



**Ghidetti Family Dairy**

80 YEARS OF PASSION FOR ARTISAN CHEESES



# Ghidetti at a Glance

- Ghidetti is a Family Dairy
- We have been making cheese for three generations of Ghidetti, since 1937
- Our dairy factory is in Isola Rizza, Verona, Italy
- We are artisans and there is still a lot of manual skill in our production
- Our cheese is made ONLY with our 100% Italian fresh milk, collected every day from our farms





# Our Short Supply Chain 100% Italian

**24**  
LITRES/DAY



MILK  
PRODUCTION

**100%**



COWS IN  
INDIVIDUAL BERTHS

**40**



NUMBER  
OF FARMS

**1200**  
HECTARES  
AGRICULTURAL  
LAND

**2400**



LACTATING  
COWS

Milk is collected fresh every day only from our 40 farms in Verona countryside, Veneto region, within a radius of 20 km from our dairy

**20 Km**



AVERAGE DISTANCE  
FROM OUR DAIRY



We respect the environment and the animal comfort to give you a delicious and natural 100% Italian product.





# Ghidetti Dairy



Ghidetti Family Dairy  
<http://www.caseificioghidetti.it/en/>



# Ghidetti Dairy Factory

Cheese and Cr  merie production-ageing-packing-logistics are all managed in our dairy in Isola Rizza – Verona, to guarantee the complete traceability of our products.



## GHIDETTI HEADQUARTER (Italy)

- Marketing
- Finance
- Supply Chain
- Quality Assurance
- Product management
- Logistic & Transportation
- Procurement
- Cheese & Dairy manufacturing
- Cheese ageing
- Cheese & Dairy processing & packing

