



totem food

EVERLASTING QUALITY





Established in the heart of Southern Italy in 2008, **Totem Food** specializes in deep-freezing of high-quality dairy products from Italy.

Thanks to our know how and our continuous work of Research & Development, in partnership with the leading certified producers, we have managed to extend the shelf life of many fresh cheeses to 12 months while preserving their quality, and in our laboratories 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 mission is to offer our customers all around the world the genuine flavours of our dairy specialties, maximizing their quality and shelf-life while minimizing waste, shipping costs, and storage issues.

Our comprehensive knowledge of the product, both fresh and frozen, allows us to be actively involved in:



R&D

Thanks to our latest generation laboratories and the collaboration with universities and specialists in the field, we are always ready to improve our products and develop new ones.



PRODUCTION

We work directly with the raw materials. Hence, we have a deep knowledge of the characteristics of each product, since its birth.



FREEZING

Highly experienced in freezing techniques, we are able to preserve the product's quality and organoleptic characteristics, which remain intact after thawing.

Quick Freezing Techniques

12 months of freshness



Our latest generation equipment allows us to obtain the perfect frozen product by using two advanced quick freezing methods: Individual Quick Freezing (IQF) and Block Quick Freezing (BQF).

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).

Our top product Burrata di Puglia



**THE FIRST BURRATA PRODUCED IN PUGLIA
THAT REMAINS CREAMY
AFTER THAWING**



Thanks to the **Quick Freezing technology**, products such as Burrata and Stracciatella see their shelf-life extended **up to 12 months** while maintaining their original sensory properties, and remain perfectly creamy after thawing.



Where we are

Registered Office

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

Freezing Laboratory

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75012 Bernalda (MT)

Dairy &

Freezing Laboratory

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Contacts

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