



**HERE BY US, THERE ARE ONLY GOOD THINGS.**



## HISTORY THE FOUNDATION

Consorzio Virgilio was founded more than a hundred years ago, when the local dairies decided to join forces and produce excellence. We were called The Dairy. A name that's dear to us even today, and which sums up the secret of our production. Because it all begins with the ingredients, which are rigorously controlled and selected to make the best products. The skimmed cream from our cheese production is the ingredient that forms the basis of our quality; it is rapidly analysed and processed at our factory, becoming VIRGILIO butter, cream, béchamel and mascarpone.



## OUR RESOURCE

Such an abundant land needs to be nourished and safeguarded in order to make the most of its natural and cultural resources. This abundance is the source of our work, in a story whose roots are constantly renewed and go deep into our land, beginning in the 60s as Consorzio Latterie Sociali Mantovane with the gathering of 27 cheesemakers from the Mantua area.

It was a momentous step in this agricultural region, and Mantua began to see the proliferation of social cheesemakers, cooperatives of farmers and small companies that collected and processed the milk.





## TODAY

Adherence to the guidelines and a controlled production chain make Consorzio Virgilio a landmark in the cheesemaking sector in north-eastern Italy; today we have some 40 associated members and more than 1000 farmers supplying milk.

The entire production chain, from farm to table, is meticulously supervised and certified by our partner companies. This allows us to guarantee the reliability of our brand, the irreproachable quality of our products and the safety of consumers, beginning with the scrupulous selection of the more than 1500 producers who supply excellent Italian milk from the DOP area.

It is the responsibility of our members to certify the provenance, quality and freshness of the raw material that lies at the base of all our products, and to ensure that every stage of the process adheres to the high standards of hygiene and health required by European law.



## BOND WITH LAND

The roots of Consorzio Virgilio lie deep in the province of Mantua, a land that has always been key to the production of the world's most famous hard cheeses, Parmigiano Reggiano and Grana Padano; similar in shape and maturation, but equally unmistakable in terms of flavour and provenance of the milk that makes them unique.

# BUTTER



PRODUCT IN A SOLID, MALLEABLE, EMULSION, MAINLY CONTAINING FATS IN WATER OBTAINED EXCLUSIVELY FROM DAIRY PRODUCTS.

## INGREDIENTS

CREAMS (ITALIAN CREAMS) - ALLERGENS: MILK.

## AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OF PRODUCT	UM	VALUE
ENERGY	KJ	3.123
ENERGY	KCAL	760
FAT	G	84
SATURATED FATTY ACIDS	G	60
CARBOHYDRATE	G	0
SUGARS	G	0
DIETARY FIBER	G	0
PROTEINS	G	0,7
SALT	G	0,05

## STORAGE

STORAGE TEMP.	1/+6°C
TRANSPORT TEMP.	1/+6°C

# BUTTER



## BUTTER 5000 g

	FIRST PACKAGING	28,8 X 17,5 X 11 CM
	POLYTHENE-COATED VEGETABLE PARCHMENT	
	SECONDARY PACKAGING	30 X 23 X 17,3 CM
	CARDBOARD BOX AND SEALING WITH ADESIVE TAPE	



## BUTTER 2000 g

	FIRST PACKAGING	28,8 X 11 X 7 CM
	POLYTHENE-COATED VEGETABLE PARCHMENT	
	SECONDARY PACKAGING	30 X 36 X 11,8 CM
	CARDBOARD BOX AND SEALING WITH ADESIVE TAPE	



## BUTTER 1000 g

	FIRST PACKAGING	18 X 9,5 X 6 CM
	POLYTHENE-COATED VEGETABLE PARCHMENT	
	SECONDARY PACKAGING	32 X 20,5 X 20,5 CM
	CARDBOARD BOX AND SEALING WITH ADESIVE TAPE	

