



·Deca & Otto·

Fine Cheese made  
from 100%  
BUFALA MILK

Deca & Otto

[www.decaotto.com](http://www.decaotto.com)



Deca and her friends enjoying green pastures.

A scenic landscape with a green field in the foreground, trees, and a hazy sky with a low sun. The text is overlaid on the upper portion of the image.

At Deca & Otto Farms we strive to produce the best bufala mozzarella and other bufala dairy products. Our customers praise our dedication in obtaining the freshest, most authentic and most delicious dairy products derived from 100% bufala milk. Deca & Otto Farms is a Colombian company that works with local farmers who have naturally bred bufalas for generations. Our processes combine traditional techniques, with new technologies to ensure the highest standards for quality and safety. It is embedded in our spirit an utmost respect for the environment and our communities. We take pride in being socially responsible and treating our animals with love and respect.



Deca's land. D&O free bufalas and their offspring in their natural environment.

Otto →

Meet the stars: Deca & Otto



Deca

# OUR LOCATION

D&O Farms is located in Planeta Rica, in the Northern prairies of Colombia, a fertile region irrigated by abundant rivers. The ideal climate and water supply to properly raise water buffalo.



# OUR BUFALAS

Our bufalas roam free on our farms, grazing on grass. When it's time to milk them, we do it by hand, not by machine, and the little bufalas always get their milk first...







WHY BUFALA MILK?

It's healthy, natural and rich!  
At Deca & Otto Farms, we understand, embrace and promote a healthy lifestyle. Bufala milk is low in cholesterol, high in protein and easy to digest. And certainly, bufala milk is smooth, creamy and gives all of our products a taste you'll love!!!



# HEALTH BENEFITS

- 30% to 40% less cholesterol than regular milk
- Higher protein than regular milk
- Human digestive system assimilates it faster than regular milk
- High Vitamin A content
- High on Calcium





## OUR FACILITIES

Our high tech facilities and equipment ensure quality and innocuousness.

- Production Capacity: 4 tons of Mozzarella Cheese/day
- Refrigerated warehouses and trucks
- Temperature controlled from our farms to our customers

# LOGISTICS

The most efficient route to supply fresh, natural bufala dairy into the USA!

Planeta Rica  Medellin  Miami

- 20 years of cold chain experience (flowers & herbs)
- Cold chain maintained from our farm to our customers
- 3 hours by refrigerated cargo plane from Medellin to Miami daily flights



OUR PRODUCTION



We combine the benefits of whole natural processes, with high tech machinery to provide the richest and healthiest bufala's diary.

1

GRAZING



2

MILKING



3

PRODUCTION



4

PACKING



# COMMUNITY AND ENVIRONMENT



# MOZZARELLA

Bufala mozzarella's porcelain white color, shiny skin and delicate texture are distinctive features of its elegance. Creamy and beautiful, fresh bufala mozzarella is always a refinement on any table. Our bufala mozzarella comes in three different sizes: *CilieGINE*, *Bocconcini*, and *Ovoline*.



# BURRATA

Bufala milk burrata is a masterpiece in the culinary arts. The outside layer is fresh mozzarella, forming a sack filled with both cream from the bufala milk and mozzarella curd strips. This dairy delicacy is best when served at room temperature.



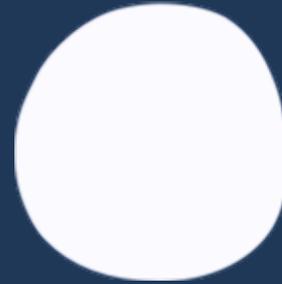
# MOZZARELLA GUIDE



Ciliegine  
*Small cherry*



Bocconcini  
*Small bite*



Ovoline  
*Egg shape*



Burrata



100% BUFALA MILK

# MOZZARELLA CRÈME

Not a cream cheese nor a sour cream, D&O's distinctive Mozzarella Crème is a curdy white cheese spread made with 100% bufala milk. It's texture, aroma, and taste are like no other's. At D&O, we pride ourselves in making such a unique product using the best quality bufala milk.



# GREEK YOGURT

Our yogurt's taste and texture is what sets us apart from the rest of the yogurts. Greek type yogurt made with 100% buffalo milk, our yogurt has a creamier texture and healthier benefits. Available in a variety of delicious flavors, D&O yogurts are a perfect way to enhance your diet for a balanced lifestyle.



# DULCE DE LECHE

Our Dulce de Leche is the most sophisticated version of this traditional dairy sweet. In our process, the bufala milk is heated and sweetened to obtain a very elegant and aromatic paste. Our Dulce de Leche has a silky and smooth texture, a shiny-bronzed color, and a natural sweet taste. It is mostly used and enjoyed in desserts such as cheesecakes, ice cream, custards, or simply on a spoon.



# THANK YOU

WWW.DECAOTTO.COM



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