



Brazzale

dal 1784



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.



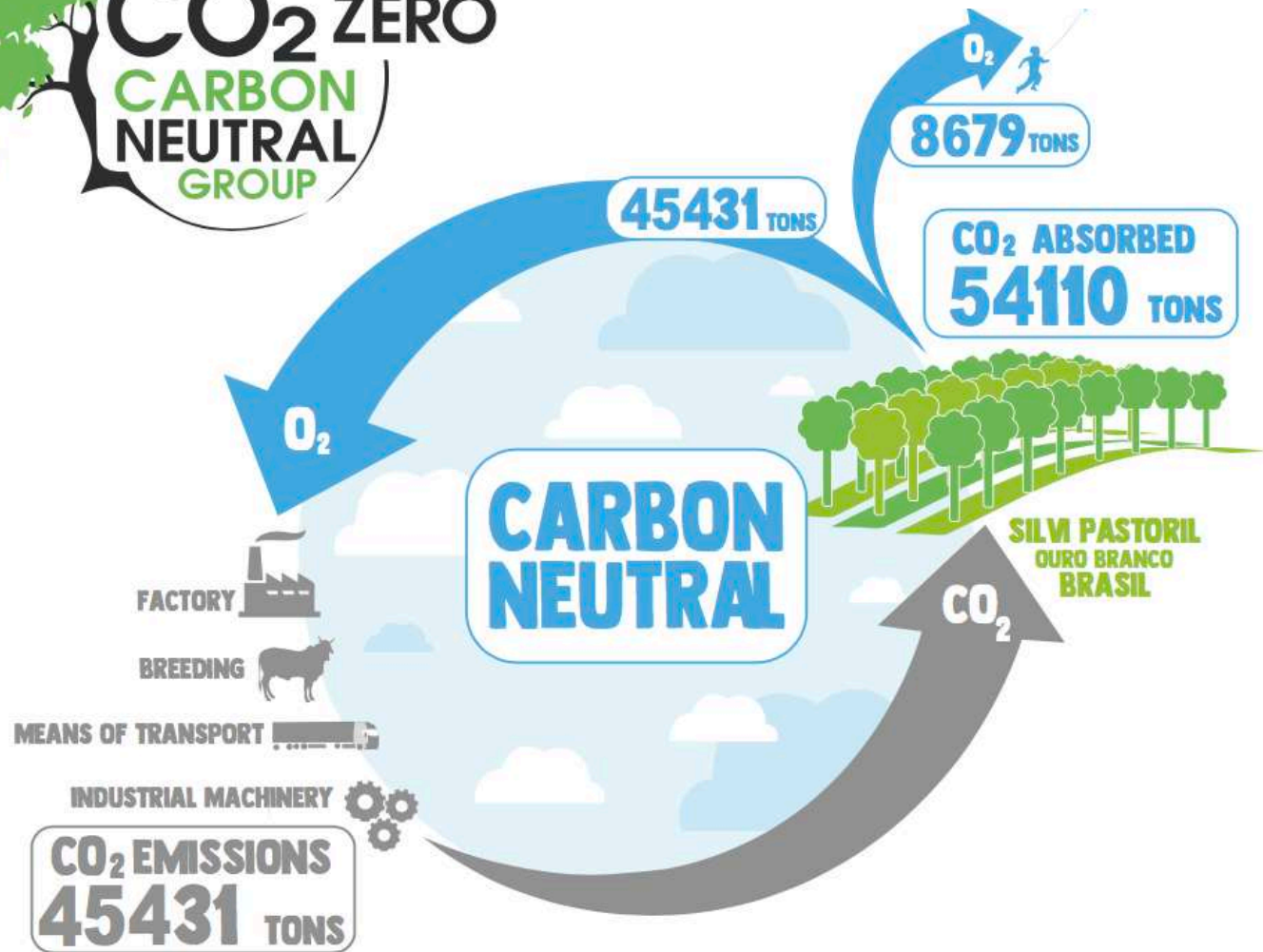
...#GREENSPIRITOFBRAZZALE

**THE GREAT ACHIEVEMENT
OF A ZERO-CARBON
PRODUCTION CHAIN
BY BRAZZALE:**





#GREENSPIRITOFBRAZZALE



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

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

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.





2000



2019



OFFICES AND FACILITIES:



BRAZZALE SPA, ZANE', ITALY

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



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



BRAZZALE MORAVIA, LITOVEL, CZECH REP.

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



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



NEW FULLY AUTOMATED GRAN MORAVIA WAREHOUSE: THE INNOVATION IN CHEESE MATURATION.