# BUTTER



## BUTTER 500 g



FIRST PACKAGING 14 X 8,3 X 4,7 CM

POLYTHENE-COATED VEGETABLE PARCHMENT



SECONDARY PACKAGING 43 X 15,5 X 11 CM

CARDBOARD BOX PASTED WITH GLUE



## BUTTER 250 g



FIRST PACKAGING 11 X 6 X 4 CM

POLYTHENE-COATED VEGETABLE PARCHMENT



SECONDARY PACKAGING 31,5 X 23,5 X 10 CM

CARDBOARD BOX PASTED WITH GLUE



## BUTTER 200 g



FIRST PACKAGING 11 X 6 X 3,3 CM

POLYTHENE-COATED VEGETABLE PARCHMENT



SECONDARY PACKAGING 31,5 X 23,5 X 9 CM

CARDBOARD BOX PASTED WITH GLUE



## BUTTER 125 g



FIRST PACKAGING 11 X 6 X 2 CM

POLYTHENE-COATED VEGETABLE PARCHMENT



SECONDARY PACKAGING 20,5 X 23,5 X 9,5 CM

OPEN CORRUGATED CARDBOARD

# MASCARPONE 41% FAT



SPREADABLE CHEESE  
OBTAINED BY  
THERMAL ACID  
COAGULATION OF MILK CREAM

## INGREDIENTS

PASTEURIZED MILK CREAM (ITALIAN CREAM), ACIDITY CORRECTOR: CITRIC ACID. ALLERGENS: MILK.

## AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OR 100 ML OF PRODUCT	UM	VALUE
ENERGY	KJ	1.638
ENERGY	KCAL	397
FAT	G	41
SATURATED FATTY ACIDS	G	29
CARBOHYDRATE	G	2,1
SUGARS	G	2,1
DIETARY FIBER	G	0
PROTEINS	G	5,9
SALT	G	0,34

## STORAGE

STORAGE TEMP.	+0/+4°C
TRANSPORT TEMP.	+0/+4°C

# MASCARPONE 41% FAT



## MASCARPONE 2000 g



FIRST PACKAGING 24,5 X 14,9 X 10,1 CM

POLYPROPYLENE POT AND LID WITH PET/PE FILM



SECONDARY PACKAGING 46 X 25,5 X 11 CM

CARDBOARD BOX PASTED WITH GLUE



## MASCARPONE 500 g



FIRST PACKAGING 11,45 X 11,45 X 8,4 CM

POLYPROPYLENE POT AND LID WITH PET/PE FILM



SECONDARY PACKAGING 24 X 35,5 X 10 CM

CARDBOARD BOX PASTED WITH GLUE



## MASCARPONE 250 g



FIRST PACKAGING 11,45 X 11,45 X 4,5 CM

POLYPROPYLENE POT AND LID WITH PET/PE FILM



SECONDARY PACKAGING 24 X 35,5 X 5 CM

CARDBOARD BOX PASTED WITH GLUE

# MASCARPONE LONG SHELF LIFE



ITALIAN SOFT SPREADABLE CHEESE, DERIVED FROM THE ACID THERMAL COAGULATION OF MILK CREAMS, IN THE NEW UHT VERSION. IT STANDS OUT FOR ITS UNIQUE TASTE OF FRESH MILK AND FOR ITS CREAMY TEXTURE, BECAUSE IT IS MADE WITH TOP QUALITY CREAM.

## INGREDIENTS

MILK CREAM, ACIDITY CORRECTOR: CITRIC ACID E330 (ITALIAN MILK) - ALLERGENS: MILK.

## AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OR 100 ML OF PRODUCT	UM	VALUE
ENERGY	KJ	1.654
ENERGY	KCAL	397
FAT	G	41
SATURATED FATTY ACIDS	G	29
CARBOHYDRATE	G	2,1
SUGARS	G	2,1
DIETARY FIBER	G	0
PROTEINS	G	5,9
SALT	G	0,34

## STORAGE

STORAGE TEMP.	+0/+4°C
TRANSPORT TEMP.	+0/+4°C

# MASCARPONE LONG SHELF LIFE



## MASCARPONE 1000 ml



FIRST PACKAGING

6,4 X 9,5 X 9 CM

MULTILAYER CARDBOARD CARTON



SECONDARY PACKAGING

38,5 X 20,5 X 9 CM

OPEN CORRUGATED CARDBOARD



## MASCARPONE 500 ml



FIRST PACKAGING

6,4 X 9,5 X 16,6 CM

MULTILAYER CARDBOARD CARTON



SECONDARY PACKAGING

38,5 X 20,5 X 17 CM

OPEN CORRUGATED CARDBOARD

# COOKING CREAM & WHIPPING CREAM 36% FAT



U.H.T. LONG LIFE  
DAIRY CREAM  
FOR COOKING  
WITHOUT  
ADDITIVES.  
MILK CREAM IS  
SUBJECTED TO  
U.H.T. TREATMENT  
(ULTRA HIGH  
TEMPERATURE).

