

A FAMILY BUSINESS...





THE BRAZZALE FAMILY, 8 GENERATIONS OF CHEESE AND BUTTER CRAFTING.

AN UNINTERRUPTED FAMILY TRADITION SINCE 1784: BRAZZALE IS THE OLDEST ITALIAN DAIRY COMPANY

A FAMILY BUSINESS...







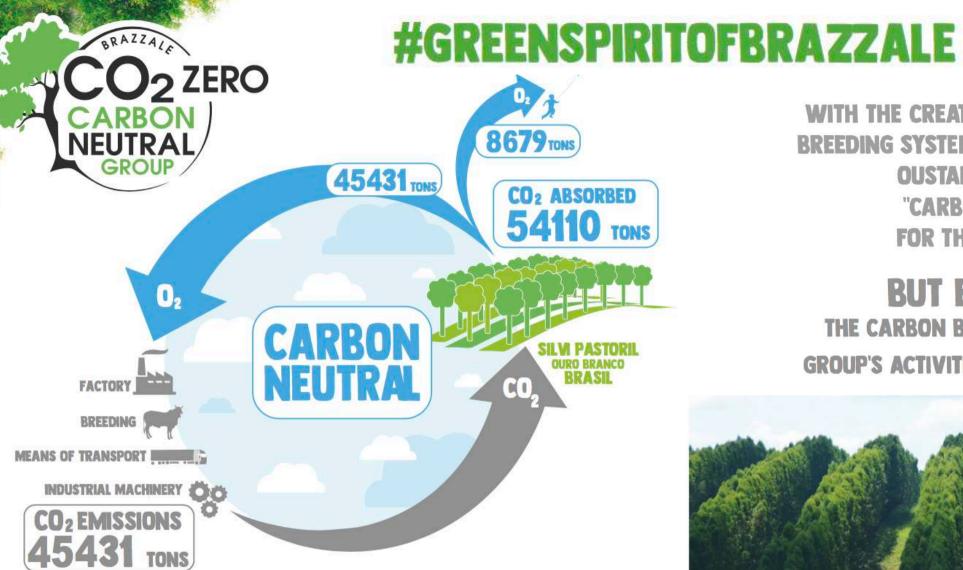
... WITH A GLOBAL REACH

OPTIMAL GEOGRAPHIC LOCATION
IS THE KEY TO ACHIEVE QUALITY, EFFICIENCY,
COST-EFFECTIVENESS AND ENVIRONMENTAL
SUSTAINABILITY IN PRODUCTION PROCESSES.









THANKS TO THE PLANTING OF 1,5 MILLION TREES

WE REACHED A GREAT RESULT:

THE OFFSET OF CO2 EMISSIONS

OF ALL OUR PRODUCTION SITES AROUND THE WORLD.

CARBON INVENTORY HAS BEEN VERIFIED BY DNV-GL.

WITH THE CREATION OF THE SILVIPASTORIL
BREEDING SYSTEM, WE HAVE ACHIEVED THE
OUSTANDING RESULT OF
"CARBON NEUTRALITY"
FOR THE WHOLE GROUP.

BUT EVEN BETTER:
THE CARBON BALANCE OF THE BRAZZALE
GROUP'S ACTIVITIES IS LARGELY POSITIVE.





OFFICES AND FACILITIES:



BRAZZALE SPA, ZANE', ITALY

- Group Headquarters
- Logistic center
- Butter production
- Cheese ageing
- Cheese packaging dept.



BRAZZALE MORAVIA, LITOVEL, CZECH REP.

- Cheese production: Gran Moravia, soft/semi-soft cheeses, butter
- La Formaggeria Gran
 Moravia retail chain HQ



BRAZZALE SPA, MONTE DI MALO, ITALY

- Stretched curd cheeses production (provolone, pasta filata, mozzarella, scamorza)
- Asiago P.D.O. production



BRAZZALE SPA, CAMPODORO, ITALY

- Pigs breeding
- Biogas plant



SANT'AGATA WAREHOUSE COGOLLO DEL CENGIO, ITALY

 NEW innovative fully automated warehouse for cheese maturation



MONTE CENGIO FACILITY COGOLLO DEL CENGIO, ITALY

- Burro superiore Fratelli Brazzale Extra-premium butter
- warehouse



SILVI PASTORIL, OURO BRANCO, BRASIL

- Cows' breeding with innovative "SIlvi Pastoril" method.
- Planting of 1,5 million
 Eucalyptus



BRAZZALE U.S. INC., NEW YORK, U.S.A.

