

CIRCE

AZIENDA AGRICOLA





ABOUT US

Our agricultural estate covers more than 850 hectares between **Agro Pontino** (LT) and **Lugnano in Teverina** (TR):

- **Certified short chain**, sustainability with renewable energy: 2 MW photovoltaic production and 500 K W biogas;
- We only use **milk from our farm** (beyond 2,500 animals, of which 1,200 in Milking). **Buffalo milk mozzarella** is made using **fresh raw milk**;
- **Animal welfare** certified by **ClassiFarm** (pasture, pools, temperature controlled barn with fans, stainless steel feeders and troughs, bunks);
- The **feeding** of our buffaloes is **90% produced by our farm**, during the year the buffaloes are fed 15 kg per head of fresh grass from our fields;
- The farm dairy allows for **artisanal processing** even in the new production lines of **Burrata, Ricotta, Stracciatella** and **Smoked Mozzarella**, without neglecting innovation and technological standardization;
- Our **Buffalo Milk Mozzarella**, the result of a controlled supply chain, is distinguished by an **intense but delicate taste, sweet and natural**, without any preservatives. Elastic and firm in the first few days, it gradually acquires flavor and becomes pleasantly soft. Easily digestible, rich in protein and minerals, recommended for people of all ages. To best enjoy the fragrance of our mozzarella (if kept refrigerated) we recommend soaking the bag for about 15 minutes in moderately hot water.



ANIMAL WELFARE
certified by ClassyFarm



ARTISANAL PRODUCTION
AGRO PONTINO, LAZIO
km 0 production chain



CONTROLLED SUPPLY CHAIN
guaranteed by the
Italian Breeders Association



**PRODUCED WITH
RENEWABLE ENERGY**

Short supply chain and animal welfare certified
(Itallialleva - Signed by Italian Farmers-BRC-IFS-DOP)



