



Tradizioni di Famiglia



OUR HISTORY



ARRIVAL TO AGRO PONTINO REGION AND
PURCHASING OF OUR FIRST FARM

1950



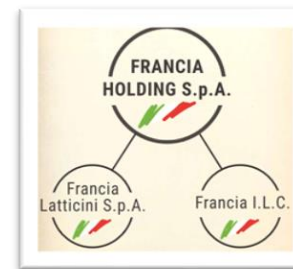
OPENING OF OUR FIRST CHEESE
FACTORY IN PONTINIA

1970

**MILK: 40.000 LITERS
PER DAY**

**MILK: 100.000 LITERS
PER DAY**

1987



NEW CORPORATE SET UP:
BIRTH OF FRANCIA HOLDING

2005

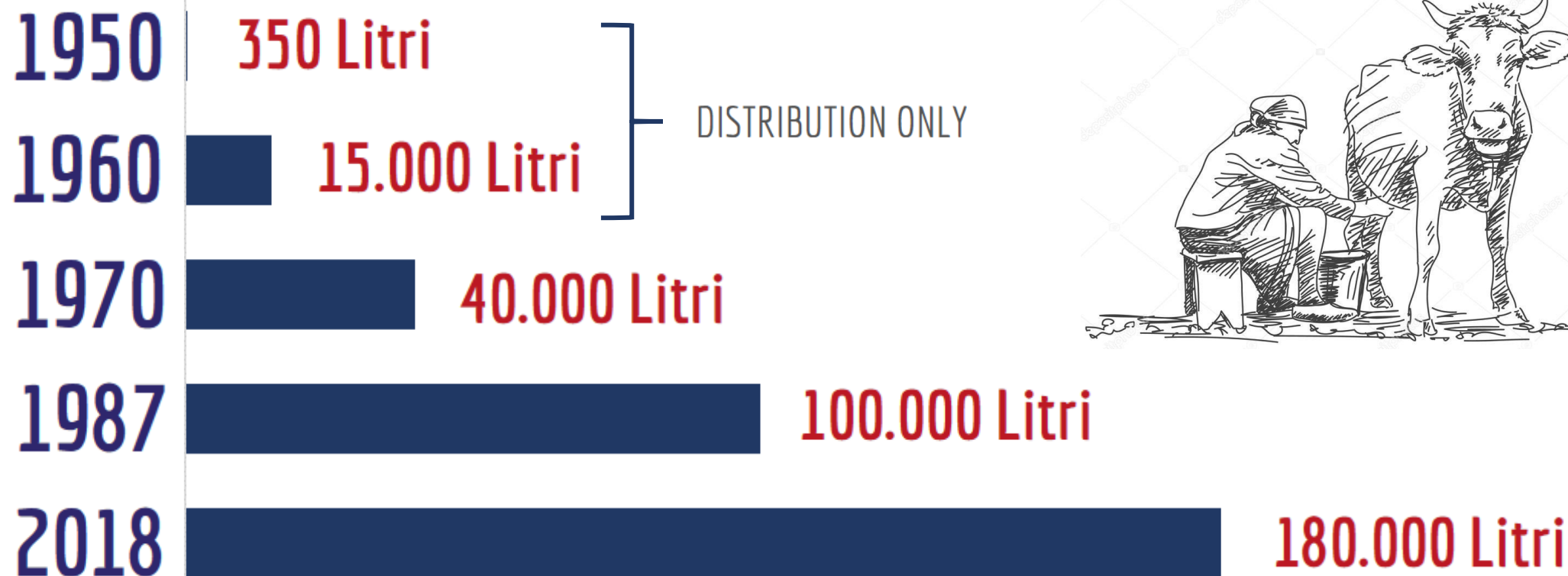
OPENING OF BRAND NEW CHEESE
FACTORY IN SONNINO



MILK DISTRIBUTION BUSINESS
STARTS THANKS TO A FIAT 500C VAN



OUR DEVELOPMENT AND GROWTH



MILK LITERS PER DAY

OUR CHEESE FACTORIES IN ITALY



PONTINIA
BUFALA Milk products

SONNINO
COW Milk products



OUR SISTER CHEESE COMPANY IN GERMANY



BERLIN FACTORY

Francia Mozzarella GmbH



OUR 5 RULES



THE "FRANCIA RULES"



100% ITALIAN FRESH MILK

over 90% OF IT COMING FROM AGRO PONTINO SUBREGION



THE "FRANCIA RULES"