Commercial subsidiary



BRAZZALE QUING DAO, CHINA

 Production facility: mozzarella, ricotta, specialties

ONLY FOR CHINESE MARKET



BRAZZALE SHANGHAI, CHINA

- Commercial subsidiary: importation of cheeses.
- La Formaggeria Gran Moravia Shanghai: cheese and specialty shop



CERTIFICATIONS









LA FORMAGGERIA GRAN MORAVIA



- 23 Shops in Czech Rep.
- 1 Shop in Shanghai
- 1,5 millions customers
- 140 Employees

TO BRING THE BEST OF ITALIAN TRADITION TO CZECH CONSUMERS

82 Italian suppliers30% Moravia's products70% Italian food products

TO BRING THE BEST OF ITALIAN TRADITION TO CZECH CONSUMERS



A TUTTO BURRO!





A TUTTO BURRO!

Temporary Shop in Asiago and Padua

NEW CONCEPT: FOCUS ON BUTTER!

..and all products connected to it.



FOOD TRUCK

Travelling across Italy to promote our specialty cheeses and butter in:

> **PARTNER RETAIL CHAINS EVENTS AND TRADE SHOWS**





PRODUCTION AND SALES FIGURES (2021):







RAW MATERIAL'S COLLECTION

Raw milk: 250 mln/lt.

Cream: 9 mln/lt.

Butter: 4.400 tons

DAIRY PRODUCTION

Butter: 10.000 tons
Hard cheese: 11.500 tons
Stretched curd cheese: 12.000 tons
Pressed curd cheese: 1.000 tons
Concentrated whey: 15.000 tons

SALES

Brazzale Group turnover: 224 mio € Exports to 60 Countries Retail, Foodservice, Industrial channels

OTHER PRODUCTIONS

Pork meat for P.D.O "San Daniele" and "Parma" ham: 4.000 tons

Meat for the chain "Early Novilho": ab. 650.000 kg. Eucalyptus wood – "Silvi Pastoril": 45.000 mst



GRAN MORAVIA

AT THE HEART OF OUR PRODUCTION THERE'S A CHEESE THAT IS:

MORE WHOLESOME

MORE APPETISING

MORE AFFORDABLE

MORE RESPECTFUL OF THE ENVIRONMENT





GRAN MORAVIA

A TRADITIONAL LONG-AGED HARD CHEESE, **CRAFTED IN TRADITIONAL COPPER VATS AGED TO PERFECTION ON WOODEN RACKS** WITH A UNIQUE ECO-SUSTAINABLE CHAIN

- **✓ SUITABLE FOR VEGETARIANS**
- **✓ NATURALLY LACTOSE FREE**
- √ HALAL CERTIFIED



GRAN MORAVIA PRODUCT CERTIFICATIONS:







GRAN MORAVIA'S ECO-SUSTAINABLE CHAIN



FARMLANDS

94.000



FARMS

72

Ø 76



LACTATING COWS 23.000



HECTARES OF LAND PER LACTATING COWS

> 4,0



ANIMALS IN INDIVIDUAL BERTHS

100%



FARMS' FORAGE SELF-SUFFICIENCY 100%



FARMS' FOOD SELF-SUFFICIENCY > 85% +/-3%



NITRATES' LOAD

Ø 50 Kg/Ha



AFLATOXINS IN **COLLECTED MILK** < 0,005



AFLATOXINS IN **FINISHED PRODUCT**

Assenti



BLUE WATER

72 Lt./Kg di Gran Moravia



GREEN WATER

1.944 Lt./Kg di Gran Moravia







NEW UNMATCHED STANDARDS

A network of 72 farms that supply the milk and meet specific criteria of **Eco-sustainability**, wholesomeness and animal welfare.

The chain is 100% traceable. certified by DNV.