A **ROBOTIC WAREHOUSE** FOR THE MATURATION OF HARD CHEESES, EQUIPPED WITH THE BEST AND MOST COMPLETE **ARTIFICIAL INTELLIGENCE TECHNOLOGIES**, FOR TOTAL CONTROL OF EACH OPERATION

AN INTEGRATED SYSTEM OF CAPSULES AND ANTHROPOMORPHIC ROBOTS THAT TAKE CARE OF THE MATURATION OF **250 THOUSAND WHEELS** OF GRAN MORAVIA IN MORE THAN 8 THOUSAND SQUARE METERS.

TOTAL ENERGY SELF-SUFFICIENCY THANKS TO THE PHOTOVOLTAIC PANELS ON THE ROOF

IDEAL CLIMATIC AND LOGISTICAL CONDITIONS: LOCATED AT AN ALTITUDE OF 300 M, AT THE ACCESS POINT OF THE VALDASTICO VALLEY



2021



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 suppliers
30% Moravia's products
70% 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

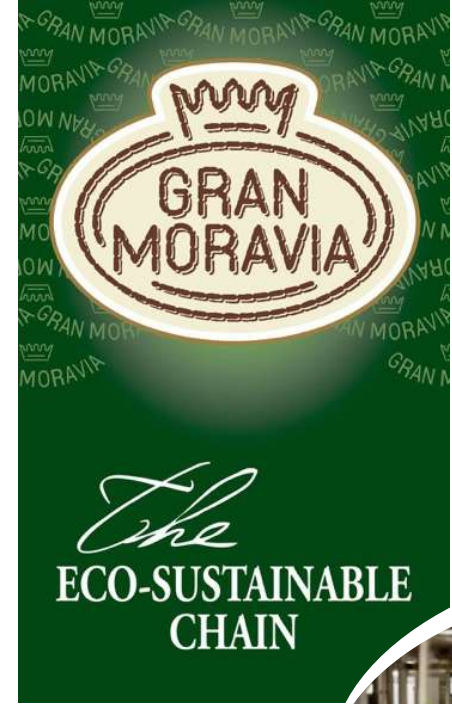
AT THE HEART OF OUR PRODUCTION THERE'S A CHEESE THAT IS :

MORE WHOLESOME

MORE APPETISING

MORE AFFORDABLE

MORE RESPECTFUL OF THE ENVIRONMENT



GRAN MORAVIA

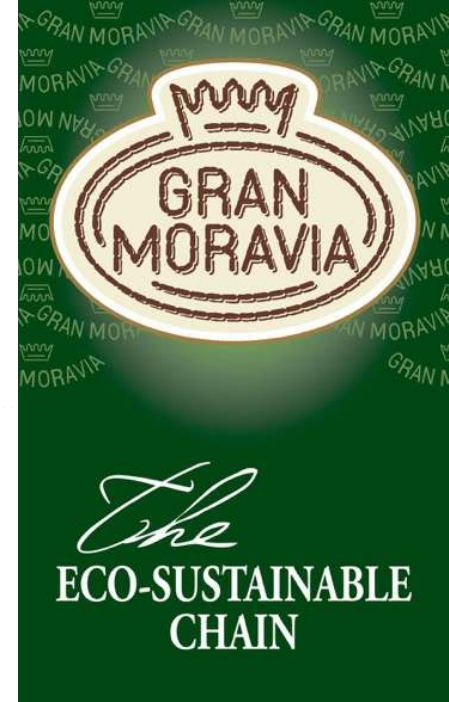
A TRADITIONAL **LONG-AGED HARD CHEESE**,
CRAFTED IN TRADITIONAL COPPER VATS
AGED TO PERFECTION ON WOODEN RACKS
WITH A **UNIQUE ECO-SUSTAINABLE CHAIN**

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

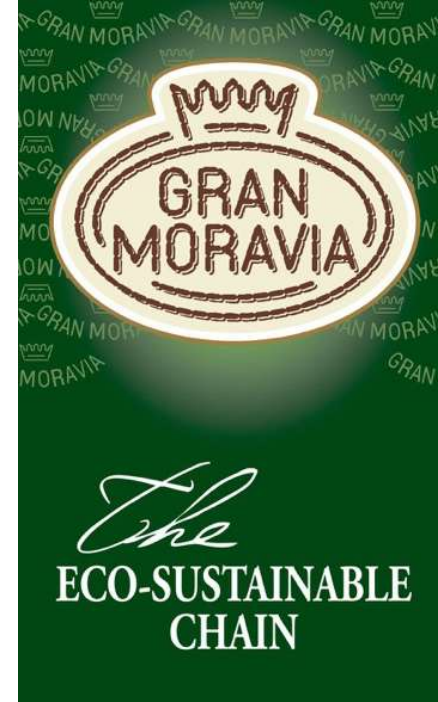
GRAN MORAVIA PRODUCT CERTIFICATIONS:










