



*Dal 1935*

PRESIDENTE  
MAURIZIO LEONARDI

A stylized, handwritten signature in white ink, appearing to read "Maurizio Leonardi".

CEO  
FABIO LEONARDI

A stylized, handwritten signature in white ink, appearing to read "Fabio Leonardi".

Company Profile

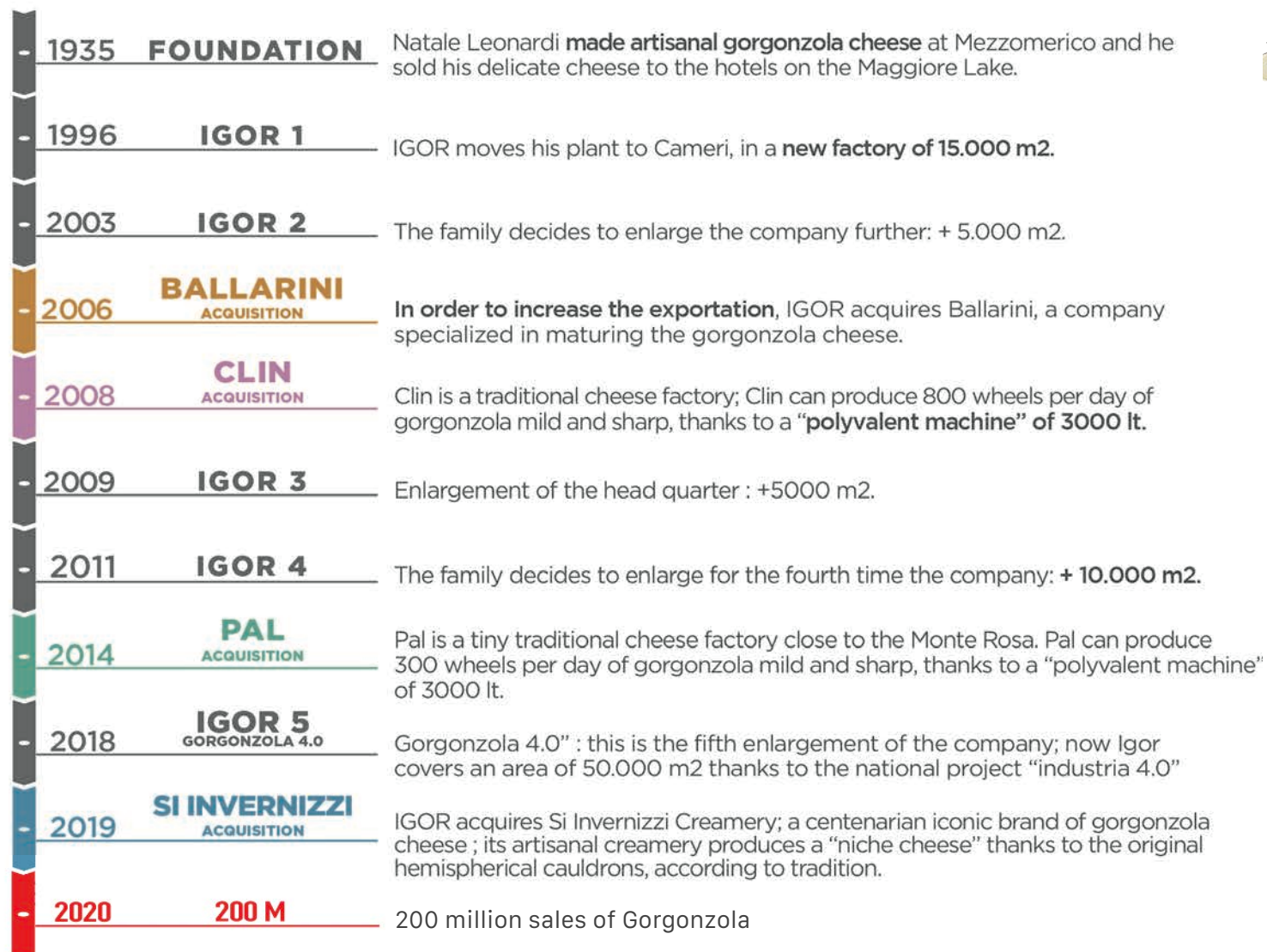
## LEONARDI FAMILY PICTURE



From left: Fabio, CEO; father Gianvittorio, Past President; mother Ivana, Supervisor; Lara, CFO and Maurizio, President.

