

BUSTI FORMAGGI S.r.l.

Company profile

FORMAGGI[®]
della
FAMIGLIA
BUSTI
FAUGLIA PISA ITALIA





Caseificio Busti was founded in 1955 and still today the company is family-run.

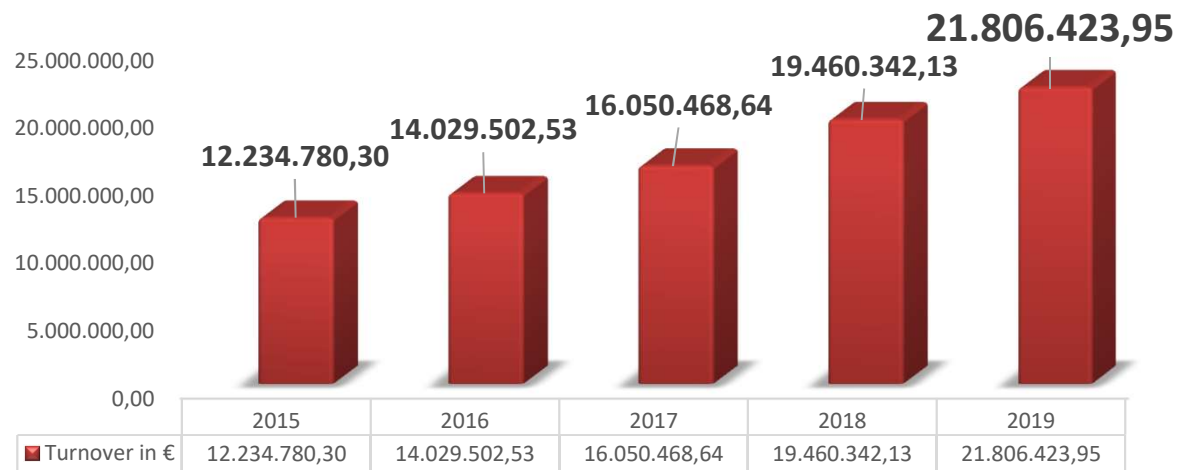
The current dairy plant was built brand new and opened in 2011, surrounded by tuscan hills, in the province of Pisa.

The milk comes from selected reliable producers and is collected mainly in Tuscany and north Lazio. Through the years the company has grown not only thanks to the modern technologies but also maintaining the ancient production techniques. We always seek the highest quality and service for our customers, combined with the tastiness of our cheeses.

THE COMPANY IN FIGURES

- Turnover of 2019
€ 21.806.423,95
- Total amount of litres used in 2019 for production
11.735.000 divided into:
 - sheep milk 9.074.600
 - cow milk 2.436.700
 - goat milk 223.700
- **80 workers**

Sales trend years 2015 - 2019



■ Turnover in €

VISION

Make our products known worldwide being always attentive to market's requests and needs

VALUES

Tradition
Innovation
Territory
Commitment
Quality
Service

MISSION

Produce quality cheeses proposing exclusive recipes. Get to our customers's tables good and tasty cheese!

OUR CERTIFICATIONS

- IFS
- BRC
- ISO 22005:2008
- BIO
- HALAL
- DOP



OUR PRODUCTION

- milk origin clearly declared in the product's label. Milk is collected with company trucks in the Tuscan Region, included the best areas like *Siena, Pienza* and *Val D'Orcia, Maremma, Alta Tuscia*
- in the production we use both animal rennet and vegetable rennet
- subdivision of the products in different families

i freschi

∞ *Tradizionali* ∞

LE DELIZIE


i PISANI

le selezioni

 GLI SPECIALI 

 **BIO BUSTI**
naturalmente

 **I CRUDI**
di Casa Busti

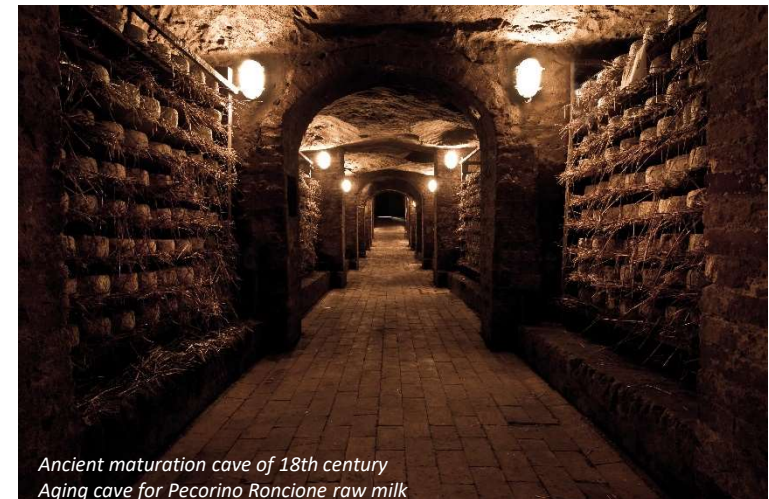
that's Tuscany

PRODUCTION PHASES



DISTINCTIVE FEATURES

- modern production plant
- ricotta's hand extraction
- high quality ingredients
- dry salting by hand with salt from *Saline di Volterra* (PI)
- raw milk production, chalky paste, treatment on the crust by hand, different maturations both for period and places (external natural maturation caves)
- treaced milk production (trucks with GPS)
- seasoning on wooden boards
- private labeling
- guided tours of the dairy



Ancient maturation cave of 18th century
Aging cave for Pecorino Roncione raw milk

OUR REALITY



Aging caves



The Dairy



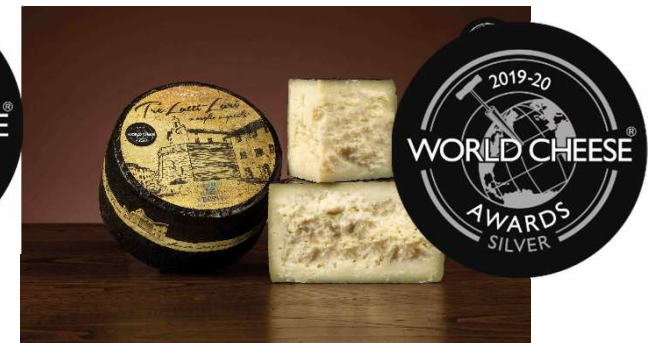
The Shop



Il Rifocillo
sapori e profumi toscani

The Restaurant

LASTEST AWARDS



CONTACTS

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