LONG LIFE  
WHIPPING CREAM  
(ULTRA HIGH  
TEMPERATURE  
TREATMENT).

## INGREDIENTS

**COOKING CREAM:** MILK CREAM, MILK (ITALIAN MILK AND CREAM) - ALLERGENS: MILK.

**WHIPPING CREAM:** MILK CREAM, MILK, STABILIZERS: GUAR GUM (E412), CARRAGEENAN (E407) - ITALIAN MILK AND CREAM - ALLERGENS: MILK AND DAIRY PRODUCTS (INCLUDED LACTOSE).

## AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OF PRODUCT	UM	COOKING CREAM	WHIPPING CREAM
ENERGY	KJ	1.013	1.654
ENERGY	KCAL	246	397
FAT	G	25	36
SATURATED FATTY ACIDS	G	18	29
CARBOHYDRATE	G	3,7	2,1
SUGARS	G	3,7	2,1
DIETARY FIBER	G	0	0
PROTEINS	G	2,7	5,9
SALT	G	0,14	0,34

## STORAGE

STORAGE TEMP.

ROOM TEMP.

TRANSPORT TEMP.

ROOM TEMP.

# COOKING CREAM & WHIPPING CREAM 36% FAT



## COOKING CREAM 1000 ml

	FIRST PACKAGING	6,4 X 9,5 X 16,6 CM
	MULTILAYER CARDBOARD CARTON	
	SECONDARY PACKAGING	38,5 X 20,5 X 17 CM
	OPEN CORRUGATED CARDBOARD	

## WHIPPING CREAM 1000 ml

	FIRST PACKAGING	6,4 X 9,5 X 16,6 CM
	MULTILAYER CARDBOARD CARTON	
	SECONDARY PACKAGING	38,5 X 20,5 X 17 CM
	OPEN CORRUGATED CARDBOARD	



## COOKING CREAM 500 ml

	FIRST PACKAGING	6,4 X 9,5 X 9 CM
	MULTILAYER CARDBOARD CARTON	
	SECONDARY PACKAGING	38,5 X 20,5 X 9 CM
	OPEN CORRUGATED CARDBOARD	



## COOKING CREAM 200 ml

	FIRST PACKAGING	4 X 6,5 X 8,4 CM
	MULTILAYER CARDBOARD CARTON	
	SECONDARY PACKAGING	34 X 20 X 9 CM
	OPEN CORRUGATED CARDBOARD	



# BECHAMEL



## U.H.T. BESCHAMEL SAUCE.

### INGREDIENTS

MILK, CREAM, WHEAT FLOUR TYPE 00, MAIZE STARCH, SALT. ALLERGENS: MILK AND DAIRY PRODUCTS (INCLUDING LACTOSE) AND CEREALS CONTAINING GLUTEN.

### AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OF PRODUCT	UM	VALUE
ENERGY	KJ	632
ENERGY	KCAL	152
FAT	G	9,8
SATURATED FATTY ACIDS	G	7
CARBOHYDRATE	G	12
SUGARS	G	3,5
DIETARY FIBER	G	1,6
PROTEINS	G	3,4
SALT	G	0,66

### STORAGE

STORAGE TEMP.

ROOM TEMP.

TRANSPORT TEMP.

ROOM TEMP.



# BECHAMEL



## BECHAMEL 1000 g



FIRST PACKAGING 6,4 X 9,5 X 16,6 CM

MULTILAYER CARDBOARD CARTON



SECONDARY PACKAGING 38,5 X 20,5 X 17 CM

OPEN CORRUGATED CARDBOARD



## BECHAMEL 1000 g



FIRST PACKAGING 6,4 X 9,5 X 9 CM

MULTILAYER CARDBOARD CARTON



SECONDARY PACKAGING 38,5 X 20,5 X 9 CM

OPEN CORRUGATED CARDBOARD

# GRANA PADANO

10 16 20  
MONTH



ITALIAN D.O.P. HARD  
CHEESE, WITH SLOW  
RIPENING, PRODUCED  
FROM COW'S MILK  
BY FERMENTATION.  
AREA OF  
PRODUCTION:  
5 REGIONS AND  
32 PROVINCES OF  
PIANURA PADANA,  
FROM PIEMONTE TO  
VENEZIA, PROVINCE  
OF TRENTO AND  
SOME AREAS OF  
EMILIA ROMAGNA.