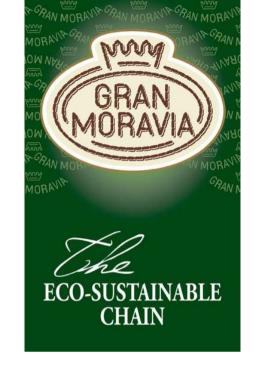
BY ESTABLISHING PRODUCTION LINES IN COOLER, TEMPERATE CLIMATE AREAS AND THROUGH OUR CONTINUOUS TECHNOLOGICAL INNOVATION. WE CAN DRASTICALLY REDUCE OUR WATER CONSUMPTION.

GRAN MORAVIA

IS THE FIRST CHEESE IN THE WORLD TO DETERMINE ITS WATER FOOTPRINT

Save the water **GRAN MORAVIA** Water Footprint









Cheese

5.000

* https://waterfootprint.org



10.200 Italian hard cheeses Lt of water for 1000 gr

* M. Antonelli, F. Greco (2015) The water we eat



* https://waterfootprint.org





to 1000 gr

* https://waterfootprint.org

* https://waterfootprint.org





Gran Moravia litres of water per 1000 gr

NATURAL CYCLE

WATER CONSUMPTION

GRAN MORAVIA





TAILORED SOLUTIONS FOR INDUSTRIAL AND FOODSERVICE:



Grated



Shredded



Flakes



Mini snacks



Cubes



Dices



Pre-Sliced packs and slicing loaves



GRAN DOLCE













ITALIAN-STYLE HARD CHEESE







ARTISANAL

Artisanal production

Water saving



60%



100%

Forage self

supply



Ha for each lactating cow



100%

Certified companies



ANIMAL WELLNESS

Cows in individual berths



SUITABLE FOR VEGETARIANS

Made with vegetarian rennet





- **THE BEST QUALITY:** Cream is sourced only from selected farms in Moravia region.
- THE FRESHEST CREAM: Butter is churned by 24h from cows' milking
- THE RICHEST BUTTER: 84% fat
- **THE BEST EXPERTISE:** Brazzale is the oldest Italian company in the dairy industry, producing cheeses and butter since 1784.
- MANY FLAVORS AVAILABLE: beside the classic unsalted butter, we offer salted butter with: mild Cervia salt, Cyprus smoked salt, chives, wild fennel,rosemary
- MANY PACKAGES' SIZES AVAILABLE



Butter with a Premium butter great Story to tell made with the finest Burron fresh creams Fratelli Brazzale churned within 24 Fratelli Brazzale hours of cows' milking





- **QUALITY CREAMS:** made from a blend of fresh dairy creams
- **EXCELLENT TASTE:** a blend of creams that gives a delicate and pleasant taste
- GREAT PERFORMANCE FOR A VARIETY OF APPLICATIONS: can be used in pastry and foodservice
- **PRODUCTION EXPERTISE:** eight generations of butter production granting the best quality.





BUTTER

UNSALTED, WHITE BUTTER, 82% FAT





125 g, 250 g, 500 g, 1.000 g Single serving portions 8 g, 10 g



Single serving portions 8 g, 10 g

Compostable packaging



Single serving portions 8 g, 10 g



200 g, 250 g, 400 g, 500 g





PROVOLONE AND PASTA FILATA

TRADITIONAL PRODUCTS

A FAMILY TRADITION SINCE MORE THAN 60 YEARS,



- P.D.O. Provolone Valpadana (sharp, mild, smoked)
- Generic Provolone (sharp, mild, smoked)



- Mozzarella
- Scamorza (white, smoked)
- Pasta filata Stretched Curd Cheese (white, smoked)



PROVOLONE AND PASTA FILATA

SLICES















ALL SLICES ITEMS ARE ALSO AVAILABLE FROZEN



Packaging designed by

PROVOLONE AND PASTA FILATA







Scamorza white and smoked Small piece 125 g



Scamorza bianca e affumicata Flexo 250 g



Mix of hard grating cheeses: 100g, 500 g, 1000 g



VERENA

- Pressed curd cheese
- Mild taste
- Made with milk coming from mountain areas





Verena cuts



Verena block for slicing



Verena 300 g wedge



ASIAGO P.D.O.