HIGH QUALITY STANDARDS

- ✓ QUALITY CONTROL ON EACH OF OUR COW AND BUFALA MILK SUPPLIER
- ✓ QUALITY CONTROL ON EACH LITRE OF INCOMING MILK
- ✓ QUALITY CONTROL ON PASTEURIZATION WELL ABOVE MINIMUM REQUIREMENTS
- ✓ QUALITY CERTIFICATIONS (IFS, BRC, ISO 9001)
- ✓ FDA/FESNA APPROVAL



THE "FRANCIA RULES"



NATURAL FERMENTS



DAIRYMAN CENTRAL ROLE

CASARO



CURD NATURAL FERMENTATION PROCESS



AT LEAST 5 HOURS



USE OF **HIGHLY SCREENED NATURAL ENZYMES**



THE "FRANCIA RULES"



"TRADITIONAL METHOD" PRODUCTION



PRODUCTION INSPIRED BY THE ORIGINAL HANDMADE PROCESSES



SOME HIGH END PRODUCTS (I.E. «TRECCIA» / BRAID OR «NODINO» / KNOTS, ETC.) STILL COMING FROM HANDMADE FORMATTING AS TRADITION REQUIRES



THE "FRANCIA RULES"



FOCUS ON ENVIRONMENT AND SUSTAINABILITY

✓ 70% OF ENERGY REQUIREMENT SELF PRODUCED FROM RENEWABLE SOURCES

✓ HIGHEST SUPPORT TO «ZERO MILE» PRODUCTION CHAINS



SOSTENIBILITÀ

PRODUCTION WASTE



BIOMASS POWER PLANT



70%
ENERGY
REQUIREMENTS





OUR PRODUCT PORTFOLIO



THE PRODUCT RANGE: ALSO AVAILABLE «LACTOSE FREE»



MOZZARELLA



BUTTER



RICOTTA



FRESH MILK



FOOD SERVICE ARTICLES



MOZZARELLA BRANDS



*Mozzarella
di Bufala
Campana DOP*



Fiordilatte
dell'Agro Pontino





Mozzarella di Bufala Campana DOP



Mozzarella di Bufala Campana DOP



MANUFACTURED ACCORDING TO D.O.P. PROTOCOL



**UNIQUE SUPPLY AREA
OF FRANCIA MILK**



Mezzarella di Bufala Campana Dop



HIGHLY VISIBLE AND RECOGNIZABLE PACKAGING WIDE AND COMPLETE RANGE OF PRODUCT'S FORMATS





THE ARTIGIANAL BUFALA MOZZARELLA

MANUFACTURED IN PONTINIA, ON A DAILY BASIS,
WITH EXCLUSIVE AGRO PONTINO BUFALA MILK.

FOLLOWING THE HISTORICAL DOP PROTOCOL,
WARM AND NOT COOLED (SO SHORTER SHELF LIFE).
PRODUCED OVERNIGHT AND DISTRIBUTED EVERY MORNING



Fiordilatte
dell'Agro Pontino



MANUFACTURED IN SONNINO, ON A DAILY BASIS, WITH EXCLUSIVE AGRO PONTINO COW MILK.
FOLLOWING THE TRADITIONAL PROTOCOL, CURRENTLY UNDER DOP REGISTRATION



1

100% ITALIAN COW MILK

2

**VEGETABLE RENNET
(NOT FROM ANIMAL SOURCES)**

3

**TRADITIONAL «FRANCIA»
MANUFACTURING PROTOCOLS**

FULL RANGE OF PRODUCT AND ARTICLES

✓ SHAPES

FIORDILATTE, BOCCONCINI, NODINI, CONFETTI, TRECCE

✓ FORMATS

PAPER AND PLASTIC BAGS, TRAYS AND BUCKETS





La Mozzarella



1 100% HIGHLY SCREENED ITALIAN COW MILK

HIGHLY SCREENED FARMS

DRY FED COWS



VERY WHITE AND FLAVOURED MILK

2 RICETTA UNICA ZARINA

UNIQUE SELECTED MILK ENZYMES



DISTINCTIVE AND INTENSE TASTE

3 TRADITIONAL «FRANCIA» MANUFACTURING
PROTOCOLS

4 1 SHAPE ONLY → 200 GRAMS OVOLO



Per le tue Preziose ricette.

#innoallamozzarella

UNIQUE GOLDEN BLACK PACKAGING

✓ TASTE

✓ QUALITY

✓ DIFFERENTIATION



THE PRODUCT RANGE



BUTTER



CLASSICAL FORMATS



PORTIONED FORMAT



CLARIFIED BUTTER

RICOTTA



TRADITIONAL



HOMOGENIZED



THE PRODUCT RANGE



FRESH MILK



FRESH CREAM

FOOD SERVICE



SLICEABLE MOZZARELLA



SHREDDED MOZZARELLA

