# GHIDETTI 1937 FAMILY DAIRY

80 YEARS OF PASSION FOR ARTISAN CHEESES



### AN EYE ON FROMAGERIE GHIDETTI



#### GHIDETTI, PRODUCED IN VENETO

Ghidetti is our family cheese factory from 1937.

We produce **typical cheese** and **PDO for three generations**.

Our cheese dairy is located in **Isola Rizza**, **Verona**, in the heart of agricultural Veneto.

We are **craftsmen** by nature, we keep the art of "**Savoir faire**", in fact many of our productions are still **handmade** today according to tradition.

Our cheese is produced with our 100% Italian fresh milk, collected every day at our Venetian farms, to guarantee our customers traceability, recognition, quality and safety.







#### **OUR SHORT SUPPLY CHAIN** 100% ITALIAN



1200 **HECTARES AGRICOLTURAL** LAND





WE RESPECT THE ENVIRONMENT AND THE ANIMAL COMFORT TO GIVE YOU A DELICIOUS AND NATURAL 100% ITALIAN PRODUCT.





#### **GHIDETTI DAIRY**





#### L'ENTREPRISE GHIDETTI

#### GHIDETTI HEADQUARTER (Italy)

- Marketing
- Finance
- Supply Chain
- Quality Assurance
- Product management
- Logistic & Transportation
- Procurement
- Cheese & Dairy manufacturing
- Cheese ageing
- Cheese & Dairy processing & packing

#### **Grana Padano PDO** production site

- Production
- Ageing
- Processing & Packing



#### Parmigiano Reggiano **PDO processing site**

- Processing & Packing

#### **Provolone Valpadana PDO** Provola-Scamorza, Mozzarella production site

- Production
- Ageing
- Processing & Packing

#### Ricotta production site

- Production
- Processing & Packing



#### **2020 PRODUCTION FIGURES**

RAW COW'S MILK

19 million liters

WHEY PROCESSING

30 million liters

GRANA PADANO

20,000 wheels

PARMIGIANO REGGIANO

7,500 wheels

Provolone Valpadana, Mozzarella

1,700 tons

RICOTTA

2.100 tons





### GHIDETTI - THE ENVIRONMENTAL APPROACH

Maintaining a healthy environment is not just an obligation for us; it is a pleasure to live better, to respect our place of origin and to preserve it for future generations



Our photovoltaic system produces 180,000 kWh / year of clean energy, or more than 80,000 kg less CO2 emissions into the atmosphere



100% of the wash water is purified and reused for irrigation



100% of the whey is separated after coagulation, used for the production of ricotta and then for animal feed

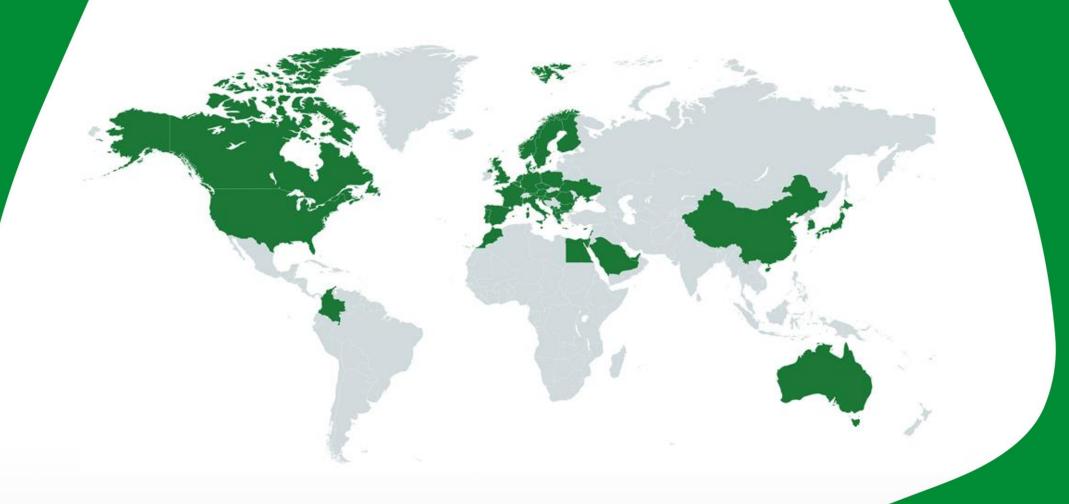


We use modern technology to optimize energy consumption





### GHIDETTI EXPORTS TO MORE THAN 40 COUNTRIES





### PDO CHEESES GHIDETTI



#### **OUR RANGE OF PDO CHEESES**













#### **GRANA PADANO**







#### **GRANA PADANO**

























Pieces 200-300g Petals 500g - 1kg Grated 90-100 -500g Grated 1 - 2,5 - 5kg



#### PROVOLONE VALPADANA







#### **PROVOLONE VALPADANA**



#### DOLCE - PICCANTE - AFFUMICATO







Mandaroni Gigantini **Pancette** 1-5-10-20-30 kg Fiaschetti **Boccette** Blocs Wheels Slicers