- Pressed curd P.D.O. cheese
- Typical cheese from Asiago Plateau, Italy
- Mild taste







Asiago cuts



Asiago 300 g wedge



Asiago slices

PRODUCTS FOR INDUSTRIAL USE



Provolone mild, sharp and smoked Scamorza white and smoked **REGULAR SHAPE**, **NO RIND**





Gran Moravia squared slicing loaf
A HARD GRATING CHEESE
THAT CAN ALSO BE SLICED!





PRODUCTS FOR INDUSTRIAL USE



Gran Moravia hard cheese
LYSOZYME FREE BLOCKS
To produce:





Gran Moravia hard cheese
TRADITIONAL WHEELS
To produce:





Gran Moravia hard cheese
BULK BAGS AND TRAYS



DIFFERENT PACKAGES AND CUSTOMIZED SOLUTIONS:

Get in touch with our team to learn more at info@brazzale.com



OTHER TRADITIONAL ITALIAN CHEESES

MASCARPONE



GRANA PADANO PDO



PECORINO ROMANO PDO





MOZZARELLA & BUFFALO MOZZARELLA



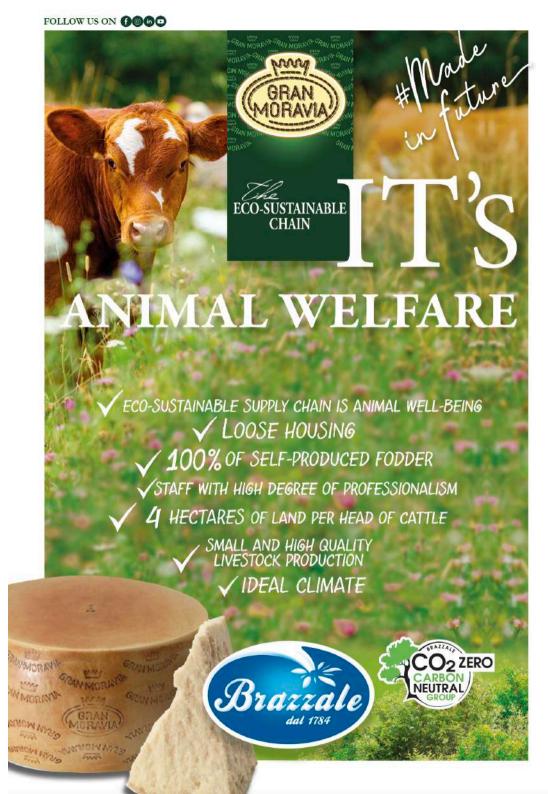
PARMIGIANO REGGIANO PDO

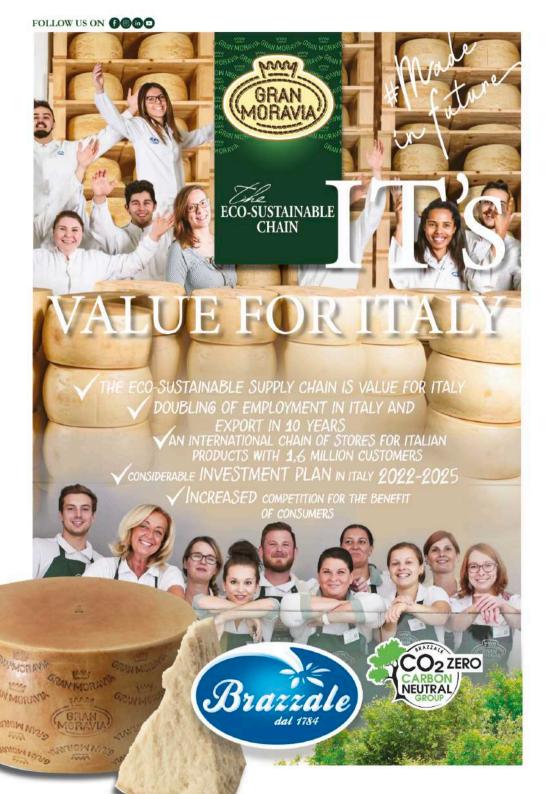


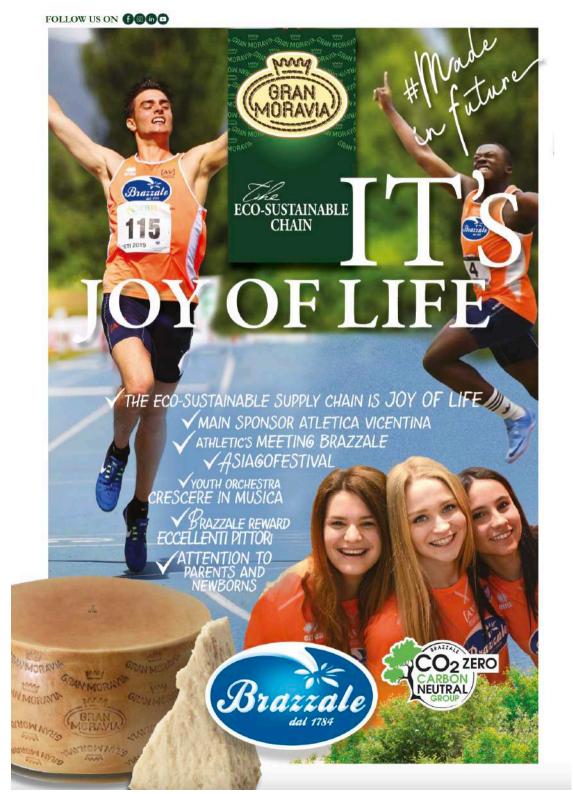
AND MANY OTHERS...

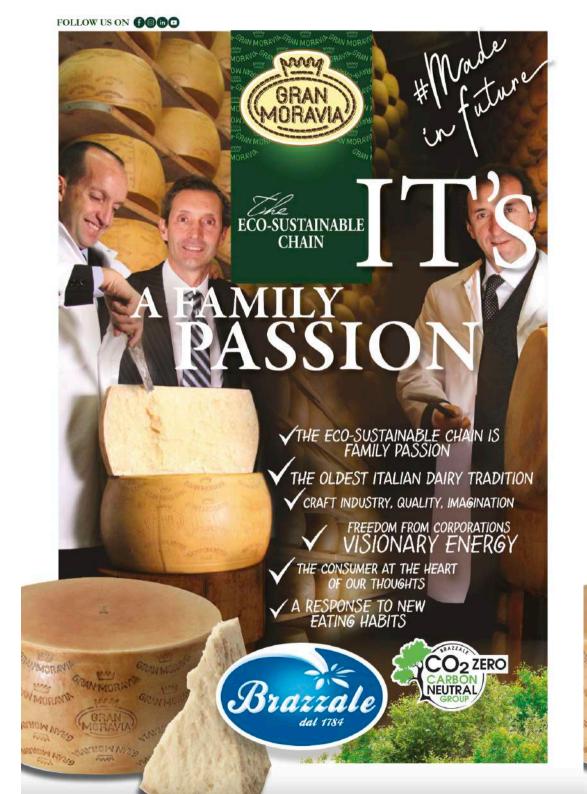


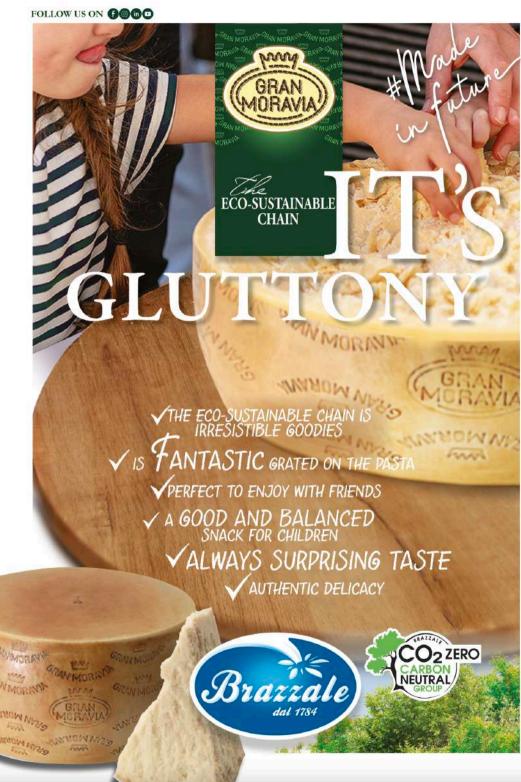














THANK YOU!

Brazzale SpA The oldest Italian tradition

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