

GRAN MORAVIA THE GREEN REVOLUTION

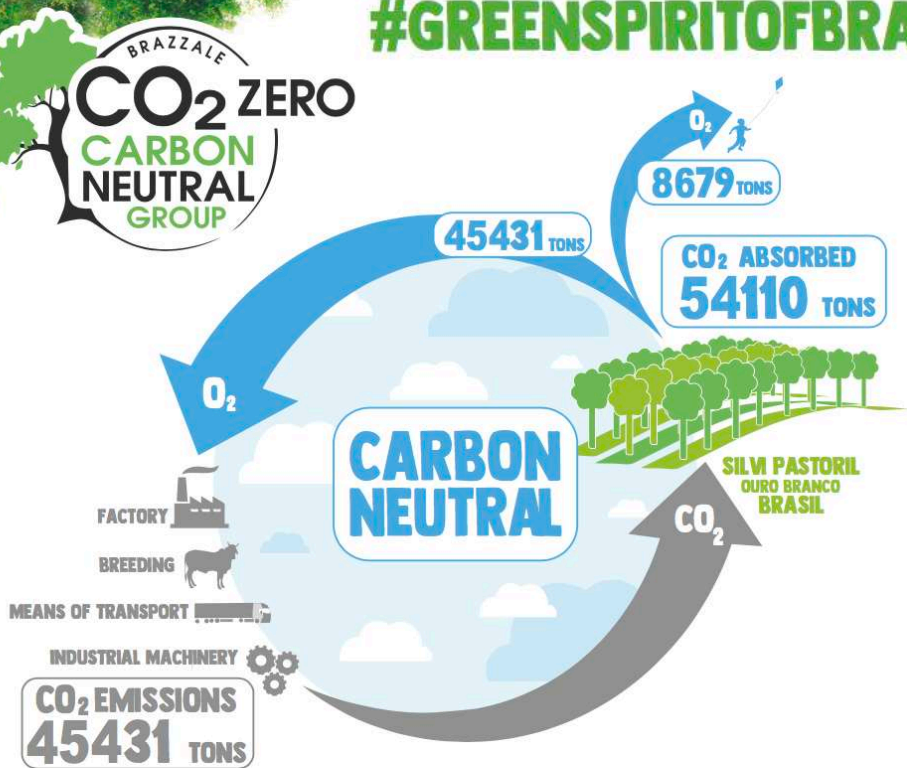
**BY BRAZZALE FAMILY: 8 GENERATION OF CHEESE AND BUTTER CRAFTING.
AN UNINTERRUPTED FAMILY TRADITION SINCE 1784: BRAZZALE IS THE OLDEST ITALIAN DAIRY COMPANY**

...#GREENSPIRITOFBRAZZALE

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



#GREENSPIRITOFBRAZZALE



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.

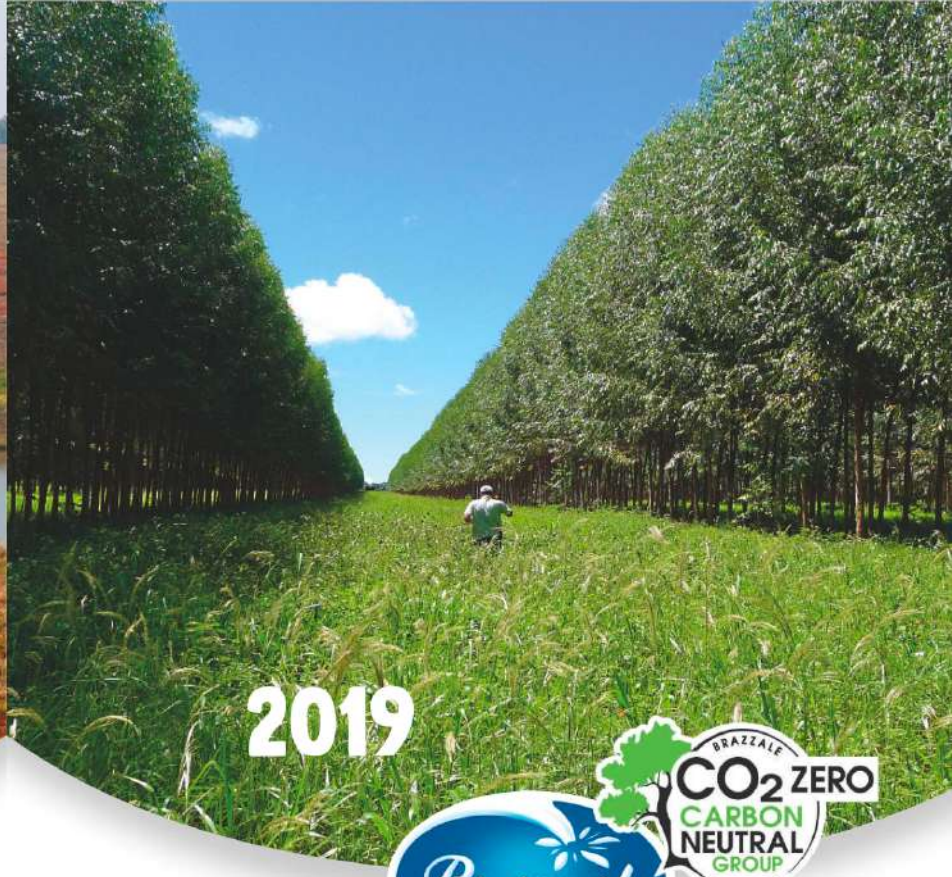
WITH THE CREATION OF THE SILVIPASTORIL BREEDING SYSTEM, WE HAVE ACHIEVED THE OUTSTANDING RESULT OF "CARBON NEUTRALITY" FOR THE WHOLE GROUP.
BUT EVEN BETTER:
THE CARBON BALANCE OF THE BRAZZALE GROUP'S ACTIVITIES IS **LARGELY POSITIVE**.