Water Footprint



GRAN MORAVIA'S ECO-SUSTAINABLE CHAIN



	FARMLANDS	94.000 Ha
	FARMS	72
	AVERAGE DISTANCE FROM CHEESE FACTORY	Ø 76 km.
	LACTATING COWS	23.000
	HECTARES OF LAND PER LACTATING COW	> 4,0 Ha
	FREE STABLING COWS	100%

	FARMS' FORAGE SELF-SUFFICIENCY	100% +/- 1%
	FARMS' FOOD SELF-SUFFICIENCY	>85% +/- 3%
	NITRATES' LOAD	Ø 50 Kg / Ha
	AFLATOXINS IN COLLECTED MILK	<0,005 µG/KG
	AFLATOXINS IN FINISHED PRODUCT	Absent
	BLUE WATER	72 L./Kg di Gran Moravia
	GREEN WATER	1.944 L./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.

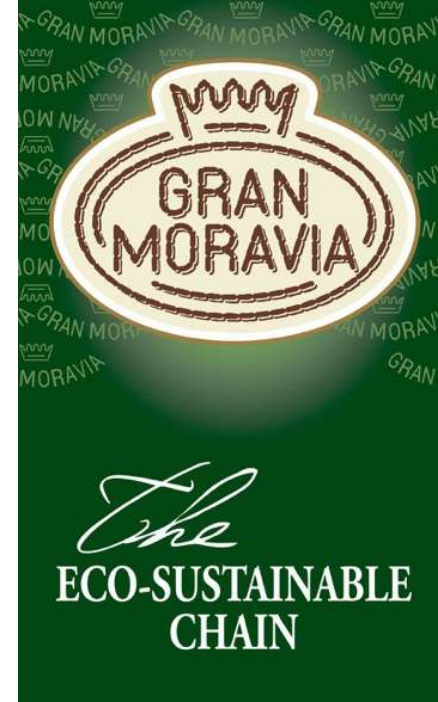


BY ESTABLISHING PRODUCTION LINES IN COOLER, TEMPERATE CLIMATE AREAS AND THROUGH OUR CONTINUOUS TECHNOLOGICAL INNOVATION, WE CAN DRASTICALLY REDUCE OUR WATER CONSUMPTION.

GRAN MORAVIA

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

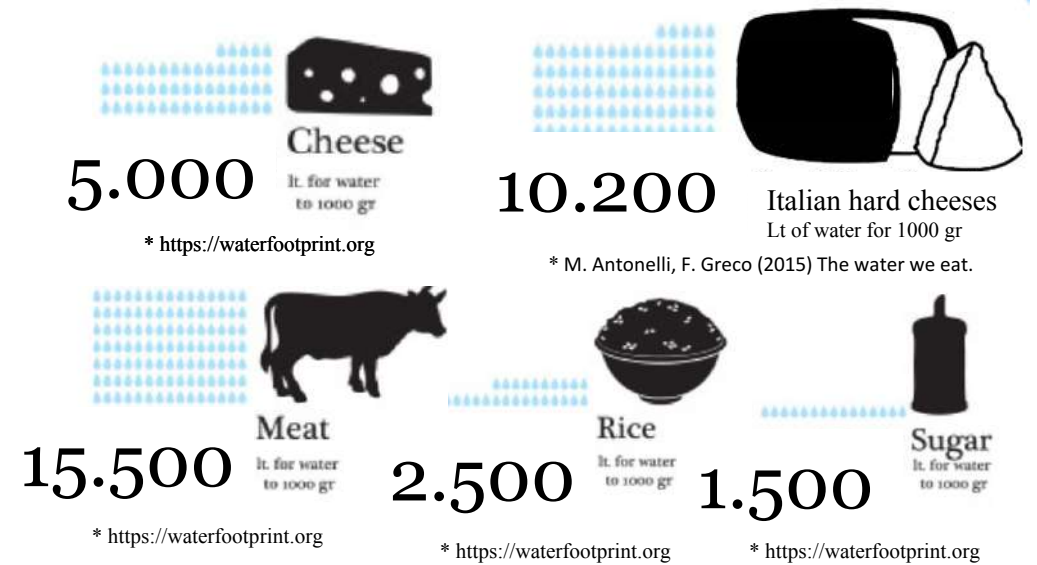
Save the water
GRAN MORAVIA
Water Footprint



