



CUORE DEL SUD



OUR DAIRY CATALOGUE

ABOUT US

Cuore del Sud is more than a brand: it is a tribute to the flavors, culture, and values of Southern Italy. Born from the vision of MAH and powered by its experience in the agri-food sector, **Cuore del Sud** brings together the excellence of local producers under one name that stands for quality, transparency, and Mediterranean identity.

Our land is deeply connected to agriculture and tradition. This is where our journey begins: where the sun, the soil, and the people contribute daily to shaping the character of our products.

Every recipe, every ingredient, and every preserve is carefully selected to tell the story of a territory rich in biodiversity and culinary heritage.



Our mission is simple yet profound: to preserve and share the taste of tradition through carefully selected products that tell the story of our land: its people, its sun, and its timeless culinary culture.

We believe that authenticity is not a trend, but a responsibility, and it's a promise we deliver in every jar, bottle, and package that bears the name **Cuore del Sud**.

Every product signed **Cuore del Sud** is more than food: it's a journey into the heart of the Mediterranean.

OUR DAIRY PRODUCTS

We bring the best fresh cheeses from Southern Italy to the world, made with high-quality buffalo milk, artisanally processed according to traditional methods.

Our selection includes fresh mozzarella, frozen mozzarella, ricotta, yogurt and other dairy specialties made with 100% Italian milk.

We work with certified and reliable dairies, located in the area of origin of buffalo mozzarella, to guarantee freshness, traceability and compliance with international regulations. The products can be supplied in different variants (fresh or IQF/frozen), with packaging designed for global distribution.



We work with local dairies to offer only the best of buffalo production, constantly updating the offer.

We offer both fresh refrigerated products and IQF mozzarella (frozen in individual pieces), perfect for export without compromising on quality.

MOZZARELLA

An icon of Southern Italy, this mozzarella is made from 100% Italian buffalo milk using time-honored methods. Hand-stretched for a smooth, elastic texture, it offers a creamy, slightly tangy flavor. Perfect for Caprese salads, gourmet pizzas, or pasta, it beautifully absorbs and enhances other ingredients.

- Ciliegine: 25 g
- Bocconcini: 50 g
- Mozzarella: 100, 125, 150 g
- Aversana: 500, 1000 g
- Treccia: 250, 500, 1000, 2000, 3000 g

Also available in frozen version for food service.



SMOKED MOZZARELLA

Naturally **smoked** over beechwood, this **mozzarella** gains a rich aroma and golden hue. Its firmer texture makes it ideal for grilling, melting, or pairing with cured meats. With a creamy core and smoky depth, it brings bold character to rustic or gourmet dishes.

- Bocconcini: 50 g
- Mozzarella: 100, 125 g
- Aversana: 500 g



BUFFALO RICOTTA

Soft, delicate, and incredibly versatile, **Ricotta di Bufala** is made from the sweet whey left over from buffalo mozzarella production. This process results in a light, airy texture with a mild, slightly sweet flavor that pairs beautifully with both savory and sweet dishes. It's perfect for stuffing pasta, enriching desserts like cannoli and cheesecakes, or simply enjoyed with honey and nuts.

50, 100, 200, 400 g.



BAKED BUFFALO RICOTTA

Our **baked ricottas** are crafted in the heart of Puglia using fresh cow and buffalo milk, following an artisanal process that balances tradition with quality. Delicately baked and vacuum-packed to preserve their aroma and texture, they are available in both savory and sweet versions, enhanced with natural aromas and spices.

Perfect as a table cheese, in gourmet recipes, or enjoyed as a dessert, these ricottas bring a unique and refined taste of Southern Italy to every occasion.

Available flavours: natural (salty), truffle (salty), lemon, cocoa, lemon and chocolate chip, pear, blueberry, pistachio, almond, coffee

200 or 1800 g.



BUFFALO DESSERTS

Our buffalo milk desserts offer a unique blend of tradition and indulgence, crafted with 100% Italian buffalo milk for an exceptionally rich and creamy texture.

Buffalo Milk Puddings come in a variety of flavors: chocolate, vanilla, crème caramel, nocciotella, each enhanced by the natural sweetness and smoothness of buffalo milk. Their silky consistency makes them a perfect gourmet dessert, ideal for pairing with fresh fruit or crunchy toppings.

Buffalo Yogurt is naturally thicker and creamier than traditional cow's milk yogurt, offering a mild, tangy flavor and a luscious texture. Available flavours: orange and ginger, banana, coconut, strawberry, lemon, malt, apple and cinnamon, blueberry, peach and passion fruit, pistachio.

Buffalo Milk Panna Cotta is a refined dessert with a delicate, melt-in-your-mouth texture, extra smooth and rich, with a subtle dairy sweetness. Available flavours: classic, strawberry, caramel, blackberry.

140 g cup: 1 CT x 10 pcs





OUR CERTIFICATIONS



BRCS

Food Safety

CERTIFICATED





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