

NEUTRAL GROUP

The ECO-SUSTAINABLE CHAIN

BRAZZALE
CO₂ ZERO
CARBON NEUTRAL GROUP

GRAN MORAVIA

The ECO-SUSTAINABLE CHAIN

Brazzale SCIENCE
NUTRITION & FOOD RESEARCH CENTER

The ECO-SUSTAINABLE CHAIN

Made in future

in future

in future

Brazzale SCIENCE
NUTRITION & FOOD RESEARCH CENTER

BRAZZALE
CO₂ ZERO
CARBON NEUTRAL GROUP

Brazzale SCIENCE
NUTRITION & FOOD RESEARCH CENTER

BRAZZALE
CO₂ ZERO
CARBON NEUTRAL GROUP

Brazzale SCIENCE
NUTRITION & FOOD RESEARCH CENTER

A FAMILY BUSINESS WITH A GLOBAL REACH



25 SHOPS
OF THE RETAIL CHAIN
"LA FORMAGGERIA
GRAN MORAVIA"



10 PRODUCTION
AND BUSINESS UNITS
900 EMPLOYEES



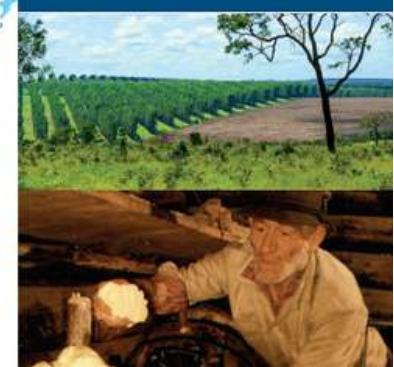
Brazzale Group is **Carbon neutral** thanks to the plantation of **1.5 million trees**



8 GENERATIONS
OF CHEESE AND BUTTER
CRAFTING



NEW
AUTOMATED WAREHOUSE
FOR CHEESE MATURATION





**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

The
**ECO-SUSTAINABLE
CHAIN**

**NUMBERS AND FIGURES OF OUR
GRAN MORAVIA ECO-SUSTAINABLE CHIAN:**

	AGRICULTURAL LAND	94.000 ha		FODDER SELF-SUPPLY	100% +1%
	FARMS	72		FODDER SELF-SUPPLY	>85% +1%
	AVERAGE DISTANCE FROM CHEESE FACTORY	076 km		LOAD OF NITRATES	050 kg/ha
	LACTATING COWS	23.000		AFLATOXINS IN POOLED MILK	<0,005 µg/ml
	HECTARES FOR EACH LACTATING COW	>4,0 ha		AFLATOXINS IN THE FINISHED PRODUCT	Absent
	COWS IN INDIVIDUAL BERTHS	100% +1%		BLUE WATER	72 L/Kg of Gran Moravia
				GREEN WATER	1.944 L/Kg of Gran Moravia

Save the water
GRAN MORAVIA
Water Footprint



Brazzale family's most distinctive product is "Gran Moravia" hard cheese, an excellent traditional long-aged cheese characterized by a rich flavor. Gran Moravia is **handcrafted into the classic copper vats** in Brazzale's manufacturing plant in the Moravia region, in Czech Republic: the fabulous and unspoiled farming region that stretches between Wien and Prague. It is then long-aged to perfection on wooden racks inside Brazzale's brand new **fully automated maturation warehouse**, located in an optimal location at the end of Valdstico Valley, in Italy, with the perfect conditions to age the cheese. All along the production process **the best**

**GRAN MORAVIA
THE GREEN
REVOLUTION**

of tradition and technology is combined. The project is not only the realization of an entrepreneurial dream, but also a response to the demand of the most modern and sensitive consumers for products that are **respectful of the environment** as well as **genuine, good and affordable**.

In the year 2000 Brazzale company created an innovative agri-food supply chain: **The Gran Moravia Eco-sustainable** supply chain consists of a network of 72 farms, directly coordinated by Brazzale staff, counting more than 94,000 hectares of agricultural land. The 23,000 lactating cows have at least

4,0 hectares each: the large amount of land allows farmers to feed the cows with the fodder grown directly by them, granting the highest quality pasture that is key to obtain the **high-quality milk** to produce Gran Moravia. Moreover, the nitrate load per hectare is considerably lower than the European Community limits.

The livestock is selected to obtain an excellent milk that is perfect for the production of cheese. Cattle care respects the strictest standards of ethics and **animal welfare** with free stabling and individual berths. Gran Moravia has a reduced **Water and**

Carbon Footprint. The natural rainfall of the region makes it possible to avoid artificial irrigation with a great saving of fresh water and fuels.

The supply chain management allows permanent and immediate traceability of each phase and the excellent qualities of the supply chain are evident in the outstanding characteristics of the finished product.

The Gran Moravia supply chain is certified by DNV - Det Norske Veritas, according to the standard UNI EN ISO 22005: 2008.





**THE BRAZZALE FAMILY,
8 GENERATIONS OF
CHEESE AND BUTTER
CRAFTING.
AN UNINTERRUPTED FAMILY
TRADITION SINCE 1784**

Butter is at the core of Brazzale business. Since 1920 Brazzale family produces premium quality butter and creates new product lines to meet consumers' and professionals' needs.

"Burro Superiore Fratelli Brazzale" butter is the masterpiece born from the centuries-long know-how of Brazzale family in butter crafting. It is made with fresh dairy cream churned by 24 hours from milking, it has 84% fat and an incredible taste with a rich aromatic palette.

"Burro delle Alpi PRO" butter is the line dedicated to pastry and foodservice professionals. It is produced with blend of fresh creams that grants a delicate taste and a great performance.

Brazzale Company has a long history in cheese making and its portfolio offers cheeses that are appreciated worldwide. All of them are characterized by excellent taste and authentic quality.

Provolone – Provolone Valpadana DOP
mild | sharp | smoked

Scamorza and Pasta filata
white | smoked

Mozzarella
Asiago DOP

**THIS LONG HISTORY OF
PASSION AND TRADITION
REFLECTS IN THE EXPERTISE WITH
WHICH WE PRODUCE EVERYDAY OUR
PREMIUM CHEESES**

All product types are available in different sizes, to meet specific needs of our customers

-  Retail and private label
-  Professional: Horeca and pastry
-  Industrial
-  Customised solutions
-  Frozen

