



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



Snow
White
&
Fluffy

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
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



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

MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER



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

MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING

44 X 25 X 13,5 CM

AMERICAN CORRUGATED CARDBOARD BOX



WEDGE VACUUM PACK

1 kg VARIABLE WEIGHT



FIRST PACKAGING

FIX WEIGHT	VARIABLE WEIGHT
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



FIRST PACKAGING

FIX WEIGHT	VARIABLE WEIGHT
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



FIRST PACKAGING

20 X 10,5 X 4 CM

POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER



SECONDARY PACKAGING

18 X 26 X 21 CM

DISPLAY CARDBOARD BOX



PORTION 200 g T.FLEX

FIX WEIGHT



FIRST PACKAGING

20 X 10,5 X 2,5 CM

POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER



SECONDARY PACKAGING

20 X 20 X 14 CM

CORRUGATED CARDBOARD BOX



PORTION 150 g T.FLEX

FIX WEIGHT



FIRST PACKAGING

20 X 10,5 X 2,5 CM

POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER



SECONDARY PACKAGING

20 X 20 X 14 CM

CORRUGATED CARDBOARD BOX

GRANA PADANO



FLAKES 1000 g



FIRST PACKAGING

25 X 7 X 30 CM

POLYETHYLENE BAG WITH ZIP



SECONDARY PACKAGING

39 X 40 X 26 CM

CORRUGATED CARDBOARD BOX



FLAKES 125 g



FIRST PACKAGING

16 X 3 X 16 CM

POLYETHYLENE BAG WITH ZIP



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

POLYETHYLENE BAG WITH ZIP



SECONDARY PACKAGING

40 X 30 X 22 CM

DISPLAY CARDBOARD BOX



GRATED 500 g



FIRST PACKAGING

8 X 15 X 20 CM

POLYETHYLENE BAG WITH ZIP



SECONDARY PACKAGING

47 X 25 X 14 CM

DISPLAY CARDBOARD BOX



GRATED 100 g



FIRST PACKAGING

19 X 13 X 1,5 CM

POLYETHYLENE BAG WITH ZIP



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
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 RISERVA

OVER 20 MONTHS



1/8 WHEEL VACUUM PACK

4 kg VARIABLE WEIGHT



FIRST PACKAGING

22 X 22 X 12 CM

MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER



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

MULTI-LAYERED CO-EXTRUDED SHRINK BAG WITH EFFICIENT BARRIER



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

POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER



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

POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER



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

POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER



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

MULTI-LAYERED CO-EXTRUDED
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING 20 X 13 X 7 CM

PARCHMENT PAPER



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

MULTI-LAYERED CO-EXTRUDED
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING 15 X 7 X 2,5 CM

PARCHMENT PAPER



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

POLYLAMINATE MULTILAYER FILM



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



FIRST PACKAGING 20 X 20 X 10 CM

MULTI-LAYERED CO-EXTRUDED
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING 47 X 25 X 27 CM

AMERICAN CORRUGATED
CARDBOARD BOX



WEDGE 800-900 g VACUUM PACK



FIRST PACKAGING 20 X 13 X 7 CM

MULTI-LAYERED CO-EXTRUDED
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING 38 X 22 X 19 CM

AMERICAN CORRUGATED
CARDBOARD BOX



PORTION 500 g VACUUM PACK FIX 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

PARMIGIANO REGGIANO



PORTION 300 g T.FLEX

FIX WEIGHT



FIRST PACKAGING 20 X 10,5 X 4 CM

POLYLAMINATE MULTILAYER FILM



SECONDARY PACKAGING 20 X 20 X 14 CM

CORRUGATED CARDBOARD BOX



PORTION 200 g T.FLEX

FIX WEIGHT



FIRST PACKAGING 20 X 10,5 X 2,5 CM

POLYLAMINATE MULTILAYER FILM



SECONDARY PACKAGING 20 X 20 X 14 CM

CORRUGATED CARDBOARD BOX



PORTION 150 g T.FLEX

FIX WEIGHT



FIRST PACKAGING 20 X 10,5 X 2,5 CM

POLYLAMINATE MULTILAYER FILM



SECONDARY PACKAGING 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



FIRST PACKAGING

20 X 20 X 10 CM

MULTI-LAYERED CO-EXTRUDED
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING

47 X 25 X 27 CM

AMERICAN CORRUGATED
CARDBOARD BOX



WEDGE 700 g VACUUM PACK

FIX WEIGHT



FIRST PACKAGING

20 X 13 X 7 CM

MULTI-LAYERED CO-EXTRUDED
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING

38 X 22 X 19 CM

AMERICAN CORRUGATED CARDBOARD BOX



WEDGE 700 g PAPER WRAPPED

FIX WEIGHT



FIRST PACKAGING

20 X 13 X 7 CM

MULTI-LAYERED CO-EXTRUDED
SHRINK BAG WITH EFFICIENT BARRIER



SECONDARY PACKAGING

20 X 13 X 7 CM

PARCHMENT PAPER



TERTIARY PACKAGING

38 X 23 X 23 CM

CORRUGATED CARDBOARD BOX

PARMIGIANO REGGIANO

LATTERIA VENERA VECCHIA



PORTION T.FLEX

FIX WEIGHT

200 G

300 G



FIRST PACKAGING

20 X 10 X 3 CM

20 X 10 X 3 CM

POLYLAMINATE MULTILAYER FILM WITH EFFICIENT BARRIER



SECONDARY PACKAGING

20 X 20 X 14 CM

24 X 30 X 16 CM

AMERICAN CORRUGATED 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

24 X 30 X 16 CM

AMERICAN CORRUGATED CARDBOARD BOX



GRATED 80 g



FIRST PACKAGING

13 X 3 X 19 CM

POLYETHYLENE BAG WITH ZIP



SECONDARY PACKAGING

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
POLYETHYLENE BAG



SECONDARY PACKAGING 28 X 25 X 20 CM
CORRUGATED CARDBOARD BOX



GRATED 200 g



FIRST PACKAGING 19 X 17,5 X 1,5 CM
POLYETHYLENE BAG



SECONDARY PACKAGING 28 X 25 X 20 CM
CORRUGATED CARDBOARD BOX



GRATED 90 g



FIRST PACKAGING 19 X 13 X 1,5 CM
POLYETHYLENE BAG



SECONDARY PACKAGING 30 X 15 X 20 CM
CORRUGATED CARDBOARD BOX