DECALOGUE OF THE ITALIAN MEDITERRANEAN BUFFALO MILK MOZZARELLA

of **AZIENDA AGRICOLA CIRCE**

Latina, ITALY

Milk exclusively from our own farm, processed in the farm's own dairy

Traditionally produced with raw milk without preservatives

Maturation of the curd with in-house whey starter and rennet

Pearl - white porcelain - white appearance

Sweet and savoury taste, aroma of freshly milked milk

Certified product Mozzarella di Bufala Campana DOP

ON OUR FARM

Ensuring animal welfare is a top priority

The fodder is produced entirely on our own land

The land is cultivated using minimum tillage techniques

Energy needs are met autonomously through biogas and photovoltaic systems

The Company's welfare program ensures housing for its employees

DECALOGUE OF THE ITALIAN MEDITERRANEAN BUFFALO MILK SMOKED MOZZARELLA

of AZIENDA AGRICOLA CIRCE

Latina, ITALY

Milk exclusively from our own farm, processed in the farm's own dairy

Traditionally produced with raw milk without preservatives

Maturation of the curd with in-house whey starter and rennet

Gentle smoking with straw and natural flavours

Pearly beige appearance, with slight grey and brown nuances

Savoury taste, aroma of freshly milked milk with hints of delicate smoke

Certified product Mozzarella di Bufala Campana DOP

ON OUR FARM

Ensuring animal welfare is a top priority

The fodder is produced entirely on our own land

The land is cultivated using minimum tillage techniques

Energy needs are met autonomously through biogas and photovoltaic systems

The Company's welfare program ensures housing for its employees



DECALOGUE OF THE ITALIAN MEDITERRANEAN BUFFALO RICOTTA

of **AZIENDA AGRICOLA CIRCE**

Latina, ITALY

Whey and milk exclusively from our own farm, processed in the farm's own dairy

Traditionally produced with added raw milk and no preservatives

Harvesting of first-ripening ricotta at low temperature

Statuary marble-white appearance

Sweet, creamy flavour, fresh milk aroma

The protein profile is particularly enhanced, it is a light dairy product

ON OUR FARM

Ensuring animal welfare is a top priority

The fodder is produced entirely on our own land

The land is cultivated using minimum tillage techniques

Energy needs are met autonomously through biogas and photovoltaic systems

The Company's welfare program ensures housing for its employees

DECALOGUE OF THE ITALIAN MEDITERRANEAN BUFFALO BURRATA

of **AZIENDA AGRICOLA CIRCE**

Latina, ITALY

Milk exclusively from our own farm, processed in the farm's own dairy

Produced with customised cream of the highest quality, without preservatives

Mozzarella curd maturation with in-house whey starter and rennet

Pearl white - porcelain white appearance

Very sweet and slightly savoury taste, aroma of freshly made cream

ON OUR FARM

Ensuring animal welfare is a top priority

The fodder is produced entirely on our own land

The land is cultivated using minimum tillage techniques

Energy needs are met autonomously through biogas and photovoltaic systems

The Company's welfare program ensures housing for its employees

DECALOGUE OF THE ITALIAN MEDITERRANEAN BUFFALO MILK SMOKED BURRATA

of AZIENDA AGRICOLA CIRCE

Latina, ITALY

Milk exclusively sourced from our own farm, processed in our artisanal dairy facility

Made with a custom-crafted premium cream, free from preservatives

Mozzarella curd matured using our in-house whey starter culture and rennet

Delicately smoked with straw and natural aromas

Pearly beige appearance, with light shades of grey and brown

Savory taste, with the aroma of freshly made cream and delicate smoky notes

ON OUR FARM

Animal welfare is our highest priority

All forage is produced entirely on our own land

The soil is cultivated using minimum tillage techniques

Our energy needs are fully self-sufficient thanks to biogas and photovoltaic systems

Company welfare includes housing provided for our staff



DECALOGUE OF THE ITALIAN MEDITERRANEAN BUFFALO MILK STRACCIATELLA

of AZIENDA AGRICOLA CIRCE

Latina, ITALY

Milk exclusively from our own farm, processed in the farm's own dairy

Produced with customised cream of the highest quality, without preservatives

Maturation of the mozzarella curd with in-house whey starter and rennet

Pearl white - porcelain white appearance

Remarkably sweet taste, aroma of freshly made cream

ON OUR FARM

Ensuring animal welfare is a top priority

The fodder is produced entirely on our own land

The land is cultivated using minimum tillage techniques

Energy needs are met autonomously through biogas and photovoltaic systems

The Company's welfare program ensures housing for its employees



DECALOGUE OF THE ITALIAN MEDITERRANEAN BUFFALO MILK SMOKED STRACCIATELLA

of **AZIENDA AGRICOLA CIRCE**

Latina, ITALY

Milk exclusively sourced from our own farm, processed in our artisanal dairy facility

Made with a custom-crafted premium cream, free from preservatives

Mozzarella curd matured using our in-house whey starter culture and rennet

Delicately smoked with straw and natural aromas

Pearly beige appearance, with light shades of grey and brown

Savory taste, with the aroma of freshly milked milk and delicate smoky notes

ON OUR FARM

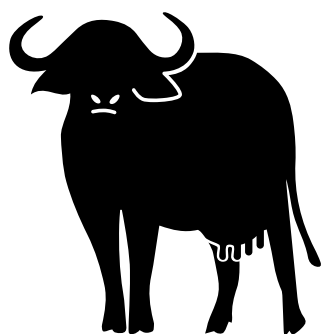
Animal welfare is our highest priority

All forage is produced entirely on our own land

The soil is cultivated using minimum tillage techniques

Our energy needs are fully self-sufficient thanks to biogas and photovoltaic systems

Company welfare includes housing provided for our staff



CIRCE
AZIENDA AGRICOLA

TAKE AWAY
PRODUCTS LINE



BOCCONCINO DI LATTE DI BUFALA

125g

Heat-sealed bag **125g** (1×125g)

Code 0100300125AC

EAN 8033986454002

PI×CT 10 • 2° PI×CT 14

OVOLINA DI LATTE DI BUFALA

50g

Heat-sealed bag **150g** (3×50g)

Code 0100200150AC

EAN 8033986454026

PI×CT 10 • 2° PI×CT 14

NODINO DI LATTE DI BUFALA

125g

Heat-sealed bag **125g** (1×125g)

Code 030030125AC

EAN 8033986454033

PI×CT 10 • 2° PI×CT 14

BOCCONCINO DI LATTE DI BUFALA

150g

Heat-sealed bag **150g** (1×150g)

Code 0100300150AC

EAN 8033986454019

PI×CT 10 • 2° PI×CT 14



OVOLINA DI LATTE DI BUFALA

50g

Heat-sealed bag **200g** (4×50g)

Code 0100200200AC

EAN 8033986456013

PI×CT 8 • 2° PI×CT 12

MOZZARELLA DI LATTE DI BUFALA

200g

Heat-sealed bag **200g** (1×200g)