1944 Green Water
 + 72 Blue Water
 + 78 Grey Water
 = 2.094

NATURAL CYCLE WATER CONSUMPTION

Gran Moravia
litres of water per 1000 gr



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



60%

Water saving



100%

Forage self
supply



4 ha

Ha for each
lactating cow



100%

Certified
companies



ANIMAL
WELLNESS

Cows
in individual
berths



SUITABLE FOR
VEGETARIANS

Made with
vegetarian rennet



Burro Superiore Fratelli Brazzale



dal 1784



Silver medal at the
Mondial du Fromage

- **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**



Retail



Professional: Horeca and pastry

Butter with a
great Story to tell

Premium butter
made with the finest
fresh creams

churned within **24**
hours of
cows' milking



*not all types of Butters
are the same*

Butter's fragrance

*Delicate of fresh
sweet cream and toasted
hazelnuts*

Flavor

*It is embracing.
An intense and sweet taste
with a rich aromatic
palette*

Texture

*Smooth, soft and compact.
Incredible spreadability,
even just come out
from the refrigerator*

Color

*Pure white
thanks to the excellent
feeding of bovine*





Pro



For professional use



- **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.



LACTOSE FREE

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



FROZEN AVAILABLE

Single serving portions 8 g, 10 g



200 g, 250 g, 400 g, 500 g



Block 5 kg, 10 kg, 25 kg

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





PROVOLONE AND PASTA FILATA



Scamorza white and smoked
LACTOSE-FREE slices



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

SLICING BLOCKS

FROZEN AVAILABLE



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

FROZEN AVAILABLE



Pasta filata
Mozzarella
CUSTOMIZED LENGTH AND DIAMETER



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



PRODUCTS FOR INDUSTRIAL USE



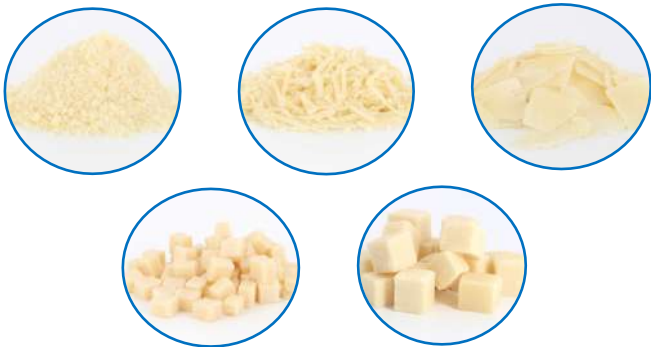
Gran Moravia hard cheese
LYSOZYME FREE BLOCKS

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



MOZZARELLA & BUFFALO MOZZARELLA



PECORINO ROMANO PDO



GRANA PADANO PDO



PARMIGIANO REGGIANO PDO



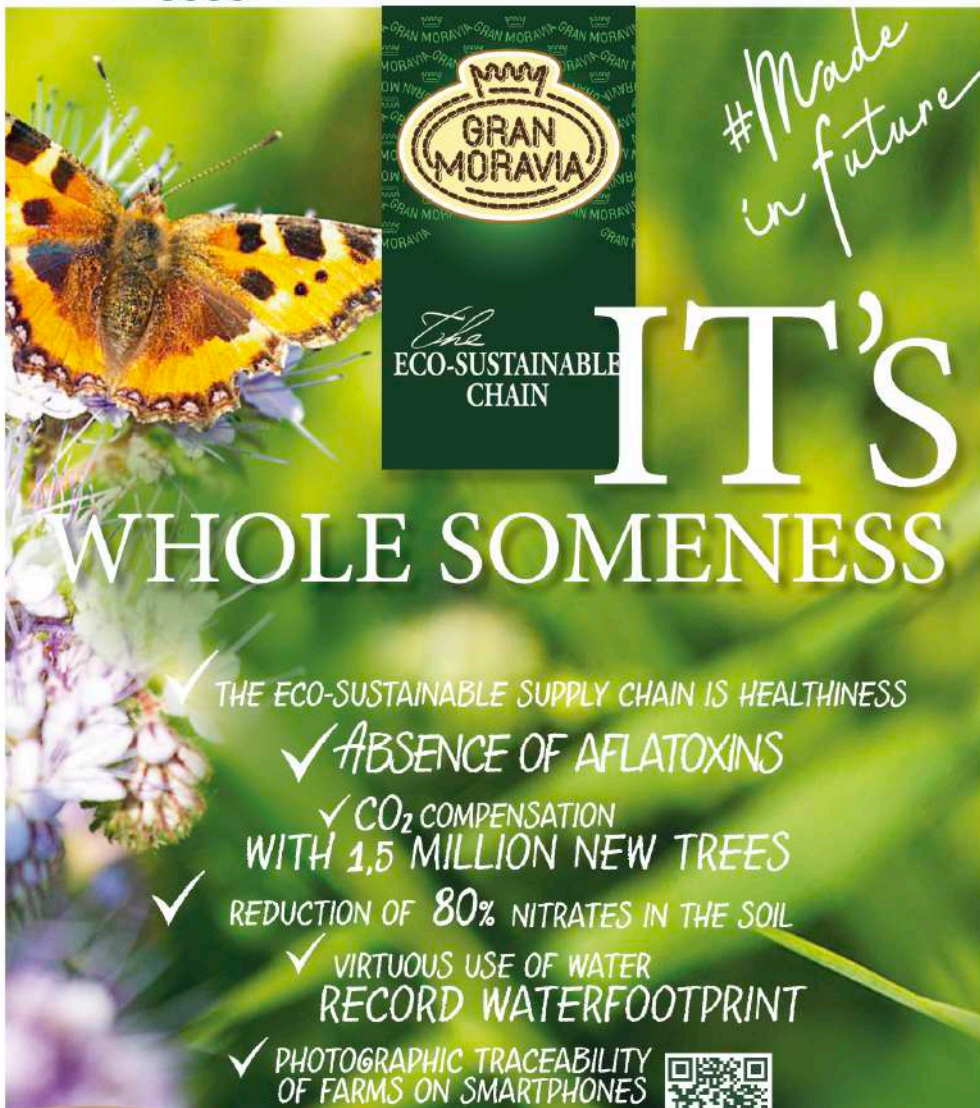
AND MANY OTHERS...