## Grana Padano PDO production site

- Production
- Ageing
- Processing & Packing



## Parmigiano Reggiano PDO processing site

- Ageing
- Processing & Packing

## Provolone Valpadana PDO Provola-Scamorza, Mozzarella production site

- Production
- Ageing
- Processing & Packing

## Ricotta production site

- Production
- Processing & Packing





# Production & Processing Figures

**RAW COW'S MILK COLLECTION**

**19 MILION LITRES**

**WHEY PROCESSING**

**30 MILION LITRES**

**GRANA PADANO**

**20.000 WHEELS**

**PARMIGIANO REGGIANO**

**7.500 WHEELS**

**PROVOLONE VALPADANA, MOZZARELLA**

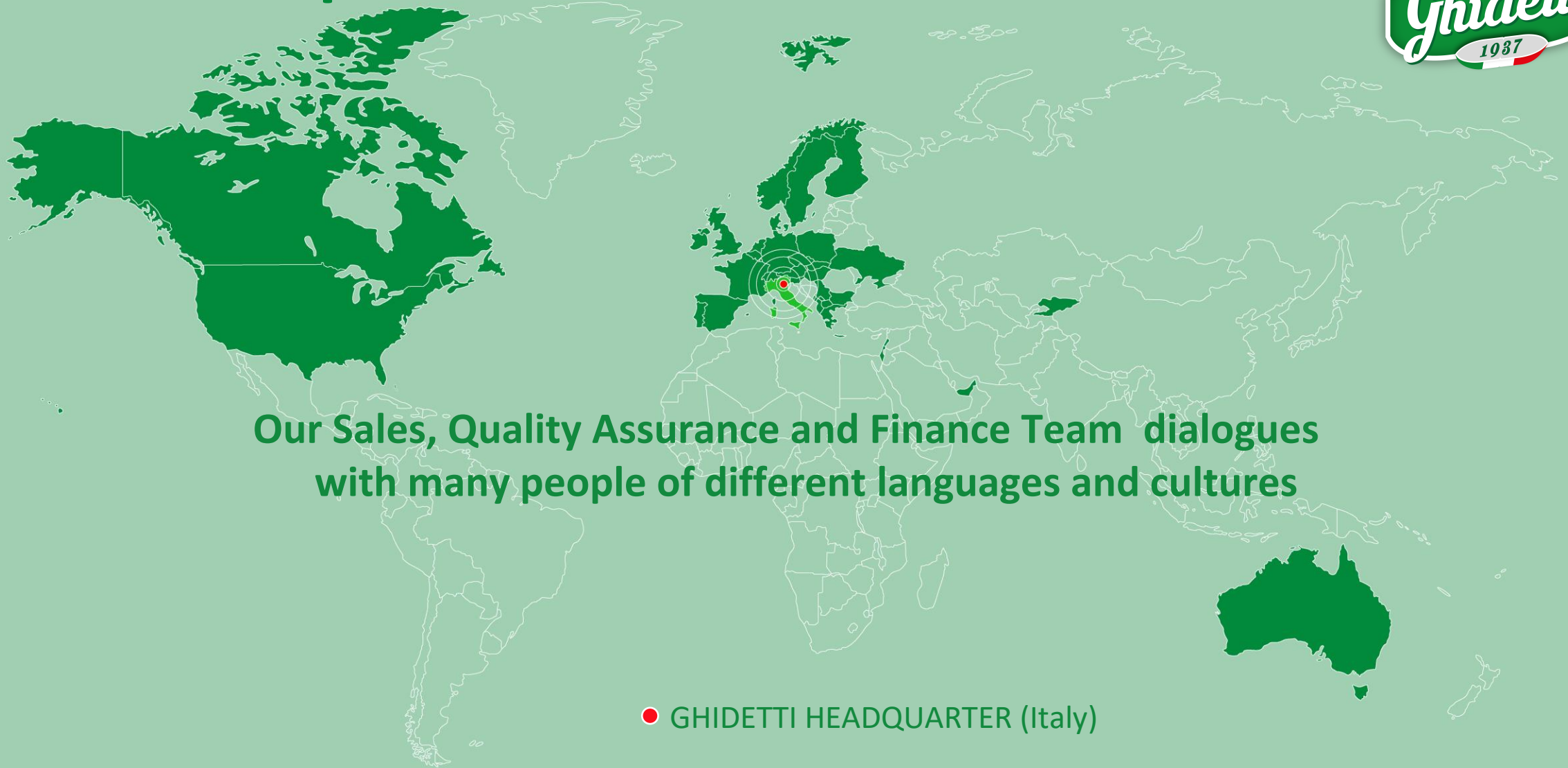
**1.700 TONS**

**RICOTTA**

**2.100 TONS**



# Ghidetti Exports to Over 40 Countries



**Our Sales, Quality Assurance and Finance Team dialogues  
with many people of different languages and cultures**

● GHIDETTI HEADQUARTER (Italy)



# Ghidetti's Ecological Approach



**Sustainability, Farm to Fork strategy, Light Environmental Footprint are trendy concepts today. Our Family has always considered them essential rules, in the past 80 years of activity and even more for those to come, in respect of those who will come after us**



Our Photovoltaic System produces 180.000kWh/year of clean energy which are over 80.000kg. of CO2 less issued into the atmosphere



100% whey, separated after curdling, is used for the production of Ricotta and subsequently for animal feeding



100% of washing water is purified and reused as irrigation



Use of Modern Technology and Machineries to optimize energy consumption





GHIDETTI PRESENTS  
*the new line of high quality cheeses*  
**"GLI ANCESTRALI"!**  
TASTE IT AND ENJOY!





GLI **ANCESTRALI**

Ghidetti  
1987

GRANA PADANO  
**SOLE / LUNA**



*fatto come una volta,  
anzi due.*

A DELIGHTFUL  
RETURN TO THE  
PAST, WHERE  
KINDNESS  
BELONGS TO  
GOOD  
MANNERS AND  
CYCLICAL  
NATURE OF  
ACTIONS  
REPEATED WITH  
PERSEVERANCE  
AND  
DEDICATION  
OVER THE  
YEARS.

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GLI **ANCESTRALI**

Ghidetti  
1987

RICOTTA  
ARTIGIANALE  
**GESTI GENTILI**



*nata da una  
soffice nuvola.*





## *Gli Ancestrali is...*

A line of high-quality cheeses that get preciousness from the gallantry of the past.

Our forefathers treated raw materials with respect, care and dedication.

“Gli Ancestrali” line reveals cheeses with ancient and secret flavors. Secrets that even today are whispered to the lucky ones, hoping that they will never be lost.





# RICOTTA ARTIGIANALE GHIDETTI

*"Our Ricotta originates from the delicacy of the past, when gentle gestures were a declaration of love for one's job"*

## Our Ricotta Artigianale is unique because

- It is made with the whey obtained by 100% Italian milk, produced in our farms
- The whey is of our Mozzarella Fior di Latte made fresh every morning and therefore sweet and delicate
- It's added of fresh cream, obtained by the centrifugation of our 100% Italian milk, to make it a complete meal, healthy & balanced
- It is obtained by the natural outcrop and delicate manual collection of the flakes, to maintain the original grainy structure
- No additives and preservatives are added to emphasize its natural delicacy





# RICOTTA ARTIGIANALE GHIDETTI

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**RICOTTA BUCKET 250g**



**RICOTTA BOWL 1500g**

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*Our Ricotta Artigianale is used by chefs to create their traditional recipes, by bakers to produce excellent creams for filling desserts, by all people who adopt a healthy lifestyle, being rich in protein and unsaturated fats*



