



Centro Trasformazione Latte s.r.l.

COMPANY PROFILE

Cen.tra.l. srl (acronym of Centro Trasformazione Latte) was settled in the municipality of Serrenti in 1974, but its founders can boast a tradition of four generations in dairy production, combining in these past centuries the tradition in cheese making with the modernity of equipment.

The company achieved a turnover of 26 million euros in 2018, and with its 14 million liters of transformed milk and over 3,200 tons of various cheeses produced annually, Cen.tra.l. can be considered one of the most important firms in the sector. Cen.tra.l. has made ductility its strength: it is the only firm with tailor-made production, according to the indications of its clients. This is the reason why it produces more than 60 different type of cheeses (young and aged cheeses made from pasteurized sheep's or goat's milk, fresh sheep's ricotta and seasoned ricottas made for grating, special cheeses with pepper and red pepper, organic and gourmet cheese like "Moliterno with truffles" and "Moliterno with wine").

With such vast range, customers can choose the product that better suits their taste. Research and development activity is still important within Cen.tra.l., allowing it to improve existing cheeses and to create new ones so to keep customers satisfied and in order to find new markets to keep the company growing. But following in the footsteps of family tradition, the enzymes are strictly home-made, like many years ago, produced directly in the company laboratory.

Many Cen.tra.l.'s products are used to being awarded at important race World Cheese Awards. Pecorino Moliterno with Truffle won also the first place in category at the last World Championship Cheese Contest 2020, and has been awarded for many years at WCA with Gold Medal. Also the Pecorino Moliterno Giganteum and Pecorino Canestrato Pepato were included among the 62 best cheeses in the world by Guild of Fine Food.

For these reason, Cen.tra.l. is present in all the Italian regions and in the main markets abroad (U.S.A., Canada, Australia, Lebanon, Israel, Arab Emirates, P.R. China, Hong Kong, Spain, Germany, Denmark, Uk and France among others) because it is able to suit the demands of every market creating different variations of the same cheese. The backbone of its sales network is based exclusively on wholesalers or importers that deliver Cen.tra.l.'s cheeses to thousand of clients all over the countries.

The Company has a complete, highly skilled production staff. A Factory & Production manager is always present, the cheeses follow a production process which has proven to guarantee maximum quality and safety and to assure that the products suit the best quality standard. Cen.tra.l. has its internal quality staff and its own laboratory, where all the tests requested by law are carried out. The milk (100% Sardinian milk) supplied by shepherds is tested to ensure it is up to standard and that no alterations have occurred. Periodical monitoring of all materials and equipment used in the factory are carried out to guarantee the maximum levels of hygiene and quality of the products. Only after all these tests the products are ready to be sold.

From 2015 Central complies with the standard of IFS certification, renewing it following numerous scheduled audits, and it applies all procedures to guarantee the complete traceability of its products.