The
ECO-SUSTAINABLE
CHAIN

IT'S



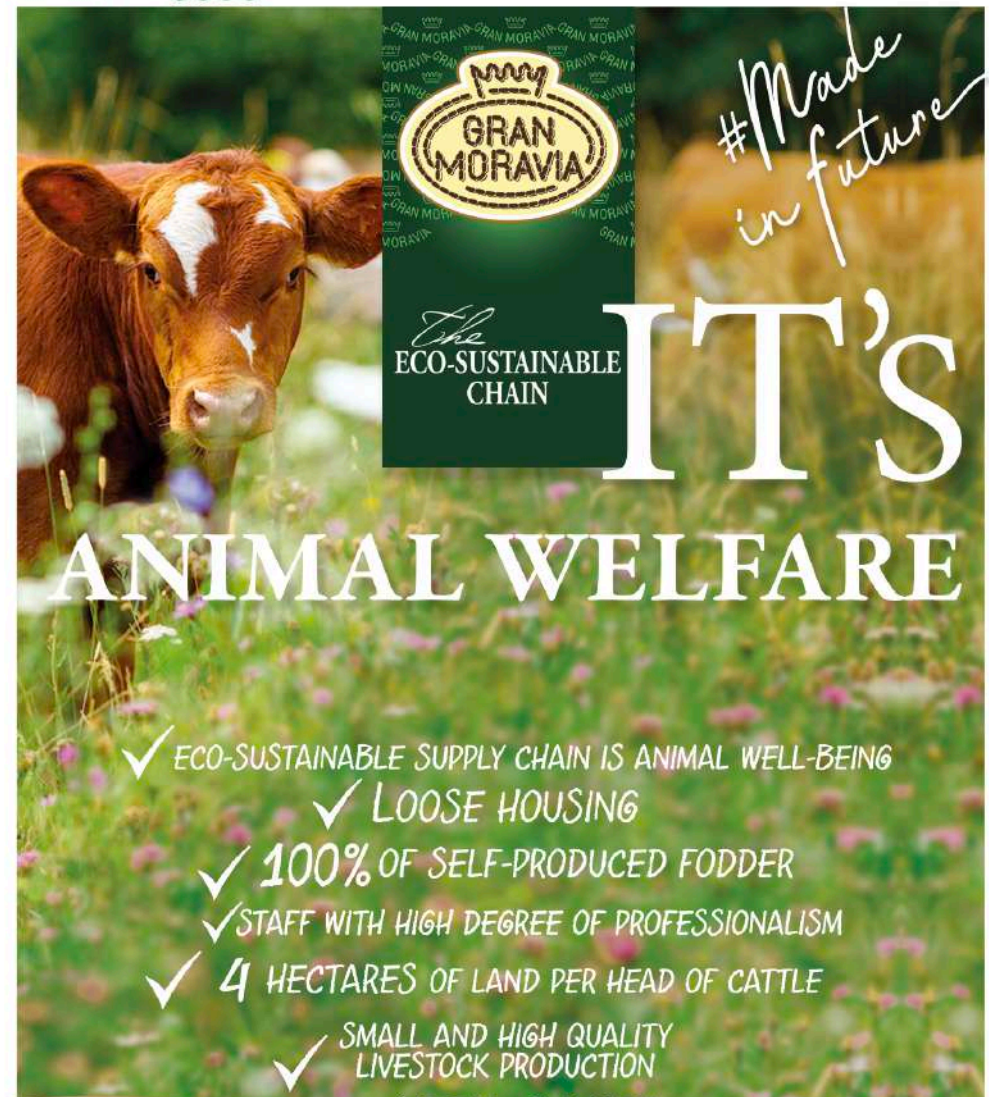


*#Made
in future*

The
ECO-SUSTAINABLE
CHAIN

IT'S WHOLE SOMENESS

- ✓ THE ECO-SUSTAINABLE SUPPLY CHAIN IS HEALTHINESS
- ✓ ABSENCE OF AFLATOXINS
- ✓ CO₂ COMPENSATION
WITH 1,5 MILLION NEW TREES
- ✓ REDUCTION OF 80% NITRATES IN THE SOIL
- ✓ VIRTUOUS USE OF WATER
RECORD WATERFOOTPRINT
- ✓ PHOTOGRAPHIC TRACEABILITY
OF FARMS ON SMARTPHONES



*#Made
in future*

The
ECO-SUSTAINABLE
CHAIN

IT'S ANIMAL WELFARE

- ✓ ECO-SUSTAINABLE SUPPLY CHAIN IS ANIMAL WELL-BEING
- ✓ LOOSE HOUSING
- ✓ 100% OF SELF-PRODUCED FODDER