Click on this link to see the 1,5 million trees:
https://www.youtube.com/watch?v=UL55932_Wp4





2000



2019



GRAN MORAVIA

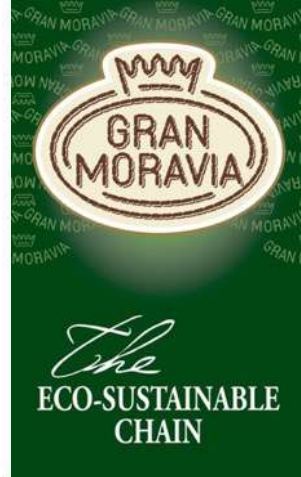
AT THE HEART OF OUR
PRODUCTION THERE'S
A CHEESE THAT IS :

MORE WHOLESOME

MORE APPETISING

MORE AFFORDABLE

MORE RESPECTFUL OF THE ENVIRONMENT



GRAN MORAVIA



**PRODUCTION PLANT IN LITOVEL, IN THE
HEART OF BEAUTIFUL MORAVIA REGION, CZ**

GRAN MORAVIA

**CENTURIES-OLD PRODUCTION METHODS IN
TRADITIONAL COPPER VATS**





GRAN MORAVIA

**AGED ON WOODEN RACKS IN ITALY
FOR 12+ MONTHS**

NEW ROBOTIC WAREHOUSE FOR GRAN MORAVIA WHEELS' AGING

IDEAL CONDITIONS
FOR CHEESE AGING

SOLAR ENERGY



FULLY AUTOMATED



250.000+
WHEELS



100% CONTROL AND
TRACEABILITY

GRAN MORAVIA

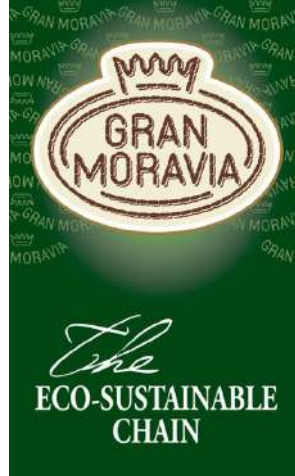
A TRADITIONAL **LONG-AGED HARD CHEESE**,
CRAFTED IN TRADITIONAL COPPER VATS
AGED TO PERFECTION ON WOODEN RACKS
WITH A **UNIQUE ECO-SUSTAINABLE CHAIN**

- ✓ 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 COWS	> 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	Assenti
	BLUE WATER GRAN MORAVIA Water Footprint	72 Lt./Kg di Gran Moravia
	GREEN WATER GRAN MORAVIA Water Footprint	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.





GRAN MORAVIA'S ECO-SUSTAINABLE CHAIN

**11 ACRES OF LAND FOR EACH COW
100% FARMS' FORAGE SELF-SUFFICIENCY**



**GRAN MORAVIA'S
ECO-SUSTAINABLE CHAIN**

**MAXIMUM ANIMAL WELFARE
EACH COW PRODUCES 6,3 GALLONS/DAY OF MILK**



**GRAN MORAVIA'S
ECO-SUSTAINABLE CHAIN**

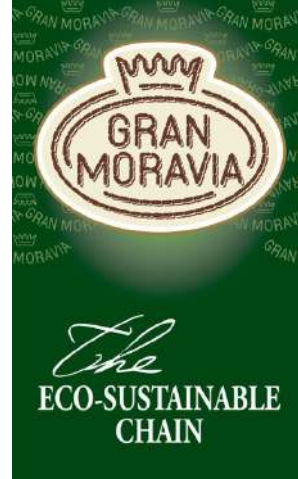
NO ARTIFICIAL IRRIGATION

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

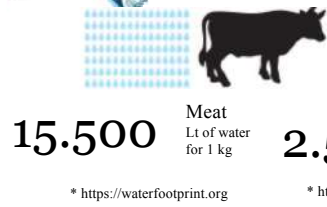
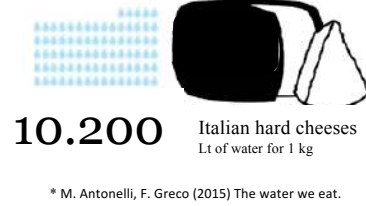


1944 Green Water
 + 72 Blue Water
 + 78 Grey Water
 = **2.094**

NATURAL CYCLE WATER CONSUMPTION



Gran Moravia
Litres of water for 1 kg





THANK YOU