# GRANA PADANO DOPPIA RACCOLTA GHIDETTI

*"Every day, we visit our cows twice, with the sun and with the moon.  
Twice because during the day everything can change, even milk.  
In the morning light & delicate, in the evening rich & creamy"*

**Our Grana Padano "Doppia Raccolta" is unique because...**

- Our lactating cows are fed with meadow hay, green fodder and dry feed, without use of silage
- Our farms are certified for animal welfare
- It is produced with our 100% Italian milk ONLY
- We do it following the recipe that has been handed down for over 1000 years, that makes our cheese unique in the world
- We season it in our warehouse for over 20 months - until it is classified as "RISERVA" – so that it can express its best
- Its aroma is of butter, hay and dried fruit
- Its taste is strong and sapid, but at the same time fragrant and fine, never aggressive
- Its graininess is evident with homogeneous presence of crystallized amino acids. The radial scaled fracture is pronounced





# GRANA PADANO DOPPIA RACCOLTA GHIDETTI

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150g – 250g



1kg – 2 kg

*Absolute protagonist of the table, both grated and as a table cheese, it is perfect served with nuts, fruit and mustards. Several chefs choose it to offer an original and unique Italian cheese. Thanks to its flavour complexity Grana Padano Doppia Raccolta Ghidetti can be paired with tannic red wines, with a significant alcohol content. The pairing is also perfect with a sweet passito and intriguing with an old vintage of Metodo Classico sparkling.*



# Ghidetti PDO Cheeses Range







Ghidetti Family Dairy  
<http://www.caseificioghidetti.it/en/>



# Ghidetti Grana Padano PDO



## WHOLE-HALF-QUARTER WHEEL



## WEDGE 1-2-4 Kg



## FLAKES 0,5-1 Kg | GRATED 1-5 Kg



## SELF SERVING PORTION GRATED 90-100 G WEDGE 200-300 G







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# Ghidetti Provolone Valpadana PDO



BOCCETTA-FISCHETTO  
0,8-2KG



MANDARONE 20KG



SALAME 5-10-30KG



SELF SERVING PORTION WHEEL SLICE 180-200G  
HALF MOON SLICE 200G



BLOCK 1-1,5-2,5-3,5-5 KG







# PARMIGIANO REGGIANO



Ghidetti Family Dairy  
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# Ghidetti Parmigiano Reggiano PDO



## WHOLE-HALF-QUARTER WHEEL



## WEDGE 0,2-1-2-4 KG



## FLAKES-GRATED 0,5-1KG



## SLIMFRESH SNACK 17-30-40G







Ghidetti  
Mozzarella  
Fiordilatte





# Mozzarella Fior di Latte Ghidetti

Our Fior di Latte is made according to the Family Dairy tradition, handed down since 1937



- 100% Italian fresh milk
- 100% Natural ingredients
- Natural lactic maturation
- Traditional spinning method
- NO additives/preservatives
- NO use of citric acid
- NO use of melting machine
- Clean soft aroma
- Soft & creamy flavour
- Stable white color
- NO Browning during baking
- Homogene melt & spread
- Smooth surface appearance
- Superior stretch
- Soft for longer once melted
- Suitable for Vegetarians
- Fresh & Frozen, with 1 year shelf life



**Uses:** Our Fior di Latte is used by chefs for the creation of pizza topping, pasta dishes, ready meals, topping, Caprese salad, bakery products and many more



FIORDILATTE LOAF 1KG



FIORDILATTE JULIENNE 2,5KG



FIORDILATTE DICED 3KG



# Ghidetti Fresh Cheese and Crémerie



MOZZARELLA DI BUFALA  
CAMPANA PDO  
5X50G - 2X125G - 250G



MOZZARELLA  
125G



BURRATA  
120-200G



RICOTTA 100GX2 - 250G -1,5KG



MASCARPONE 0,25-0,5-2KG





# Ghidetti Traditional Italian Cheeses



**MONTASIO PDO**



**ASIAGO PDO**



**PIAVE PDO**



**TALEGGIO PDO**



**PECORINO ROMANO PDO**



**GORGONZOLA PDO**





# Ghidetti Latteria Paradiso

OUR BRAND OF ITALIAN TYPICAL GOURMET PRODUCTS



In addition to our production,  
we exclusively distribute  
typical cheeses & cr  meries  
from all over Italy to  
restaurants and pizzerias of  
Verona province

Taking advantage of this  
synergy we can provide you a  
wide range of Italian specialties





# Ghidetti Quality Certification



Member Dairy  
Producer



Member Dairy  
Producer



# Ghidetti 1937 80 Years of Passion for Artisan Cheese