Code 0100400200AC

EAN 8033986456037

PI×CT 8 • 2° PI×CT 12

TRECCIA DI LATTE DI BUFALA

200g

Heat-sealed bag **200g** (1×200g)

Code 0400400200AC

EAN 8033986456051

PI×CT 8 • 2° PI×CT 12



OVOLINA DI LATTE DI BUFALA

50g

Heat-sealed bag **250g** (5×50g)

Code 0100200250AC

EAN 8033986455016

PI×CT 8 • 2° PI×CT 12



MOZZARELLA DI LATTE DI BUFALA

250g

Heat-sealed bag **250g** (1×250g)

Code 0100400250AC

EAN 8033986455030

PI×CT 8 • 2° PI×CT 12

BOCCONCINO DI LATTE DI BUFALA

125g

Heat-sealed bag **250g** (2×125g)

Code 0100300250AC

EAN 8033986455023

PI×CT 8 • 2° PI×CT 12



OVOLINA DI LATTE DI BUFALA AFFUMICATA

50g

Heat-sealed bag **250g** (5×50g)

🔗 Code 0200200250AC

📦 EAN 8033986456532

📦 PI×CT 8 • 2° PI×CT 12

MOZZARELLA DI LATTE DI BUFALA AFFUMICATA

250g

Heat-sealed bag **250g** (1×250g)

🔗 Code 0200400250AC

📦 EAN 8033986456518

📦 PI×CT 8 • 2° PI×CT 12

BOCCONCINO DI LATTE DI BUFALA AFFUMICATA

125g

Heat-sealed bag **250g** (2×125g)

🔗 Code 0200300250AC

📦 EAN 8033986456525

📦 PI×CT 8 • 2° PI×CT 12



NODINO DI LATTE DI BUFALA AFFUMICATA

125g

Heat-sealed bag **250g** (2×125g)

🔗 Code 035030AFF250

📦 EAN 8033986456549

📦 PI×CT 8 • 2° PI×CT 12

TRECCIA DI LATTE DI BUFALA AFFUMICATA

250g

Heat-sealed bag **250g** (1×250g)

🔗 Code 0400AFF250AC

📦 EAN 8033986456556

📦 PI×CT 8 • 2° PI×CT 12



NODINO DI LATTE DI BUFALA

125g

Heat-sealed bag **250g** (2×125g)

Code 0300300250A

EAN 8033986455061

PI×CT 8 • 2° PI×CT 12



TRECCIA DI LATTE DI BUFALA

250g

Heat-sealed bag **250g** (1×250g)

Code 0400400250AC

EAN 8033986455078

PI×CT 8 • 2° PI×CT 12



OVOLINA DI LATTE DI BUFALA

50g
Heat-sealed bag **500g**
(10×50g)

📍 Code 0100200500A
📦 EAN 8033986455511
📦 PI×CT 6

AVERSANA DI LATTE DI BUFALA

500g
Heat-sealed bag **500g**
(1×500g)

📍 Code 0100500500AC
📦 EAN 8033986455047
📦 PI×CT 6

TRECCIA DI LATTE DI BUFALA

500g
Heat-sealed bag **500g**
(1×500g)

📍 Code 0400500500
📦 EAN 8033986455214
📦 PI×CT 6



MINI-BURRATA DI BUFALA

50g

Heat-sealed bag

100g (2×50g)

🔗 Cod. Art. 025010BS

📦 EAN 8033986454040

📦 PZ×CT 10

MINI-BURRATA DI BUFALA

50g

Heat-sealed bag

150g (3×50g)

🔗 Cod. Art. 025020BS

📦 EAN 8033986454057

📦 PZ×CT 10

BURRATA DI BUFALA

125g

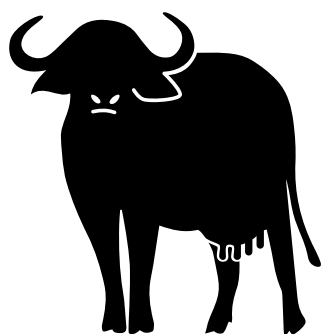
Heat-sealed bag

125g (1×125g)

🔗 Cod. Art. 025030BS

📦 EAN 8033986457010

📦 PZ×CT 10



CIRCE
AZIENDA AGRICOLA

SELF SERVICE

PRODUCTS LINE



MOZZARELLA DI LATTE DI BUFALA

125g

Heat-sealed cup **125g** (1×125g)