- ✓ STAFF WITH HIGH DEGREE OF PROFESSIONALISM
- ✓ 4 HECTARES OF LAND PER HEAD OF CATTLE
- ✓ SMALL AND HIGH QUALITY
LIVESTOCK PRODUCTION
- ✓ IDEAL CLIMATE





#Made in future

GRAN MORAVIA

The ECO-SUSTAINABLE CHAIN

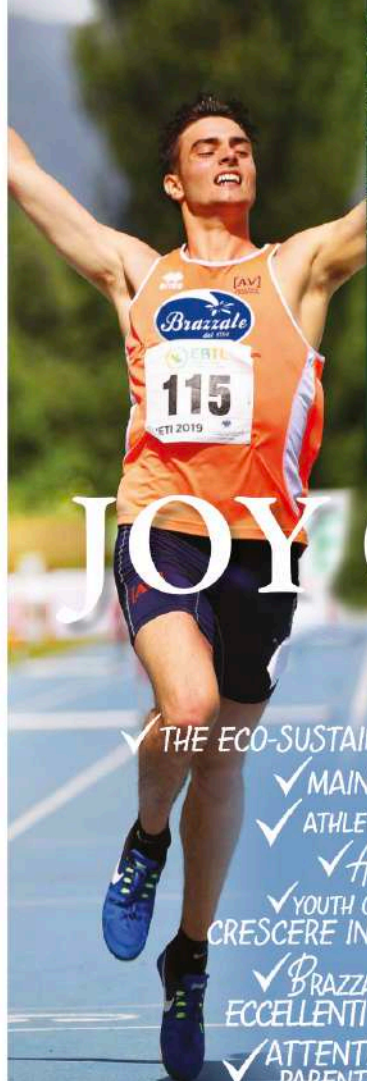
IT'S VALUE FOR ITALY

- ✓ THE ECO-SUSTAINABLE SUPPLY CHAIN IS VALUE FOR ITALY
- ✓ DOUBLING OF EMPLOYMENT IN ITALY AND EXPORT IN 10 YEARS
- ✓ AN INTERNATIONAL CHAIN OF STORES FOR ITALIAN PRODUCTS WITH 1.6 MILLION CUSTOMERS
- ✓ CONSIDERABLE INVESTMENT PLAN IN ITALY 2022-2025
- ✓ INCREASED COMPETITION FOR THE BENEFIT OF CONSUMERS



