



Tosca

Fresh Cow/ Buffalo Mozzarella

Our main idea behind *Tosca* is to make a **fresh made mozzarella everywhere in** the world.

You can produce the best mozzarella at your place now! Thanks to our exclusive curdled milk recipe and to *Tosca*, our patented mozzarella cheese making machine,

...100% da Latte Italiano

Our mozzarella can be certified **Vegetarian, Halal** and **Kosher**

Also available **Organic , Lactose Free and Flavored** in size of 10, 50, 125 and 250 grams.

... how to start producing Mozzarella!

We provide you our exclusive curdled milk, and all appliances and informations necessary for starting right away the production of mozzarella.

The machine requires a source of drinking water, electricity and a standard water drain.

The machine operator does not need any training.



The Best Mozzarella...

You can produce a fresh mozzarella anytime you need. Insert the curdled milk in the machine, press a button and wait a **few minutes**. The automated process makes the mozzarella ready.

... easy to Prepare

We can check the correct functioning of the machine online, monitoring the whole production with a simple internet connection. We make sure the quality of mozzarella made with *Tosca* machine is always the best possible.

... Why you should choose Tosca?

Quality: fresh mozzarella available on-demand

Easy: production completely automated. No training

Demand: Italian buffalo mozzarella's market
+15% per year.

Convenience: we ship frozen curd, no risk to waste product.

Low cost: Shipping curdle mozzarella instead of the finished product (mozzarella with water) reduces transportation costs: only 0.20€ per Kg.

Lean: it takes a very little amount of space, the machine is 75 cm x 115 cm

Variety: Cow/Buffalo mozzarella.

Quantity: from **8Kg**/cycle up to **700Kg**/day

Production

With our mozzarella cheesemaking machine *Tosca* you can produce mozzarella and start selling it to your clients from day one.

You can produce from as little as 8Kg per cycle up to **70Kg per hour**

The transformation process from curdled milk to mozzarella takes 5 minutes. The mozzarella falls into the brine where remains for 1 hour to absorb the salt and reach the correct temperature.

Floor clearance for all appliances around 20mq

Where: Supermarket, Restaurants, Food Wholesale, Cruise Ships

Contacts

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Price list for **machine and curd**, technical specifications for the machine Tosca, specifications for all other appliances and more infos available on request.

Video of the mozzarella production at this link:

www.mmcitaly.com

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