



## **PRESENTATION OF THE NATURA E ALIMENTA CONSORTIUM**

We are a group of farmers sharing a common goal and passion: we farm our land in accordance with the strictest norms of organic and biodynamic agriculture. Our mission is to preserve our soil's fertility and biodiversity while growing healthy wholefoods.

Our farmers and partners are to be found in Piedmont, Lombardy and Emilia Romagna. They all strictly comply with the guidelines set forth by the rules and regulations governing organic and biodynamic agriculture.

After harvesting, we can offer a wide variety of products, ranging from raw materials in bulk to minimally processed wholefoods. Our preserving methods make them convenient to use whilst retaining their nutrient dense and health enhancing qualities. They can meet the expectations of the most demanding, hard to please consumers.

All the products you can buy from us have undergone very strict checks in order to always guarantee the highest quality.

For our consumers' complete protection the "Natura e Alimenta Consortium" has been issued various quality assurance certificate, including: Bio (Reg. 834/2007), Demeter, NOP, Kosher, Krav, Biosuisse e Jas.

## MILK AND CHEESE

Every day we collect the finest milk from our associated farms, where our cows are raised through organic or biodynamic methods and are fed with our forages and certified types of fodder (Reg 834/2007). We fertilize our fields using only the manure from our cows. On the raw milk we have obtained the certification for animal welfare according CReNBA standards and STG Haymilk.

It is delivered to dairies for the production of:

- Organic UHT milk, that we propose in 500g pack in 3 types: full milk, partially skimmed and high digestible.
- Organic fresh and seasoned cheeses

In 2015 we have started Organic GRANA PADANO DOP project: it is produced with milk that comes from the stables are situated in the geographical area set in the Product Specifications.

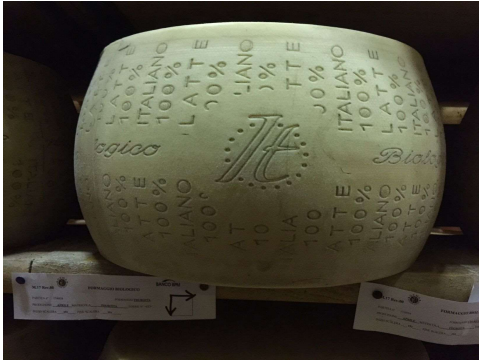


It is made with few ingredients: partially skimmed milk, rennet and salt without lysozyme. The wheels are left to age for a minimum of 9 months according to the requirements of the Consortium for the protection of Grana Padano.



We can supply it in entire wheels, cut in different weights vacuum packed or in thermoformed tray in protective atmosphere. It also available grated in catering packaging or in small bag in protective atmosphere.

Naturally lactose free, it is suitable to everyone and excellent as snack at any time or with your meals.



We have also Organic “GRAN BIO NATURA”, a hard cheese made with few ingredients: partially skimmed milk, **microbial rennet-that makes it suitable for vegetarians-** and salt without lysozyme.

The wheels are left to age for a minimum of 6 months.

We can supply it in entire wheels, cut in different weights vacuum packed or in thermoformed tray in protective atmosphere. It also available grated in catering packaging or in small bag in protective atmosphere.

Naturally lactose free, it is suitable to everyone and it can be eaten as snack at any time, grated on the pasta or rice, as ingredients for various recipes.