



WORLD DAIRY FORUM 2022:

AN ITALIAN ROBOTIC WAREHOUSE IS THE BEST SUSTAINABLE INNOVATION IN THE DAIRY SECTOR

The Sant'Agata Brazzale ripening warehouse for Gran Moravia cheese won the first prize at the World Dairy Federation's "Dairy Innovation Awards," presented on the first day of the summit, currently underway in New Delhi.

Zanè (Vi)- September 12, 2022. A day of great emotions and recognition for Brazzale. Today Piercristiano Brazzale, president of Fil-Idf, opened the work of the World Dairy Summit 2022, together with Indian Prime Minister Narendra Modi. The world's most important dairy event was attended by 12 ministers from his government in addition to 3 thousand delegates from around the world. And on the very first day of the Forum, the Sant'Agata robotic warehouse won the first prize for sustainable process innovation at the "Dairy Innovation Awards," given by an international jury of experts and scientists. In the finals, Brazzale's ripening plant prevailed over process innovations made by China's Yili Group and the U.S.-based Leprino Foods Company.

"A great satisfaction that crowns the revolutionary robotized warehouse, built in the town of Cogollo del Cengio (Veneto, Italy), with the most prestigious international award given by a selected jury of experts," commented Roberto Brazzale while collecting the prize in New Delhi. "In thanking the jury and the audience, I wanted to personally recall the names of four of our historical collaborators in the Zanè warehouse to whom we dedicated each robot: Battista (Rosso), Angelo, Franco, Foscari. Acknowledgements were obviously extended to the formidable Italian and Dutch technical staff led by engineer Claudio Fedi who made the work possible. Artificial intelligence does not exist; there is only human intelligence, which never ceases to amaze."

Sant'Agata: optimum maturation thanks to technology and the Valdstico valley breeze

The Sant'Agata warehouse in Cogollo del Cengio (Veneto, Italy), is the most advanced facility for long ripening cheeses, intended for Gran Moravia cheese, fully robotized and equipped with the most refined artificial intelligence solutions to control microclimate conditions and every single operation. Built just 8 kilometers from the Brazzale headquarters in Zanè, the warehouse relies on an integrated system of shuttles and anthropomorphic robots takes care of 200 thousand wheels of Gran Moravia, maturing inside an area of more than 8 thousand square meters, inaugurated in the summer of 2021 and already being expanded by about 25 percent. Among the pluses of the new facility is the great energy savings that will allow it to achieve energy self-sufficiency thanks to photovoltaic panels on the roof of the warehouse, in a sort of "perpetual motion."

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The revolution of this facility lies in the fact that it is the cheese that goes to the brushing and turning machines and not the other way around as is the case in “previous generation” warehouses. In addition to reducing the overall volume by 50 percent, with great energy and land savings, the elimination of voids allows for maximum homogeneity and stability of temperature and humidity conditions, which are essential for perfect ripening. In addition, the reliance on shuttles and anthropomorphs for all loading and unloading, brushing and turning operations, controlled by a central computer system, guarantee the recording and meticulous control of each operation, in a way that was unimaginable until now.

Also of fundamental importance is the choice of location, which makes it possible to count on ideal climatic and logistical conditions: located at the mouth of the Val d'Astico valley, it is in fact at the foot of the Asiago Plateau, at an altitude of about 300 meters, in a position that guarantees optimal ventilation and purity of air, coming from the mountains surrounding the facility. The outside air, in fact, is the pure and dry air of the Val d'Astico valley, milder in winter and cooler in summer. Aeration is ensured by evenly and gently diffusing it thanks to as many as 140 km of capillary ducts that gently bring air to each place form, with a capacity for a complete exchange every 2 hours, only adjusted to desired humidity and temperatures. To build this facility, an abandoned industrial building with an area of about 5,000 square meters was recovered, to which a volume of about 3,000 square meters was added to house the robots and the product baling lines, without further land consumption.