IGOR is owned by Leonardi family since 1935 – when it was founded by grandfather Natale. A family that works fiercely from three generations of entrepreneurs, that stands out for craftsmanship, innovation and a big passion.

## EVOLUTION





## THE GORGONZOLA PDO

The **PDO** mark (**Protected Designation of Origin**) is a European recognition attributed to those **products** whose production phases take place in a **geographically delimited area** and is rigorously in compliance with a precise production specification with respect to the **tradition**.



## A COMPLETE FOOD : NUTRITIONAL VALUES

From a nutritional stand point Gorgonzola cheese is a wholesome food, containing all the essential nutritional elements to ensure a homogeneous psychophysical development and a balanced intake of healthy daily energy.

### Nutritional Values:

Energy	1346 Kj 325 Kcal
Total fat	27 g
Saturated fat	19.4 g
Calcium	432 mg
Carbohydrates	0.9 g
Sugars	< 0.1 g
Proteins	19.5 g
Phosphorus	374 mg
Fibers	< 0.5 g
Vitamins	A, B1, B2, B6, B12, E, PP
Salt	1.81 g

Average values for 100g



NATURALLY  
GLUTEN-FREE

NATURALLY  
LACTOSE FREE

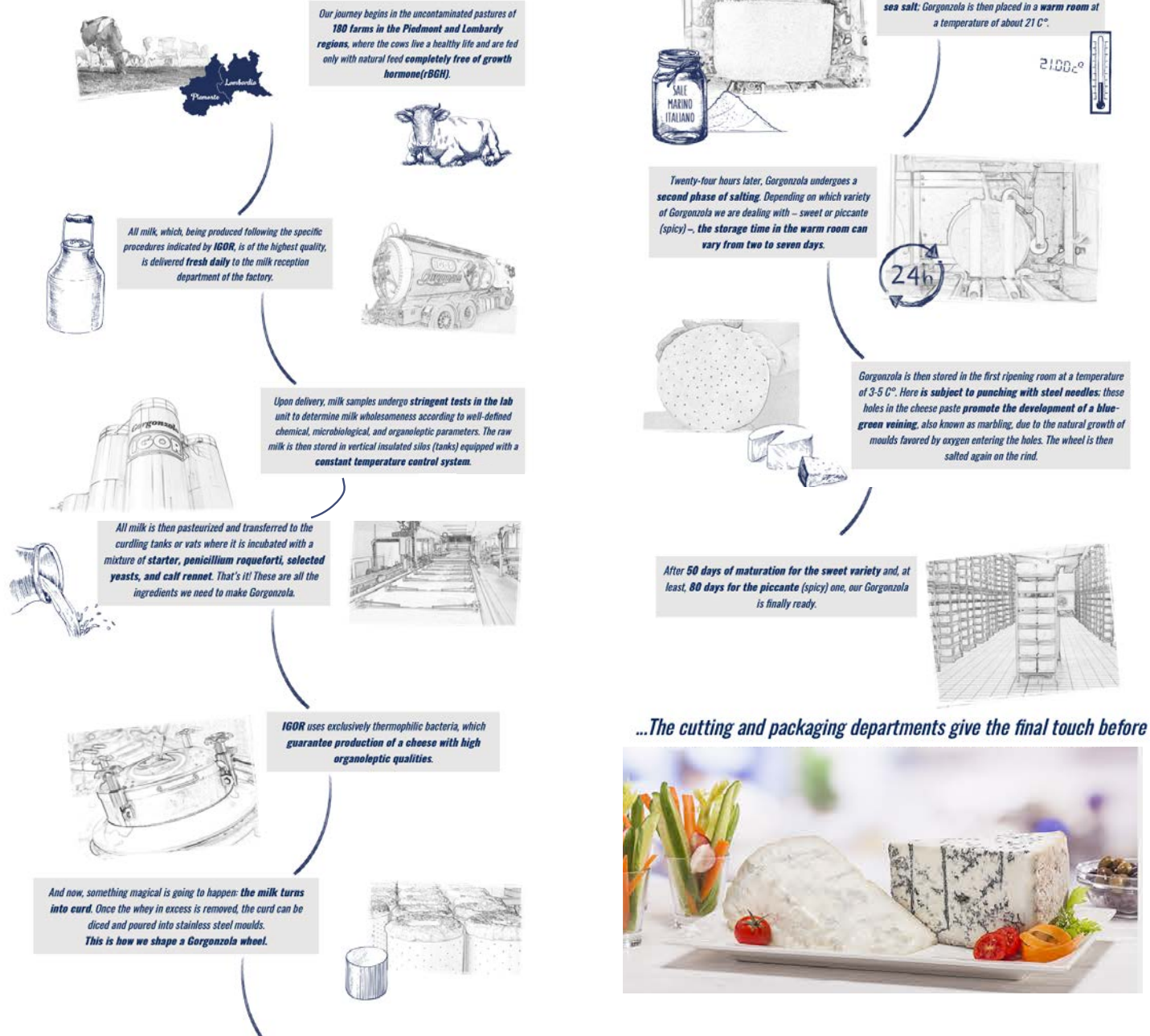
RICH IN PROTEIN  
AND CALCIUM

ONLY NATURAL  
INGREDIENTS

HIGH DIGESTIBILITY

FOOD SUITABLE  
FOR ATHLETES

IDEAL FOR THE  
GROWTH OF CHILDREN



## CERTIFICATION

**IGOR Gorgonzola** is strongly committed to ensuring the highest quality products. **IGOR Gorgonzola** has always strived to meet the highest **production standards**: a constant effort that has been certified by important governing bodies.

UNI EN ISO 22000:2005

issued on 2013

GLOBAL STANDARD FOR FOOD SAFETY (BRC)

