

# BRCS

Storage and  
Distribution

**CERTIFICATED**

## Where we are

### Registered Office

Via G. Marconi, 32  
70021 Acquaviva delle Fonti (BA)

### Freezing Laboratory

Via L. Basso SN  
75012 Bernalda (MT)

### Dairy & Freezing Laboratory

Via Ferrovieri, 6  
75012 Metaponto (MT)

## Contacts

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**totem food**  
EVERLASTING QUALITY



**Frozen dairy products  
that taste just as good as fresh**



## Tradition, knowledge and innovation

Established in the heart of Southern Italy in 2008, Totem Food specializes in deep freezing of high quality Italian dairy products coming from their native regions.

The quality standard is constantly strived for and achieved through exclusive freezing techniques, as well as studies and collaborations with research institutes, enterprises in the sector and universities.

As a result, Totem Food's frozen products keep their original taste, quality and freshness even after thawing.



## Our commitment

### Quality for TotemFood means

- > Compliance with all enforced rules and regulations on food processing and storage, factory specifications and a healthy working environment (HACCP);
- > All ingredients 100% GMO-free;
- > Continuous improvement of the product quality factors;
- > Working with full respect of the environment, with the aim of conserving natural resources for the future generations.

To achieve these goals we work in partnership with dairies engaged in seeking the best solutions for a sustainable use of natural resources, and complying with all international quality standards:

- > ISO 9001:2008 Quality Management System
- > ISO 14001:2004 Environmental Certification
- > UNI 10939:2001 Traceability Certification in the Food Chain
- > Level "A" of BRC standard
- > Highest level of IFS standard

Acquiring these standards, we have reached the highest level of food safety guaranteed, from production to customer.





## Packaging

In order to adapt to the market's increasingly diverse demands, Totem Food has many different types of packaging available for each product which customers can choose from according to their needs, sales channel and product's end use.



We also offer a **private label service**, making available all our ranges of products.



## Our mission

..is to bring the authentic flavours of Italian dairy specialties to the tables of the world maximising their shelf-life without compromising on quality.

Thanks to our know-how and our continuous work of Research & Development, we have managed to extend the shelf-life of many fresh and creamy cheeses to 12 months, and we are constantly looking for new varieties in line with the times and the market's needs, in order to offer our customers a full range of frozen cheese.

## Our strengths



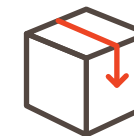
12 MONTHS  
SHELF-LIFE



YEAR-ROUND  
AVAILABILITY



CONSISTENCY  
OF QUALITY



LOWER  
TRANSPORT COSTS



FOOD WASTE  
REDUCTION



## Our ranges



Cow's milk



Buffalo's milk



Pizzeria



Other cheese / Preparations



## Quick Freezing technologies



Our latest generation equipment allows us to obtain the **perfect frozen product** by using two advanced quick freezing methods:

### > Individual Quick Freezing (IQF)

fresh products are placed in blast chillers individually, without preserving liquid or packaging, and will only be packed once the freezing process has been completed;

### > Block Quick Freezing (BQF)

are frozen directly in their packaging and are therefore ready to be shipped as soon as they come out of the blast chillers.

Each time, we choose between the two methods according to the product's type of end use and customers' requirements.

**In both techniques, products reach a core temperature of - 18C° within four hours.**

The speed of the freezing process prevents the formation of large ice crystals in the product's cells which would destroy the membrane structures at molecular level, and is hence essential to preserve the integrity and original characteristics of the fresh product (colour, texture, flavour and aroma).



## Other cheese and preparations

### GRATED CHEESE

- Parmesan
- Grana Padano
- Pecorino Romano
- Cacioricotta
- Mixed cheese
- Hard ricotta

### MASCARPONE

Essential ingredient of typical recipes like Tiramisu and cheesecakes, Totem Food's mascarpone is a cheese of extraordinary creaminess, which remains intact after thawing, for a very easy whipping.



### SPREADABLE CHEESE



## Cow's milk

Our **COW'S MILK** range includes all typical dairy products of the Apulia region, which hold a place of honour in the Italian gastronomy.



**SCAMORZA**



**MOZZARELLA**



**STRACCIATELLA**



### BURRATA

Totem Food has been the first in Italy to produce a frozen burrata that remains creamy after defrosting.



## Buffalo's milk

The **BUFFALO'S MILK MOZZARELLA** is a table cheese originating from Campania. A traditional specialty that is amongst the most loved ingredients of the Mediterranean cuisine, and main component of dishes that have become famous all over the world. With its slightly sour flavour and incredible softness, the buffalo's milk mozzarella owes its characteristics to its territory of origin and to the traditional production methods.



**MOZZARELLA**



**MOZZARELLA AFFUMICATA**



**TRECCIA**



## Pizzeria

Our **PIZZERIA** range is developed especially for operators in this sector and includes cow's and buffalo's milk mozzarella, each cut in different shapes and sizes in order to adapt more effectively to each pizza maker's needs.



**DICED/JULIENNE MOZZARELLA**



**100% APULIAN FIOR DI LATTE**



**FIOR DI LATTE FROM AGEROLA**



**LA SPECIALE FOR PIZZA**