WORLD DAIRY SUMMIT 2022 (<https://fil-idf.org/>)

Opened by the President of Fil-Idf Piercristiano Brazzale together with Indian Prime Minister Narendra Modi in New Delhi, the World Dairy Summit 2022 is the most important annual event of the world dairy sector organized by the International Dairy Federation (Idf). The summit will run through Sept. 15 and the proceedings can also be followed online. "Dairy for nutrition and livelihood" is the title of the 2022 edition. An opportunity for all experts, leaders, and practitioners of the global dairy industry to connect, learn, and exchange information and experiences. Summit participants include entrepreneurs from around the world, scientists and technicians, health and nutrition experts, marketing professionals, and an international and diverse audience. The theme chosen for this year, "Dairy for nutrition and livelihood," will be declined through a program that includes various sessions: from those dedicated to scientific topics, through technical ones, to communication and marketing.

India is the world's leading producer of milk with over 210 mln tons per year representing about 23 percent of total production. An estimated 100 mln households in India live off milk. The growth in milk production in India over the past 25 years has been nearly 200%.

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Brazzale Spa

Operating in the world of milk since 1784, Brazzale Spa is Italy's oldest family-owned dairy company, originally coming from the Asiago Plateau and working in the dairy industry since at least eight generations. Today the group boasts seven production facilities around the world: in Italy, the Czech Republic, Brazil and China, and employs a total of more than 800 employees, with a total turnover, in 2021, of about 210 million euros, of which more than a third is exported from Italy to the world. It operates on the market under the brands: Brazzale, Gran Moravia, Burro delle Alpi, Burro Superiore Fratelli Brazzale, Zogi, Verena, Alpilatte, and Silvipastoril. Since 2003, in Litovel, Moravia (Czech Republic), Brazzale has been producing Gran Moravia cheese, aged in Italy. The Group's headquarters and Burro delle Alpi butter plant are located in Zanè (Italy) since 1898. Following a merger with the Zaupa family, in Monte di Malo (Italy) Brazzale started producing provolone, Provolone Valpadana Dop, mozzarella, stretched curd cheeses and Asiago Dop. All of the Litovel dairy's products are made with milk from the Brazzale Eco-sustainable Chain, which in 2011 obtained traceability certification according to UNI EN ISO 22005:2008 standards. Among the standards of the Chain are 4.5 ha. of land per lactating cow and 100 percent self-produced fodder on the farm. Also in the Czech Republic, Brazzale set up its own chain of stores under the La Formaggeria Gran Moravia sign, which now has 23 outlets, more than 140 salespeople, for more than 1.5 million customers a year, with more than 70 percent of sales imported from Italy. In 2012, Brazzale set up its own business unit in Shanghai, where in November of the following year, it opened a store under the brand La Formaggeria Gran Moravia. In 2014, in Beijing, Brazzale developed a fresh cheese factory for the local market then moved into today's state-of-the-art plant in Shandong. In order to get directly in touch with the Italian consumer to make its products even better known, in 2018, in Italy, it launched a project to open temporary stores under the brand "A TUTTO BURRO," which already has two retail stores, in Asiago and Padua.

In 2019, the Brazzale Group becomes Carbon Neutral, offsetting carbon emissions from all its factories worldwide by planting 1.5 million trees on its own land, in Brazil.

Exporting to more than 56 countries, the Brazzale Group collects about 250,000,000 kg of milk directly from the farms, which it processes in its dairy plants, in Italy and the Czech Republic. For many years it has been engaged in the development of innovative agrifood supply chains, characterized by production efficiency and environmental sustainability, such as "The Gran Moravia Ecosustainable Supply Chain," in the Czech Republic, and the "Silvipastoril Reforested Pasture," in Brazil. In 2020, Dr. Piercristiano Brazzale, a director and partner, was elected president of FIL-IDF, the world milk federation. Last June 15th, Brazzale opened the world's largest fully automated facility for the maturation of Gran Moravia hard cheese, totally self-sufficient because it is powered only by solar panels. Just 8 kilometers from its headquarters in Zanè (Vi), on 8,000 square meters of covered space, it will have a capacity of 250,000 wheels, fully managed thanks to artificial intelligence.

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