🔗 Code 0100300V125

📦 EAN 8033986454538

📦 PI × CT 8



OVOLINA DI LATTE DI BUFALA

50g

Heat-sealed cup **250g** (5×50g)

🔗 Code 010020V250AC

📦 EAN 8033986450295

📦 PI × CT 6



MOZZARELLA DI LATTE DI BUFALA

200g

Heat-sealed paper cup **200g** (1×200g)

Code 010040V200

EAN 8033986454514

PI×CT 6

MOZZARELLA DI LATTE DI BUFALA

250g

Heat-sealed paper cup **250g** (1×250g)

Code 010040V250

EAN 8033986450318

PI×CT 6



MOZZARELLA AFFUMICATA DI LATTE DI BUFALA

50g

Heat-sealed cup **100g** (2x50g)

📍 Code 020020V100

📦 EAN 8033986450721

📦 PI x CT 8



BOCCONCINO DI LATTE DI BUFALA

125g

Heat-sealed cup blister **250g** (2×125g)

📍 Code 010030V250

📦 EAN 8033986450615

📦 PI×CT 8

BOCCONCINO AFFUMICATO DI LATTE DI BUFALA

125g

Heat-sealed cup blister **250g** (2×125g)

📍 Code 020030V250

📦 EAN 8033986450714

📦 PI×CT 8



RICOTTA DI BUFALA

150g

Heat-sealed cup ATM **150g** (1×150g)

Code 060150VAS

EAN 8033986450394

PI × CT 8



STRACCIATELLA DI BUFALA

150g

Heat-sealed cup ATM **150g** (1×150g)

Code 0250500000

EAN 8033986450387

PI×CT 8 • 2° PI×CT 12



MINI BURRATA DI BUFALA

50g

Heat-sealed cup **100g** (2x50g)

 Code MINI BURRATA

 EAN 8033986450370

 PI x CT 8



BURRATA DI BUFALA

125g

Heat-sealed cup **125g** (1×125g)

Code 02504000125

EAN 8033986450417

PI × CT 8



GASTRONOMY
PRODUCTS LINE



TRECCIA DI LATTE DI BUFALA

Heat-sealed tray **1 kg**

Code 4006001000

EAN 8033986455221

PI × CT 2

TRECCIONE DI LATTE DI BUFALA

Heat-sealed tray **2,5 kg**

Code PRG003T2500

EAN 2732571

PI × CT 1



TRECCIA AFFUMICATA DI LATTE DI BUFALA

Heat-sealed tray **1 kg**

Code 0450601000A

EAN 8033986455405

PI × CT 2

TRECCIONE AFFUMICATO DI LATTE DI BUFALA

Heat-sealed tray **2,5 kg**

Code 0451003000A

EAN 8033986455429

PI × CT 1



STRACCIATELLA DI BUFALA

Heat-sealed tray ATM **1 kg**

📍 Code 0250600000AC

📦 EAN 2740383

📦 PI x CT 2

STRACCIATELLA DI BUFALA

Heat-sealed tray ATM **2 kg**

📍 Code 0250602000A

📦 EAN 2740383

📦 PI x CT 1



STRACCIATELLA AFFUMICATA DI BUFALA

Heat-sealed tray ATM **1 kg**

 **Code** STR1000AFF

 **EAN** 8033986457560

 **PI x CT** 2



MINI RICOTTA DI BUFALA

50g

Heat-sealed tray ATM **600g** (12×50g)

Code 060020000

EAN 2863927

PI×CT 2



RICOTTA DI BUFALA

250g

Heat-sealed tray ATM **1,5 kg** (6×250g)

Code 600400000

EAN 2863927

PI×CT 1

RICOTTA DI BUFALA

100g

Heat-sealed tray ATM **600g** (6×100g)

Code RIC100x600

EAN 2863927

PI×CT 2

MAXI RICOTTA DI BUFALA

1,5 kg

Heat-sealed tray ATM **1,5 kg**

Code 600700001

EAN 8033986450202

PI×CT 2



MINI BURRATA DI BUFALA

50g

Heat-sealed tray **1 kg** (20×50g)

 **Code** 2504000000

 **EAN** 8033986455344

 **PI×CT** 2



BURRATA DI BUFALA

125g

Heat-sealed tray **1 kg** (8×125g)

 **Code** 2504000000

 **EAN** 8033986455320

 **PI×CT** 2

BURRATA DI BUFALA

250g

Heat-sealed tray **1 kg** (4×250g)

