

E.T. Formaggi

Essence & Tradition

The art of making cheese in Sardinia



www.etformaggi.com

Since generations ***the Cossu family*** with passion and dedication produce high quality cheeses.

Our mission is to offer a cheeses selection that could be enjoyed at the palate of both younger and adults consumers, while we guarantee elevated quality standards and meticulous attention at the genuinity. Also we want to intercept the new healthy trends of consumers with respect of the territory sustainability, the implementation of good business practices and the commitment of all the workers to find the right balance between tradition and innovation.



The art of making cheese

The cheese making techniques have been crafted and improved with the time, in parallel with the modes of cheese ripening and packing.

The company's Know – How results by the union among the cheese mongers & the management's experience, in combination with the upgrading of the plant technology.

The Essence of our work is transferred to the cheese for exalting all the beneficial and nutritional properties.

The freshness of the milk in an unique territory

Our Dairy is located in the North of Sardinia, an area rich of hills for the feeding of the pastures, for the majority free range, from which every morning we gather the fresh milk, we check it and analyze it before the coagulation in genuine cheeses with an authentic taste. We also use local ingredients, such as the rennet of the sea salt, while we never use preservatives or OGM products.



Quality Certifications

We have put in place various actions for the revision of the plants according to the law, as well as for the upgrading of the 4 lines of production to guarantee the appropriate security level. We run internal analysis as well as to external labs to monitor all the parameters. Also, for the protection of the consumer health and the improvement of the products quality and processes, since 2016 we are certified IFS (International Food Standards), necessary to sustain all the business transaction with specific customers. As per today, the company has the following certifications:

IFS – International Food Quality Standard

Halal – Certification for the production of cheeses with Microbial rennet

Bioagricert – Production of cheeses with certified Organic milk

D.O.P – Protected denomination of Origin of the three Sardinian Consortiums

The Cossu Collection

Our cheese selection can be divided in 3 main categories: fresh, semi aged and aged. The variety depends on the cheese making and aging techniques.



We are cable to offer flexibility in the format and on the type of packaging based on the customers requests.