## INGREDIENTS

MILK, SALT, RENNET, PRESERVATIVE: LYSOZYME FROM EGG.  
ALLERGENS: MILK, EGG.

## AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OR 100 ML OF PRODUCT	UM	VALUE
ENERGY	KJ	1.654
ENERGY	KCAL	398
FAT	G	29
SATURATED FATTY ACIDS	G	18
MONOUNSATURATED	G	7,2
POLYUNSATURATED FAT	G	1,1
CARBOHYDRATE	G	0
SUGARS	G	0
DIETARY FIBER	G	0
PROTEINS	G	33
SALT	G	1,5

## STORAGE

STORAGE TEMP.	+4/+8°C
TRANSPORT TEMP.	+4/+8°C

# GRANA PADANO



## WHOLE WHEEL

36-38 kg VARIABLE WEIGHT



FIRST PACKAGING

44 X 44 X 25 CM



## 1/2 WHEEL VACUUM PACK

19 kg VARIABLE WEIGHT



FIRST PACKAGING

44 X 44 X 12 CM

MULTI-LAYERED CO-EXTRUDED  
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING

48 X 47 X 26 CM

AMERICAN CORRUGATED CARDBOARD BOX



## 1/4 WHEEL VACUUM PACK

8 kg VARIABLE WEIGHT



FIRST PACKAGING

45 X 22 X 12 CM

MULTI-LAYERED CO-EXTRUDED  
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING

46,5 X 24,5 X 13,5 CM

AMERICAN CORRUGATED CARDBOARD BOX

# GRANA PADANO



## 1/8 WHEEL VACUUM PACK

4 kg VARIABLE WEIGHT



**FIRST PACKAGING**

**22 X 22 X 12 CM**



**SECONDARY PACKAGING**

**47 X 25 X 27 CM**

AMERICAN CORRUGATED CARDBOARD BOX



## WEDGE VACUUM PACK

2 kg VARIABLE WEIGHT



**FIRST PACKAGING**

**22 X 10 X 12 CM**



**SECONDARY PACKAGING**

**44 X 25 X 13,5 CM**

AMERICAN CORRUGATED CARDBOARD BOX



## WEDGE VACUUM PACK

1 kg VARIABLE WEIGHT

**FIX WEIGHT**

**VARIABLE WEIGHT**



**FIRST PACKAGING**

**22 X 10 X 12 CM**

**20 X 11 X 8 CM**

MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER



**SECONDARY PACKAGING**

**44 X 25 X 13,5 CM**

**38 X 23 X 23 CM**

CORRUGATED CARDBOARD BOX



## PORTION 500 g VACUUM PACK

1kg VARIABLE WEIGHT

**FIX WEIGHT**

**VARIABLE WEIGHT**



**FIRST PACKAGING**

**17 X 9 X 5 CM**

MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER



**SECONDARY PACKAGING**

**33 X 23 X 14 CM**

CORRUGATED CARDBOARD BOX

# GRANA PADANO



## PORTION 300 g T.FLEX FIX WEIGHT

	<b>FIRST PACKAGING</b>	<b>20 X 10,5 X 4 CM</b>
POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER		
	<b>SECONDARY PACKAGING</b>	<b>18 X 26 X 21 CM</b>
DISPLAY CARDBOARD BOX		



## PORTION 200 g T.FLEX FIX WEIGHT

	<b>FIRST PACKAGING</b>	<b>20 X 10,5 X 2,5 CM</b>
POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER		
	<b>SECONDARY PACKAGING</b>	<b>20 X 20 X 14 CM</b>
CORRUGATED CARDBOARD BOX		



## PORTION 150 g T.FLEX FIX WEIGHT

	<b>FIRST PACKAGING</b>	<b>20 X 10,5 X 2,5 CM</b>
POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER		
	<b>SECONDARY PACKAGING</b>	<b>20 X 20 X 14 CM</b>
CORRUGATED CARDBOARD BOX		