#### PARMIGIANO REGGIANO





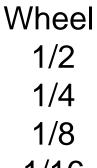


#### PARMIGIANO REGGIANO





















Pieces 200 - 300g Petals 500g - 1kg Grated 500g - 1 - 2,5 - 5kg





#### **ITALIAN PDO CHEESES**















Different formats cut weights available













#### THE NEW RANGE OF PDO GHIDETTI CHEESES HIGH QUALITY







A range of high quality cheeses that draws on the preciosity of the past and the gallantry of other times.

The one who was there before us, treated the raw materials with respect, care and dedication.

The "Les ancestrales" range tells of cheeses with ancient and secret flavors.

Even today these secrets are served to the luckiest in the hope that they will never be lost.



# GRANA PADANO SOLE/LUNA

".. WE WILL VISIT OUR COWS TWICE A DAY WITH THE SUN AND THE MOON. TWICE BECAUSE EVERYTHING CAN CHANGE IN A DAY, EVEN MILK: LIGHT AND DELICATE IN THE MORNING, RICH AND CREAMY IN THE EVENING.."

#### OUR GRANA PADANO "SOLE LUNA" IS UNIQUE BECAUSE...

- Our dairy cows are fed on meadow hay, green fodder and hay, without silage
- Our stables are certified for animal welfare
- We only produce it with our 100% Italian milk
- We do it by following the recipe that has been passed down for 1000 years, which makes it a unique cheese in the world.....







# GRANA PADANO SOLE/LUNA

#### OUR GRANA PADANO "SOLE LUNA" IS UNIQUE BECAUSE...

- We have been refining it for more than 16 months so that it can be expressed at best
- Its aroma is butter, hay and dried fruits
- The strong and tasty taste, but at the same time fragrant and fine, never aggressive
- Its granulosity is evident with a homogeneous presence of crystallized amino acids. The radial fracture in scales is very accentuated







## SOLE/LUNA











Ghidetti)

# FRESH CHESES AND CREAMERY GHIDETTI



#### GHIDETTI MOZZARELLA FIORDILATTE

#### OUR FIORDILATTE MOZZARELLA FROM FRESH MILK IS UNIQUE BECAUSE IT IS PRODUCED ...

- √ With 100% Italian fresh milk
- √ With natural ingredients
- √ With lactic maturation
- √ With traditional spinning machines
- √ Without additives and preservatives
- √ Without the use of citric acid
- ✓ Clean and delicate aroma
- √ Sweet flavor of fresh milk
- √ White color of Italian milk
- √ Smooth and homogeneous surface
- ✓ Does not burn when cooking





Pain 1kg

- ✓ Does not release water during cooking
- √ Melts and spreads evenly
- √ Also melts at low temperature
- ✓ Soft long after fusion
- √ Suitable for a vegetarian diet
- √ Fresh because it is produced daily
- √ Also frozen with 1 year of DLC





Julienne 2,5 kg Cossettes 3kg





#### **GHIDETTI RICOTTA FRAIS**

PRODUIT FRAIS TOUS LES JOUR AVEC LE LACTOSÉRUM 100% ITALIEN DE NOTRE MOZZARELLA FIORDILATTE



Tub 100 - 250 - 400 -1500 g - Bag 10 kg





#### FRESH CHEESES AND CREAMERY

Mozzarella 125g Mozzarella di Bufala 125g Burrata 120g



Mascarpone 42% MG 2kg 500g 250g













#### GHIDETTI LATTERIA PARADISO

#### **OUR BRAND OF ITALIAN GOURMET PRODUCTS**





In addition to our production we exclusively distribute cheeses and creameries typical of all Italy to restaurants and pizzerias in the province of Verona.

By exploiting this synergy, we can offer you a wide range of Italian specialties.





#### **OUR QUALITY CERTIFICATIONS**













#### FAMILY CHEESE FACTORY GHIDETTI 1937 80 YEARS OF PASSION FOR ARTISANAL CHEESE