 **Code** 2504000000

 **EAN** 8033986455351

 **PI×CT** 2



MINI BURRATA AFFUMICATA DI BUFALA

50g

Heat-sealed tray **500 g** (10×50g)

 **Code** BUR125AFF500

 **EAN** 8033986457515

 **PI × CT** 2



BURRATA AFFUMICATA DI BUFALA

125g

Heat-sealed tray **1 kg** (8×125g)

 **Code** BUR125AFF100

 **EAN** 8033986457522

 **PI × CT** 2



BOCCONCINO DI LATTE DI BUFALA

Heat-sealed micro-perforated parchment paper

125g

Heat-sealed tray **750g** (6×125g)

Code 010030INC10

EAN 2732571

PI × CT 2

MOZZARELLA DI LATTE DI BUFALA

Heat-sealed micro-perforated parchment paper

250g

Heat-sealed tray **2 kg** (8×250g)

Code 010040INC10

EAN 2732571

PI × CT 1

MOZZARELLA DI LATTE DI BUFALA

Heat-sealed micro-perforated parchment paper

250g

Heat-sealed tray **1 kg** (4×250g)

Code 010040INC10

EAN 2732571

PI × CT 2

AVERSANA DI LATTE DI BUFALA

Heat-sealed micro-perforated parchment paper

500g

Heat-sealed tray **1 kg** (2×500g)

Code 0150500500IA

EAN 8033986456631

PI × CT 2



CILIEGINA DI LATTE DI BUFALA

15g - (also in Gastronomic preparation)
Heat-sealed tray **1 kg** (67×15g)

Code PRG002M005
EAN 8033986455900
PI×CT 2

OVOLINA DI LATTE DI BUFALA

50g - (also in Gastronomic preparation)
Heat-sealed tray **1 kg** (20×50g)

Code PRG002M0200
EAN 2667936
PI×CT 2

BOCCONCINO DI LATTE DI BUFALA

125g - (also in Gastronomic preparation)
Heat-sealed tray **1 kg** (8×125g)

Code PRG004B0200
EAN 2927601
PI×CT 2

NODINO DI LATTE DI BUFALA

125g - (also in Gastronomic preparation)
Heat-sealed tray **1 kg** (8×125g)

Code PRG003N0200
EAN 2971235
PI×CT 2



MOZZARELLA DI LATTE DI BUFALA

250g - (also in Gastronomic preparation)
Heat-sealed tray **1 kg** (4×250g)

Code PRG005M2000

EAN 2971235

PI×CT 2

AVERSANA DI LATTE DI BUFALA

500g - (also in Gastronomic preparation)
Heat-sealed tray **1 kg** (2×500g)

Code PRG003M0500

EAN 2971235

PI×CT 2

TRECCIA DI LATTE DI BUFALA

500g - (also in Gastronomic preparation)
Heat-sealed tray **1 kg** (2×500g)

Code PRG001TG500GR

EAN 2971235

PI×CT 2

MOZZARELLONA DI LATTE DI BUFALA

1kg - (also in Gastronomic preparation)
Heat-sealed tray **1 kg**

Code 150701000

EAN 150701000

PI×CT 2



CILIEGINA DI LATTE DI BUFALA AFFUMICATA

15g

Heat-sealed tray **1 kg** (67×15g)

◇ Code 010030AFF

▣ EAN 2732571

📦 PI × CT 2

OVOLINA DI LATTE DI BUFALA AFFUMICATA

50g

Heat-sealed tray **1 kg** (20×50g)

◇ Code 002AFF050

▣ EAN 2732571

📦 PI × CT 2

BOCCONCINO DI LATTE DI BUFALA AFFUMICATA

125g

Heat-sealed tray **1 kg** (8×125g)

◇ Code 020030AFF

▣ EAN 2732571

📦 PI × CT 2

NODINO DI LATTE DI BUFALA AFFUMICATA

125g

Heat-sealed tray **1 kg** (8×125g)

◇ Code 030030AFF

▣ EAN 2732571

📦 PI × CT 2



MOZZARELLA DI LATTE DI BUFALA AFFUMICATA

250g

Heat-sealed tray **1 kg** (4×250g)

🔗 Code 001AFF200

📦 EAN 2732571

📦 PI×CT 2

TRECCIA DI LATTE DI BUFALA AFFUMICATA

500g

Heat-sealed tray **1 kg** (2×500g)

🔗 Code 003AFF1000

📦 EAN 2732571

📦 PI×CT 2

AVERSANA DI LATTE DI BUFALA AFFUMICATA

500g

Heat-sealed tray **1 kg** (2×500g)

🔗 Code 005AFF1000

📦 EAN 2732571

📦 PI×CT 2



SCAMORZA DI BUFALA

400g (ca.)