# GRANA PADANO



## FLAKES 1000 g

<input type="checkbox"/>	FIRST PACKAGING	25 X 7 X 30 CM
	POLYETHYLENE BAG WITH ZIP	
<input type="checkbox"/>	SECONDARY PACKAGING	39 X 40 X 26 CM
	CORRUGATED CARDBOARD BOX	



## FLAKES 125 g

<input type="checkbox"/>	FIRST PACKAGING	16 X 3 X 16 CM
	POLYETHYLENE BAG WITH ZIP	
<input type="checkbox"/>	SECONDARY PACKAGING	40 X 16,5 X 16 CM
	CORRUGATED CARDBOARD BOX	

# GRANA PADANO



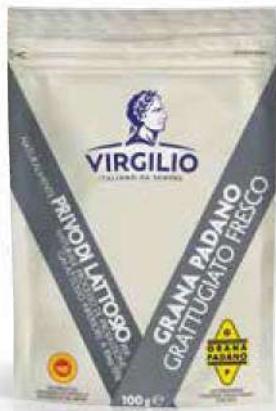
## GRATED 1000 g

	FIRST PACKAGING	9 X 15 X 24 CM
	SECONDARY PACKAGING	40 X 30 X 22 CM
	DISPLAY CARDBOARD BOX	



## GRATED 500 g

	FIRST PACKAGING	8 X 15 X 20 CM
	SECONDARY PACKAGING	47 X 25 X 14 CM
	DISPLAY CARDBOARD BOX	



## GRATED 100 g

	FIRST PACKAGING	19 X 13 X 1,5 CM
	SECONDARY PACKAGING	30 X 15 X 20 CM
	DISPLAY CARDBOARD BOX	

# GRANA PADANO RISERVA

OVER **20** MONTHS



ITALIAN D.O.P. HARD  
CHEESE, WITH SLOW  
RIPENING, PRODUCED  
FROM COW'S MILK  
BY FERMENTATION.  
AREA OF  
PRODUCTION:  
5 REGIONS AND  
32 PROVINCES OF  
PIANURA PADANA,  
FROM PIEMONTE TO  
VENEZIA, PROVINCE  
OF TRENTO AND  
SOME AREAS OF  
EMILIA ROMAGNA.

## INGREDIENTS

MILK, SALT, RENNET, PRESERVATIVE: LYSOZYME FROM EGG.  
ALLERGENS: MILK, EGG.

## AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OR 100 ML OF PRODUCT	UM	VALUE
ENERGY	KJ	1.654
ENERGY	KCAL	398
FAT	G	29
SATURATED FATTY ACIDS	G	18
MONOUNSATURATED	G	7,2
POLYUNSATURATED FAT	G	1,1
CARBOHYDRATE	G	0
SUGARS	G	0
DIETARY FIBER	G	0
PROTEINS	G	33
SALT	G	1,5