issued on 2015

IFS INTERNATIONAL STANDARD FOR AUDITING FOOD SUPPLIERS

issued on 2015

LFREE: NATURALLY LACTOS FREE

issued on 2019

AXPO: 100% ENERGY ONLY FROM RENEWABLE SOURCES

issued on 2020

ZERO EMISSION COMPANY

issued on 2020

## HALAL CERTIFICATION

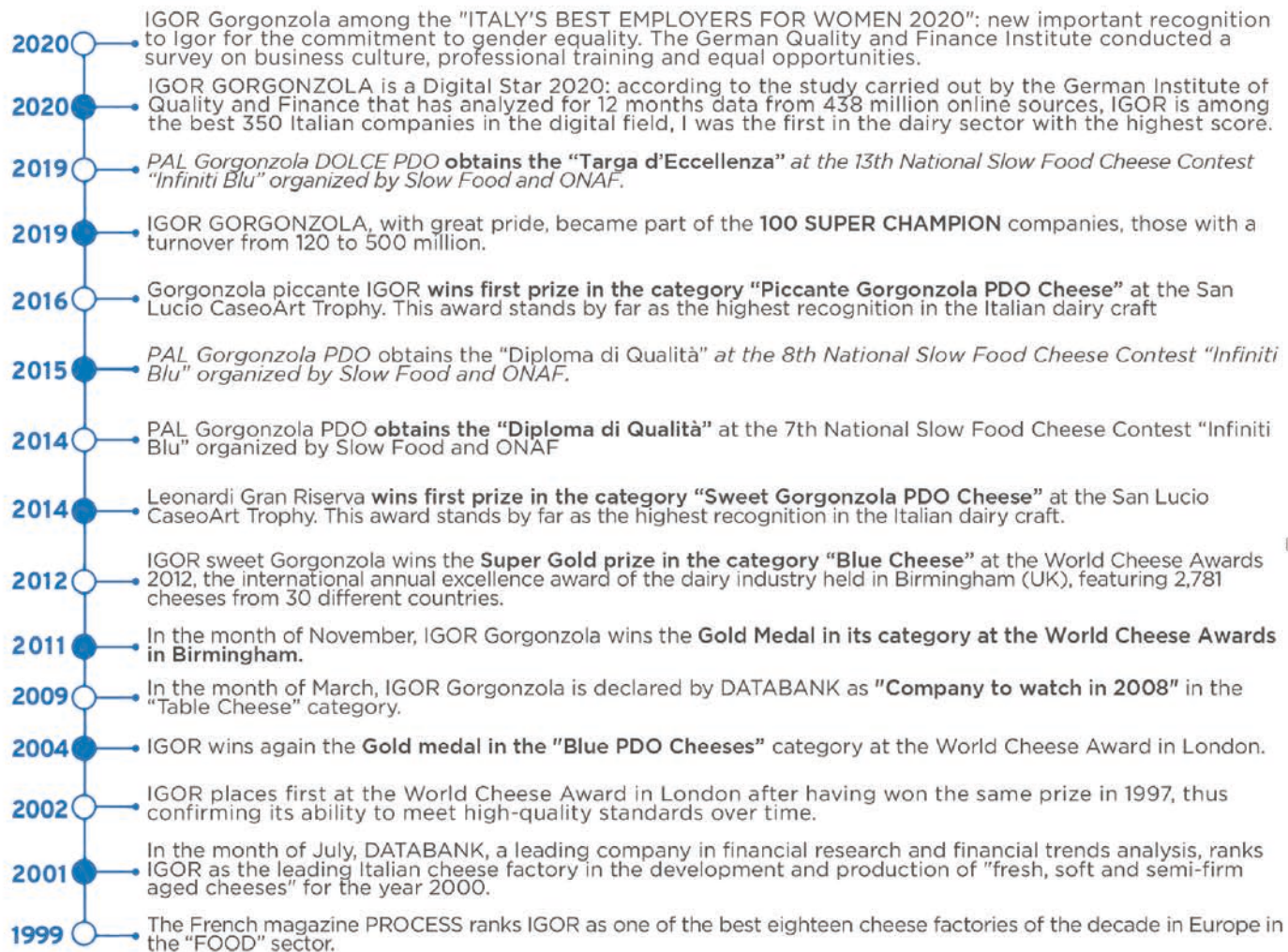




## AWARDS

**IGOR Gorgonzola** is strongly committed to ensuring the highest quality products.

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## COMMITMENT FOR A SUSTAINABLE GROWTH



### Animal Welfare Certificate on farm



### Zero Emission Company

Thanks to the commitment to implement a sustainable growth policy, IGOR Gorgonzola has been certified as ZERO EMISSION COMPANY. This acknowledgement attests that IGOR reduced the greenhouse gas emissions to zero. This goal has been achieved thanks to energy efficiency measures in the production process and the purchase of 16.000 CERs, CERTIFIED EMISSION REDUCTION units from projects of Clean Development Mechanism.



### 2 Cogeneration plants

IGOR Gorgonzola decided to equip their plant with two cogeneration systems with Green Energy features. Thanks to these methane gas plants, the emissions were significantly reduced and the self-sufficiency and the stability of the production plants are ensured. This system allows to reuse 98% of engine thermal energy and exhaust gas with a significant reduction in energy waste.



### Milk/Serum

Only Italian fresh milk from the PDO territories is processed during production. No refrigeration units are lost during processing, from the storage temperature (max +4°) to the working temperature. All serum is concentrated with a low-power osmosis system equipped with a low energy absorption. Moreover, demineralized water resulting from this process is used for other aims in the production process.



### Water

The use of water is controlled by PLC with timed use age rules: a choice that avoids waste. Compared to the European average of water use for volumes produced in the dairy industry, IGOR boasts one of the most efficient plants (source: French magazine "Process").



### Reduction of plastic use

Every year, thanks to the resealable foil and the elimination of plastic overlid, Igor Gorgonzola reduces the use of plastic lids on almost 12 million 200 g-packs of Gorgonzola.