Heat-sealed tray **1,6 kg** (4×400g)

🔗 Code 1001700000

📦 EAN 2732571

📦 PI×CT 2



SCAMORZA AFFUMICATA DI BUFALA

400g (ca.)

Heat-sealed tray **1,6 kg** (4×400g)

🔗 Code 10017AFF00

📦 EAN 2732571

📦 PI×CT 2



RICOTTA STAGIONATA DI BUFALA

375g (ca.)

Heat-sealed tray **1,125 kg** (3×375g)

🔑 Code 800400000

📦 EAN 2732571

📦 PI×CT 2



RICOTTA AFFUMICATA STAGIONATA DI BUFALA

375g (ca.)

Heat-sealed tray **1,125 kg** (3×375g)

🔑 Code 80040AFF0

📦 EAN 2732571

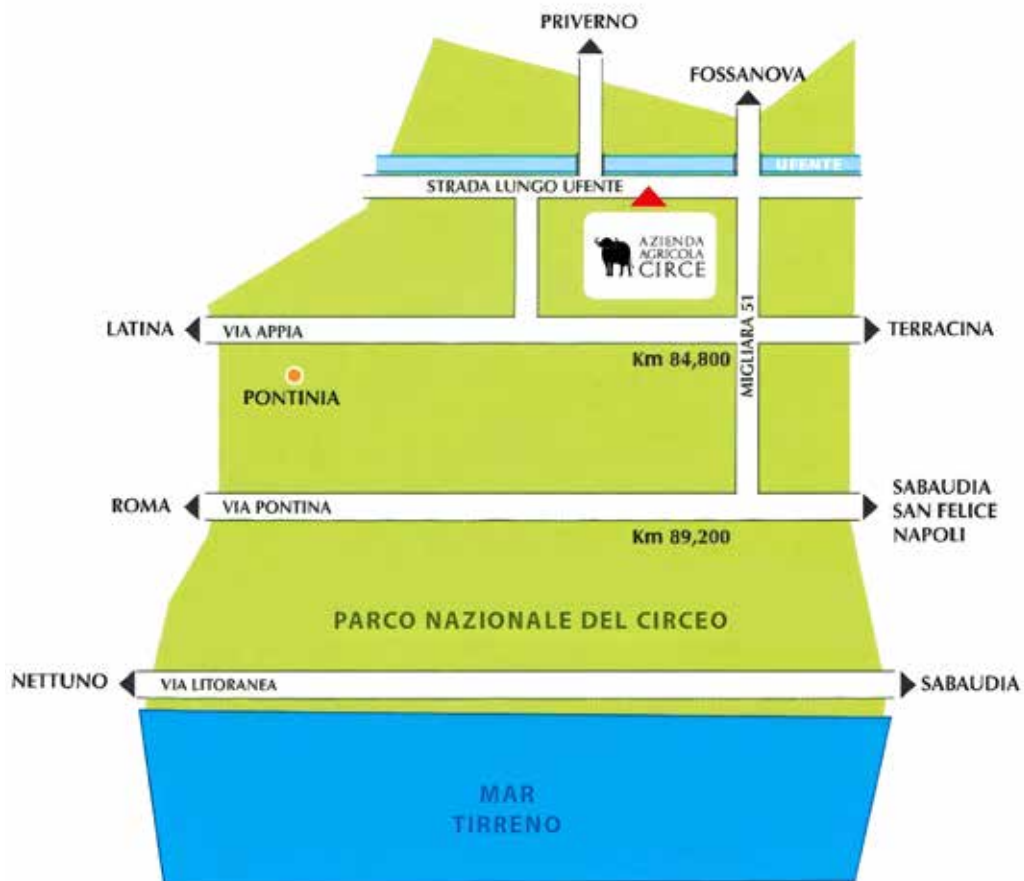
📦 PI×CT 2

CONTACT

Strada Lungo Ufente 2344
04014 Pontinia (LT)

+39 0773853140
cooperativa.agricolacirce@gmail.com

www.agricolacirce.it



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