## STORAGE

STORAGE TEMP.	+4/+8°C
TRANSPORT TEMP.	+4/+8°C

# GRANA PADANO RISERVA

## OVER 20 MONTHS



### 1/8 WHEEL VACUUM PACK

4 kg VARIABLE WEIGHT



FIRST PACKAGING

22 X 22 X 12 CM



SECONDARY PACKAGING

47 X 25 X 27 CM

AMERICAN CORRUGATED CARDBOARD BOX



### WEDGE VACUUM PACK

1 kg VARIABLE WEIGHT



FIRST PACKAGING

20 X 11 X 7 CM



SECONDARY PACKAGING

38 X 23 X 23 CM

CORRUGATED CARDBOARD BOX



### PORTION 300 g T.FLEX

FIX WEIGHT



FIRST PACKAGING

20 X 10.5 X 4 CM



SECONDARY PACKAGING

20 X 20 X 14 CM

DISPLAY CARDBOARD BOX

# GRANA PADANO RISERVA

OVER **20** MONTHS



## PORTION 200 g T.FLEX

FIX WEIGHT



FIRST PACKAGING

20 X 10,5 X 2,5 CM



SECONDARY PACKAGING

20 X 20 X 14 CM

DISPLAY CARDBOARD BOX

## PORTION 150 g T.FLEX

FIX WEIGHT



FIRST PACKAGING

20 X 10,5 X 2,5 CM



SECONDARY PACKAGING

20 X 20 X 14 CM

DISPLAY CARDBOARD BOX



## PORTION 300 g PAPER WRAPPED

FIX WEIGHT



FIRST PACKAGING

16 X 7 X 3,5 CM

MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING

16 X 7 X 3,5 CM

PARCHMENT PAPER



TERTIARY PACKAGING

18 X 26 X 21 CM

DISPLAY CARDBOARD BOX

## PORTION 200 g PAPER WRAPPED

FIX WEIGHT



FIRST PACKAGING

15 X 7 X 2,5 CM

MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING

15 X 7 X 2,5 CM

PARCHMENT PAPER



TERTIARY PACKAGING

33 X 23 X 14 CM

DISPLAY CARDBOARD BOX

# GRANA PADANO SAN DONATO

16 MONTH AND OVER 20 MONTHS



HARD CHEESE, WITH SLOW RIPENING, PRODUCED FROM COW'S MILK BY FERMENTATION. AREA OF PRODUCTION: 5 REGIONS AND 32 PROVINCES OF PIANURA PADANA, FROM PIEMONTE TO VENETO, PROVINCE OF TRENTO AND SOME AREAS OF EMILIA ROMAGNA.

## INGREDIENTS

MILK, SALT, RENNET, PRESERVATIVE: LYSOZYME FROM EGG. ALLERGENS: MILK, EGG.

## AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OR 100 ML OF PRODUCT	UM	VALUE
ENERGY	KJ	1.654
ENERGY	KCAL	398
FAT	G	29
SATURATED FATTY ACIDS	G	18
MONOUNSATURATED	G	7,2
POLYUNSATURATED FAT	G	1,1
CARBOHYDRATE	G	0
SUGARS	G	0
DIETARY FIBER	G	0
PROTEINS	G	33
SALT	G	1,5

## STORAGE

STORAGE TEMP.	+4/+8°C
TRANSPORT TEMP.	+4/+8°C

# GRANA PADANO SAN DONATO

16 MONTH AND OVER 20 MONTHS



## WEDGE 700 g PAPER WRAPPED FIX WEIGHT

	FIRST PACKAGING	20 X 13 X 7 CM
	SECONDARY PACKAGING	20 X 13 X 7 CM
	TERTIARY PACKAGING	38 X 23 X 23 CM
		CORRUGATED CARDBOARD BOX



## PORTION 200 g PAPER WRAPPED FIX WEIGHT

	FIRST PACKAGING	15 X 7 X 2,5 CM
	SECONDARY PACKAGING	15 X 7 X 2,5 CM
	TERTIARY PACKAGING	24 X 30 X 16 CM
		AMERICAN CORRUGATED CARDBOARD BOX



## PORTION 200 g T.FLEX FIX WEIGHT

	FIRST PACKAGING	20 X 10,5 X 2,5 CM
	SECONDARY PACKAGING	20 X 20 X 14 CM
		CORRUGATED CARDBOARD BOX

# PARMIGIANO REGGIANO

14

18

24

30

36

MONTH



HARD CHEESE,  
SLOWLY RIPENED,  
PRODUCED FROM  
RAW COW'S  
MILK PARTIALLY  
SKIMMED.  
THE PARMIGIANO  
REGGIANO  
VIRGILIO HAS A  
TASTY BUT NOT  
SHARP AROMA  
AND A MINUTELY  
GRANULAR DOUG.

## INGREDIENTS

MILK, SALT, RENNET. ALLERGENS: MILK.

## AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OR 100 ML OF PRODUCT	UM	VALUE
ENERGY	KJ	1.671
ENERGY	KCAL	402
FAT	G	30
SATURATED FATTY ACIDS	G	20
MONOUNSATURATED	G	9
POLYUNSATURATED FAT	G	0.8
CARBOHYDRATE	G	0
SUGARS	G	0
DIETARY FIBER	G	0
PROTEINS	G	32
SALT	G	1,6

## STORAGE

STORAGE TEMP. +4/+8°C

TRANSPORT TEMP. +4/+8°C

# PARMIGIANO REGGIANO



## WHOLE WHEEL



FIRST PACKAGING

44 X 44 X 25 CM



## 1/2 WHEEL VACUUM PACK



FIRST PACKAGING

44 X 44 X 12 CM

MULTI-LAYERED CO-EXTRUDED  
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING

48 X 47 X 26 CM

AMERICAN CORRUGATED  
CARDBOARD BOX



## 1/4 WHEEL VACUUM PACK



FIRST PACKAGING

45 X 22 X 12 CM

MULTI-LAYERED CO-EXTRUDED  
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING 46,5 X 24,5 X 13,5 CM

AMERICAN CORRUGATED  
CARDBOARD BOX

# PARMIGIANO REGGIANO



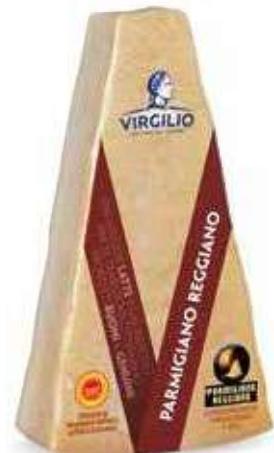
## WEDGE 4000 g VACUUM PACK

<input type="checkbox"/>	FIRST PACKAGING	20 X 20 X 10 CM
	MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER	
<input type="checkbox"/>	SECONDARY PACKAGING	47 X 25 X 27 CM
	AMERICAN CORRUGATED CARDBOARD BOX	



## WEDGE 800-900 g VACUUM PACK

<input type="checkbox"/>	FIRST PACKAGING	20 X 13 X 7 CM
	MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER	
<input type="checkbox"/>	SECONDARY PACKAGING	38 X 22 X 19 CM
	AMERICAN CORRUGATED CARDBOARD BOX	



## PORTION 500 g VACUUM PACK FIX WEIGHT

<input type="checkbox"/>	FIRST PACKAGING	17 X 9 X 5 CM
	MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER	
<input type="checkbox"/>	SECONDARY PACKAGING	33 X 23 X 14 CM
	CORRUGATED CARDBOARD BOX	

# PARMIGIANO REGGIANO



## PORTION 300 g T.FLEX FIX WEIGHT

	<b>FIRST PACKAGING</b>	20 X 10,5 X 4 CM
	POLYLAMINATE MULTILAYER FILM	
	<b>SECONDARY PACKAGING</b>	20 X 20 X 14 CM
	CORRUGATED CARDBOARD BOX	



## PORTION 200 g T.FLEX FIX WEIGHT

	<b>FIRST PACKAGING</b>	20 X 10,5 X 2,5 CM
	POLYLAMINATE MULTILAYER FILM	
	<b>SECONDARY PACKAGING</b>	20 X 20 X 14 CM
	CORRUGATED CARDBOARD BOX	



## PORTION 150 g T.FLEX FIX WEIGHT

	<b>FIRST PACKAGING</b>	20 X 10,5 X 2,5 CM
	POLYLAMINATE MULTILAYER FILM	
	<b>SECONDARY PACKAGING</b>	20 X 20 X 14 CM
	CORRUGATED CARDBOARD BOX	

# PARMIGIANO REGGIANO



## GRATED 1000 g



**FIRST PACKAGING** 13 X 3 X 19 CM

POLYETHYLENE BAG WITH ZIP



**SECONDARY PACKAGING** 30 X 15 X 19 CM

DISPLAY CARDBOARD BOX



## GRATED 80 g

24 MONTH



**FIRST PACKAGING** 13 X 3 X 19 CM

POLYETHYLENE BAG WITH ZIP



**SECONDARY PACKAGING** 30 X 15 X 19 CM

DISPLAY CARDBOARD BOX

# PARMIGIANO REGGIANO

## LATTERIA VENERA VECCHIA

22 30 MONTH



THE PARMIGIANO REGGIANO MN1703 IS PRODUCED BY LATTERIA AGRICOLA VENERA VECCHIA, A HISTORIC DAIRY IN THE PROVINCE OF MANTUA, AWARDED FOR THE QUALITY AND AROMA AT THE WORLD CHEESE AWARDS IN 2018-19.

### INGREDIENTS

MILK, SALT, RENNET. ALLERGENS: MILK.

### AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OR 100 ML OF PRODUCT	UM	VALUE
ENERGY	KJ	1.671
ENERGY	KCAL	402
FAT	G	30
SATURATED FATTY ACIDS	G	20
MONOUNSATURATED	G	9
POLYUNSATURATED FAT	G	0.8
CARBOHYDRATE	G	0
SUGARS	G	0
DIETARY FIBER	G	0
PROTEINS	G	32
SALT	G	1,6

### STORAGE

STORAGE TEMP. +4/+8°C

TRANSPORT TEMP. +4/+8°C

# PARMIGIANO REGGIANO

## LATTERIA VENERA VECCHIA



### 1/8 WHEEL VACUUM PACK

4kg VARIABLE WEIGHT

	<b>FIRST PACKAGING</b>	20 X 20 X 10 CM
MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER		
	<b>SECONDARY PACKAGING</b>	47 X 25 X 27 CM
AMERICAN CORRUGATED CARDBOARD BOX		



### WEDGE 700 g VACUUM PACK

FIX WEIGHT

	<b>FIRST PACKAGING</b>	20 X 13 X 7 CM
MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER		
	<b>SECONDARY PACKAGING</b>	38 X 22 X 19 CM
AMERICAN CORRUGATED CARDBOARD BOX		



### WEDGE 700 g PAPER WRAPPED

FIX WEIGHT

	<b>FIRST PACKAGING</b>	20 X 13 X 7 CM
MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER		
	<b>SECONDARY PACKAGING</b>	20 X 13 X 7 CM
PARCHMENT PAPER		
	<b>TERTIALY PACKAGING</b>	38 X 23 X 23 CM
CORRUGATED CARDBOARD BOX		

# PARMIGIANO REGGIANO

## LATTERIA VENERA VECCHIA



### PORTION T.FLEX

	200 G	300 G
	<b>FIRST PACKAGING</b>	20 X 10 X 3 CM
POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER		
	<b>SECONDARY PACKAGING</b>	20 X 20 X 14 CM
AMERICAN CORRUGATED CARDBOARD BOX		24 X 30 X 16 CM



### PORTION 200 g PAPER WRAPPED

FIX WEIGHT

	<b>FIRST PACKAGING</b>	15 X 7 X 2,5 CM
MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER		
	<b>SECONDARY PACKAGING</b>	15 X 7 X 2,5 CM
PARCHMENT PAPER		
	<b>TERTIARY PACKAGING</b>	24 X 30 X 16 CM
AMERICAN CORRUGATED CARDBOARD BOX		



### GRATED 80 g

	<b>FIRST PACKAGING</b>	13 X 3 X 19 CM
POLYETHYLENE BAG WITH ZIP		
	<b>SECONDARY PACKAGING</b>	30 X 15 X 19 CM
DISPLAY CARDBOARD BOX		

# MIX GRATED ITALIAN



## MIX OF HARD ITALIAN GRATED CHEESE

### INGREDIENTS

MILK, SALT, RENNET, PRESERVATIVE: LYSOZYME PROTEIN FROM EGG. ALLERGENS: MILK, EGG.

### AVERAGE NUTRITIONAL VALUES

REFERRED TO 100 G OR 100 ML OF PRODUCT	UM	VALUE
ENERGY	KJ	1.604
ENERGY	KCAL	386
FAT	G	28
SATURATED FATTY ACIDS	G	19
MONOUNSATURATED	G	6,9
POLYUNSATURATED FAT	G	1
CARBOHYDRATE	G	0
SUGARS	G	0
DIETARY FIBER	G	0
PROTEINS	G	33
SALT	G	1,5

### STORAGE

STORAGE TEMP. +4/+8°C

TRANSPORT TEMP. +4/+8°C

# MIX GRATED ITALIAN



## GRATED 500 g

	FIRST PACKAGING	19 X 17,5 X 1,5 CM
	SECONDARY PACKAGING	28 X 25 X 20 CM
	CORRUGATED CARDBOARD BOX	



## GRATED 200 g

	FIRST PACKAGING	19 X 17,5 X 1,5 CM
	SECONDARY PACKAGING	28 X 25 X 20 CM
	CORRUGATED CARDBOARD BOX	



## GRATED 90 g

	FIRST PACKAGING	19 X 13 X 1,5 CM
	SECONDARY PACKAGING	30 X 15 X 20 CM
	CORRUGATED CARDBOARD BOX	