Brazzale dal 1784

CO2 ZERO CARBON NEUTRAL GROUP




#Made in future

GRAN MORAVIA

The ECO-SUSTAINABLE CHAIN

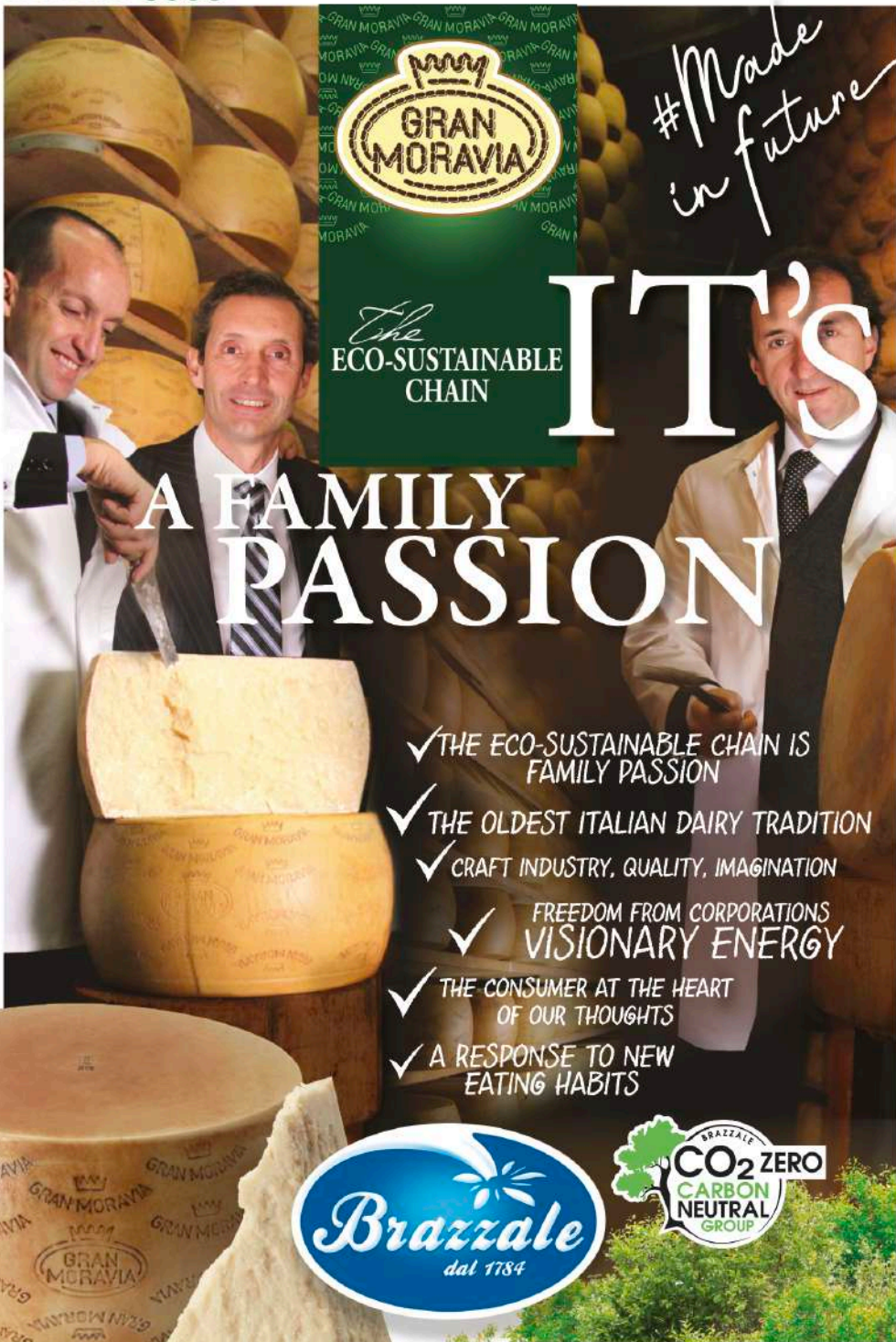
IT'S JOY OF LIFE

- ✓ THE ECO-SUSTAINABLE SUPPLY CHAIN IS JOY OF LIFE
- ✓ MAIN SPONSOR ATLETICA VICENTINA
- ✓ ATHLETIC'S MEETING BRAZZALE
- ✓ ASIAGOFESTIVAL
- ✓ YOUTH ORCHESTRA CRESCERE IN MUSICA
- ✓ BRAZZALE REWARD ECCELLENTI PITTORI
- ✓ ATTENTION TO PARENTS AND NEWBORNS