**Ecological methane gas transport** In order to reduce the CO<sub>2</sub> emissions in the atmosphere, we asked our transporter of milk to use a new ecological means of transport working with methane gas.



### BEE FRIENDLY INITIATIVE

Confirming again the attention to the environmental sustainability, IGOR Gorgonzola launched a project called BEE-FRIENDLY in February 2020. This project consists in the placement of beehives in the plant in Cameri. This initiative aims at underlining the importance of bees which ensure the natural cycle thanks to the pollination.



### Certification ISO 50001

Igor Gorgonzola has been certified to ISO 50001:2011. This voluntary International Standard was issued in 2011 by the International Organization for Standardization and represents the new international energy management standard. The standard ISO 50001 focuses on the implementation of an Energy Management System thanks to a systematic approach for monitoring consumption in order to allow a more rational use of energy sources which are involved in the whole production process of the company, and to reduce their consumption resulting in a significant energy saving.



### 100% Energy from Renewable Sources

IGOR is extremely attentive to the environmental impact therefore they decided to implement a sustainable growth policy. For this reason, Igor Gorgonzola has chosen to use only Energy from Renewable Sources, with Axpo Certification with the guarantee that the consumed energy has been produced by plants that use renewable sources.



## IGOR AND SOCIALS

The Leonardi Family is very sensitive on social matters and the gorgonzola cheese - since it is a POD product – has a strong connection with its natural habit and folks.

Recently, Igor creates his own fund at “Comunità Novarese” foundation for supporting social projects ;Mr. Ezio Leonardi – the major uncle of the family - has been the president of this foundation since 2015.

Moreover, IGOR supports cultural and sport events and many projects in favor of the hospital of the city, the *Ospedale Maggiore Novara*.



Coppa Italia A1 2015



Campionato Italiano 2017



Supercoppa Italiana 2017



Coppa Italia A1 2018



Coppa Italia A1 2019



CEV Champions League  
18 MAGGIO 2019





# IGOR BLU

IGOR BLU IS A SWEET GORGONZOLA CHARACTERIZED BY A SOFT TEXTURE WITH VERY SOFT AND LITTLE DIFFUSED GREEN-BLUE VINES. IT HAS A DELICATE TASTE AND IS OBTAINED THANKS TO A SEASONING OF AT LEAST 50 DAYS. IT IS ALSO CERTIFIED NATURALLY LACTOSE FREE AND APPROVED BY THE ITALIAN MILK-INTOLERANT ASSOCIATION (AILI) AND RICH IN CALCIUM, PROTEIN AND VITAMIN B12





# IGOR SPICY GORGONZOLA

IGOR SPICY GORGONZOLA IS CHARACTERIZED BY A HARD TEXTURE WITH VERY DIFFUSED GREEN-BLUE VINES. IT HAS AN INTENSE TASTE AND IT IS OBTAINED THANKS TO A SEASONING OF AT LEAST 80 DAYS. IT IS ALSO CERTIFIED NATURALLY LACTOSE FREE AND APPROVED BY THE ITALIAN MILK-INTOLERANT ASSOCIATION (AILI) AND RICH IN CALCIUM, PROTEIN AND VITAMIN B12



# SWEET AND SPICY GORGONZOLA PACKS

THE IGOR SWEET AND SPICY GORGONZOLA PACKS ARE SUITABLE FOR PRACTICAL AND FAST USE. THEY ARE CHARACTERIZED BY A GRAPHICALLY ATTRACTIVE PACKAGING AND A CLEAR CLOSABLE PLASTIC FILM



# GRAN RISERVA LEONARDI

THE SWEET GORGONZOLA GRAN RISERVA LEONARDI IS IGOR'S TOP OF THE RANGE PRODUCT. IT IS PRODUCED IN THE ARTISANAL DAIRIES OWNED BY THE IGOR GROUP, WITH SELECTED MILK FROM FARMS CERTIFIED ANIMAL WELFARE. IT IS ALSO CERTIFIED NATURALLY LACTOSE FREE AND APPROVED BY THE ITALIAN MILK-INTOLERANT ASSOCIATION (AILI)





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