetness of fresh apples, succulent pears, luscious grapes, and vibrant strawberries, orchestrating a symphony of culinary delight.

DRC%0868	XL Triangle	4 KG x 4 PC
DRC%0868R	XL Triangle	4-4.2 KG x 1 PC
DRC%0897	Wheel	35-36 KG x 1 PC



PECORINO ROMANO



Pecorino Romano, a noble expression of Italy's ancient cheesemaking tradition, crafted from the pure essence of sheep's milk, bestows a savory symphony to enrich pasta and culinary delights. Perfect for variety of dishes including pizza, pasta, salads, meatballs and patties, soups, and stews.

DRC%1227	Pecorino Romano	1.4-2 KG x 16 PC
DRC%1227R	Pecorino Romano	1.4-2 KG x 1 PC



PROVOLONE



Provolone, a captivating semi-hard cheese, offers a spectrum of flavours, from the bold intensity of aged Provolone for a minimum of four months to its sharp, piquant essence, embodying a culinary journey of unparalleled depth and character.

DRC%1228	Provolone	2-2.5 KG x 16 PC
DRC%1228R	Provolone	2-2.5 KG x 1 PC



RICOTTA

Gran Spicco cheese emanates a golden radiance, boasting a delightful granular texture ideal for grating. Crafted from a blend of milk, salt, rennet, and the delicate essence of lysozyme (egg protein), it adds a touch of elegance to both salads and pasta dishes.

DRC%0908	Ricotta	250 GM x 6 PC
----------	---------	---------------