Brazzale dal 1784

CO2 ZERO CARBON NEUTRAL GROUP



#Made in future

GRAN MORAVIA

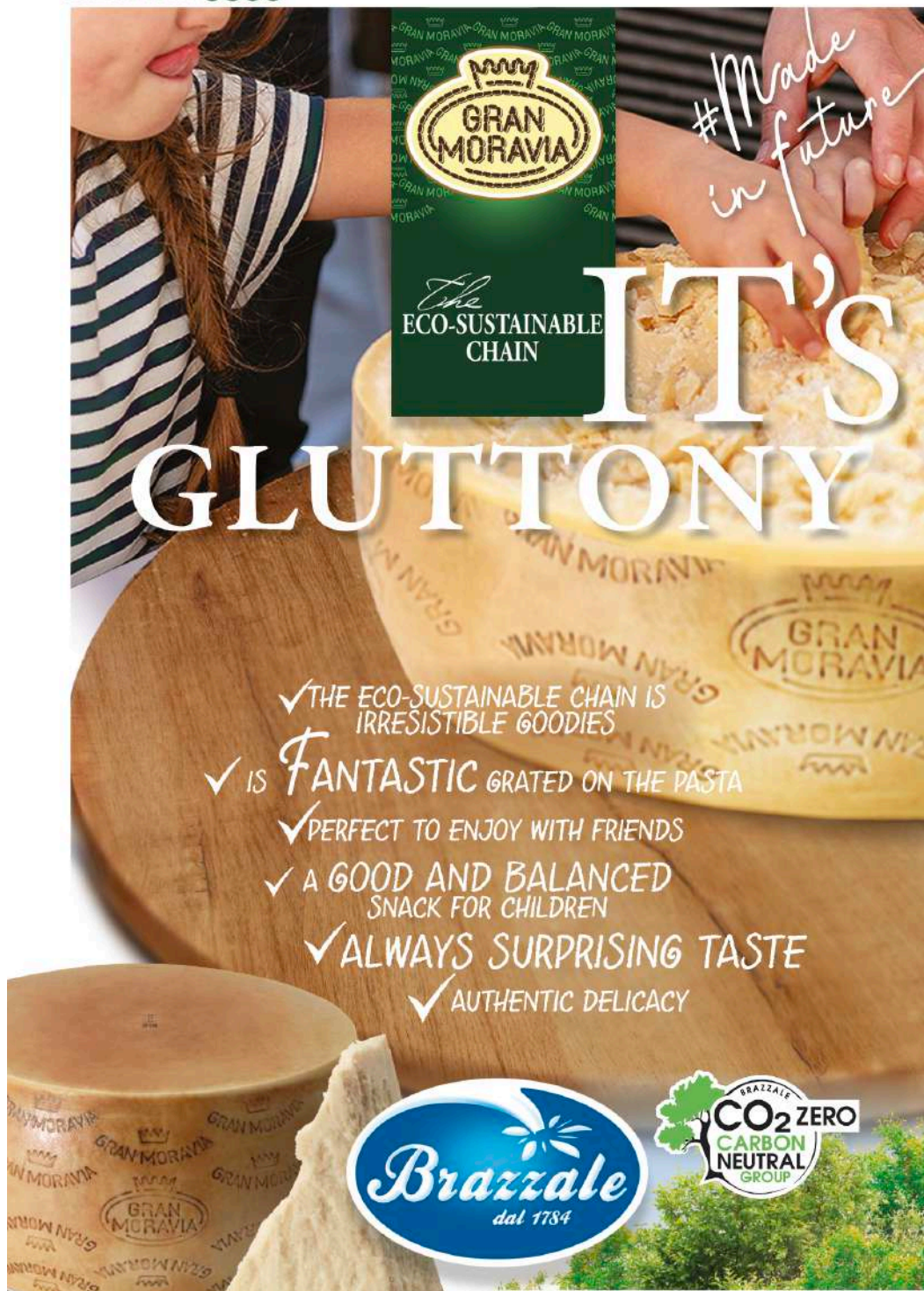
The ECO-SUSTAINABLE CHAIN

IT'S A FAMILY PASSION

- ✓ THE ECO-SUSTAINABLE CHAIN IS FAMILY PASSION
- ✓ THE OLDEST ITALIAN DAIRY TRADITION
- ✓ CRAFT INDUSTRY, QUALITY, IMAGINATION
- ✓ FREEDOM FROM CORPORATIONS VISIONARY ENERGY
- ✓ THE CONSUMER AT THE HEART OF OUR THOUGHTS
- ✓ A RESPONSE TO NEW EATING HABITS

Brazzale dal 1784

CO2 ZERO CARBON NEUTRAL GROUP



#Made in future

GRAN MORAVIA

The ECO-SUSTAINABLE CHAIN

IT'S GLUTTONY

- ✓ THE ECO-SUSTAINABLE CHAIN IS IRRESISTIBLE GOODIES
- ✓ IS FANTASTIC GRATED ON THE PASTA
- ✓ PERFECT TO ENJOY WITH FRIENDS
- ✓ A GOOD AND BALANCED SNACK FOR CHILDREN
- ✓ ALWAYS SURPRISING TASTE
- ✓ AUTHENTIC DELICACY

Brazzale dal 1784

CO2 ZERO CARBON NEUTRAL GROUP



THANK YOU !

Brazzale SpA *The oldest Italian tradition*

Via Pasubio 2, - 36010 Zanè (VI) ITALIA - Tel. +39 0445 313900 - info@brazzale.com - www.brazzale.com