



Caciocavallo di SALVATORE

In remembrance of Lioni's
Co-Founder, Salvatore Salzarulo,
this distinguished cheese was
Salvatore's final deliverance, a
personification of the sentiments
and passion of Salvatore's legacy.





Derived from the Italian “Cacio” meaning cheese and “Cavallo” meaning horse, this traditional stretched curd cheese dates back to the 14th Century from Southern Italy.

In using age-old techniques, Lioni’s handcrafted semi-soft cheese has a smooth, relatively thin rind with a light-yellow color that intensifies with age.

Made from whole cow’s milk from local farms and aged for 3 months, this delicious cheese is lightly salted with a buttery flavor and creamy texture.

Pair with fruits, nuts, and dried fruits, slice for sandwiches, melt in recipes, grate over pasta, or serve as a table cheese.

Nutrition Facts

VARIED Servings per Container
Serving size 1 oz. (28g)

Amount per serving
Calories 100

% Daily Value*

Total Fat 7g **9%**

Saturated Fat 4.5g **23%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 260mg **11%**

Total Carbohydrate <1g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 8g

Vitamin D 0mcg **0%**

Calcium 220mg **15%**

Iron 0mg **0%**

Potassium 20mg **0%**

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Pasteurized whole milk, starter, vegetable rennet, and salt. **CONTAINS MILK.**

www.LioniMozzarella.com