

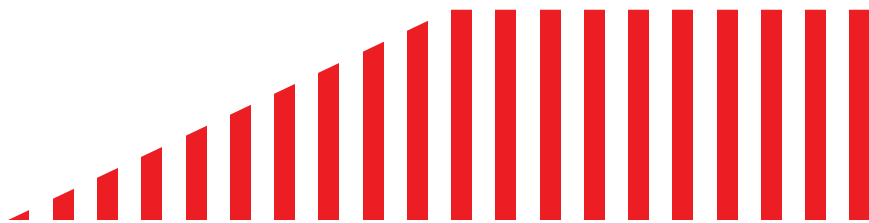
WITH A GLOBAL REACH



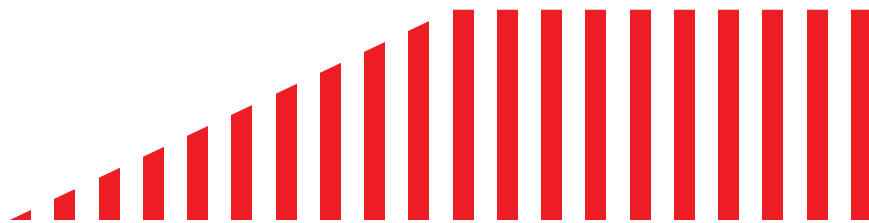
BRAZZALE.COM

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Brazzale



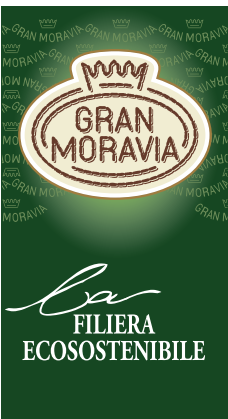
Brazzale



A FAMILY BUSINESS



- 6 production plants
- 20 retail shops
- 650 employees





The
**ECO-SUSTAINABLE
CHAIN**

SUPPLY CHAIN LABEL	
Land area for each lactating cow	> 4,5 ha
Average production for each cow	24 lt/day
Cows in individual berths	100%
Load of Nitrates	35 kg/Hec
Aflatoxins in the finished product	ABSENT
Blue Water Footprint	72 lt/kg
Forage self-supply	100%
Fodder self supply	>90%
Certified Vegetarian	YES
Milk origin	Czech Rep.
ORIGIN INDICATION	
Gran Moravia hard cheese is produced by Brazzale family in the cheese plant located in Litovel (Czech Republic), using exclusively the milk coming from the farms belonging to the Gran Moravia Eco-Sustainable chain (in Moravia Region - Czech Rep.). Long aged and packaged in Italy.	
info on: www.granmoravia.com	

NUMBERS AND FIGURES OF OUR GRAN MORAVIA ECO-SUSTAINABLE CHAIN:

	AGRICULTURAL LAND	80.000 Hectares		FORAGE SELF-SUPPLY	100%
	FARMS	75		FODDER SELF-SUPPLY	>90 %
	AVERAGE DISTANCE FROM CHEESE FACTORY	ø 70 km.		LOAD OF NITRATES	ø 35 kg / Hectares
	LACTATING COWS	17.000		AFLATOXINS IN THE MILK	<0,005 µg/kg
	HECTARES FOR EACH LACTATING COW	>4,5 Hectares		AFLATOXINS IN THE FINISHED PRODUCT	0
	AVERAGE MILK PRODUCTION FOR EACH COW	ø 24 lt./day		BLUE WATER	72 lt./kg of Gran Moravia
	COWS IN INDIVIDUAL BERTHS	100%		GREEN WATER	1.944 lt./kg of Gran Moravia

Save the water
GRAN MORAVIA
Water Footprint



NATURALLY
LACTOSE FREE



*The Brazzale family is Italy's oldest dairy company,
producing cheese and butter since 1784*

*This long history of passion and tradition reflects in the expertise with
which we produce everyday our premium products.*

When a traditional cheese meets the breath of a great green project

Moravia award-winning cheese is first of all an answer to consumers' growing attention on companies' Social Responsibility and their demand of good, affordable and environment-respectful products.

Gran Moravia collects milk from more than 17.000 cows, bred in a network in a network of 75 farms. The extension of farms covers nearly 80,000 ha of land in Moravia (4,5ha/cow), where fodder for animal feed is also produced. The whole process is supervised by Brazzale Italian experts in order to ensure a constant high quality of milk. The cattle are selected to obtain high-quality protein for the cheese making process, refined by a long ripening until a complete harmony. The load of nitrate per ha is much lower than the EU limits, set to protect groundwater. The whole environment respect the highest standards of ethics and animal welfare with free stabling and individual berths. The natural rainfall of the Moravia region avoids artificial irrigation with great saving of fresh water and fuel and it avoids potential contamination of fodder due to climatic stresses. Gran Moravia is also the first cheese in the world to disclose its water footprint.

The benefits of the superior quality of the supply chain is tangibly reflected into the characteristics of the final product in which aflatoxins are absent and the system, almost "closed loop", provides a permanent and immediate traceability of each step.

Gran Moravia was certified by DNV – Det Norske Veritas according to UNI EN ISO 22005:2008 standard on traceability in the feed and food chain.

Follow Us



BURRO DELLE ALPI
BURRO DAL 1784

BUTTER

Brazzale built one of the first industrial butter plants in Italy back in 1920. Since then we supply the Italian and the global market with the "Burro delle Alpi" butter. Convenient for retail, foodservice and manufacturing industries.

- Butter 82% fat
- Frozen available

BURRO Superiore Fratelli Brazzale
dal 1784

PREMIUM QUALITY BUTTER "FRATELLI BRAZZALE"

Made with selected cream
Produced by 24 h from milking
Butter 84% fat

ZOGI

PROVOLONE

Mild and sharp taste

SCAMORZA

Mild and smoked taste

MOZZARELLA

Mozzarella blocks for pizza

Convenient for retail, foodservice and manufacturing industries.