

ENTIN




*Giovanni Trentin*

Giovanni Trentin

COMPANY PROFILE

TREN




Trentin Spa  
a story of big passion and dedication for the company,  
which started 70 years ago, in Verona.

*Giovanni Trentin*

Giovanni Trentin

Treiberger



.....Although our company only goes back some 70 years,  
our success is based for a great part on the exceptional qualities of Mr. Trentin Sr.  
(second generation) to individuate the best and most consistent producers.

Since the age of 15, every day he is testing the cheese and after 65 years  
of experience in the field, he knows what he's talking about.

Over 80 years hold, he has passed on his skills to his son

## TRENTIN IN NUMBERS

- LOCATED NEAR VERONA IN THE NORTH OF ITALY
- FOUNDED IN 1946
- 3<sup>RD</sup> GENERATION FAMILY OWNED COMPANY
- RIPENING AND PRE-PACKING ITALIAN CHEESES (MAINLY PDO)
- OVER 30 PARMIGIANO REGGIANO DAIRIES (MATRICOLE)
- OVER 20 GRANA PADANO DAIRIES (MATRICOLE)
- HAS OVER 100 VARIETIES OF CHEESE AND DIFFERENT AGES
- 1.000 WHEELS OF PARMIGIANO REGGIANO SOLD DAILY
- 50 % SALES IN EXPORT, 80 % IN RETAIL

## SERVICES & INVESTMENTS

- BROAD RANGE: ONE ORDERING POINT, ONE DROP
- COSTANT QUALITY
- FLEXIBILITY
- LOGISTICS: DIRECT DELIVERY OF FRESH GOODS FROM ITALY
  
- CONSTRUCTION OF COMPLETELY NEW PRE-PACKING SITE \*
- RIPENING FACILITIES FOR 60.000 WHEELS
- NEW OFFICES
- 7 NEW PRE-PACKING LINES
- INVESTMENTS OF AROUND € 13 MILLIONS

\* Construction of completely new pre-packing site in the production area of Parmigiano Reggiano Dop, due to changes in European Dop rules for this cheese.

# QUALITY

Quality assurance is a key issue, which is becoming more relevant each day in order to offer the maximum food safety to our clients. We have adapted our requirements to the highest level possible:

IFS VERSION 6 HIGHER LEVEL

BRC ISSUE 7 GRADE AA

ORGANIC CERTIFICATION



## EUROPEAN & WORLDWIDE OFFICES AND PRESENCE



## CHEESES FOR SELF SERVICE

HARD CHEESES CUT AS FIXED WEIGHT  
VACUUM PACKED OR IN RIGID PACK



## FRESH CHEESES FOR SELF SERVICE

## CUPS, BAGS AND SMALL CONTAINERS



# CHEESES FOR SELF SERVICE

## DOP CHEESES WRAPPED IN PAPER BY HAND

The summum of Italy's hard cheese tradition. Parmigiano Reggiano matured for a minimum of 24 months or 30 months, Grana Padano matured for a minimum of 20 months express the best quality and heritage of a 900 years old tradition. Packed in vacuum and wrapped in paper by hand, they are a delight for your shoppers.



# CHEESES FOR SELF SERVICE

## ORGANIC ITALIAN CHEESE



# FRESH CONCEPT

GRATED & SHAVINGS IN CUP



GRATED & SHAVINGS IN BAG



PORTION IN BDF/FLOWPACK WITH CARTON TRAY



PORTION IN BDF



## TRENTIN GOURMET

Italy is blessed with a large number of local cheese treasures.

For our Gourmet range, we have selected those cheeses that are the best expression of their region's character. These cheeses will enable your customers to briefly reminisce and go back to the place they spent their beautiful vacation, dreaming away, remembering the scent, the sounds and the emotions they felt, by tasting the character of each specialty.

Italy is renowned for its many regions, each with their own unique character and pride.

Nothing expresses this pride more than the local cheese.

Trentin offers a selection of several regions, which we call our “Gourmet line”.

**We have developed two main lines with an artisan's look and feel:**

- **Fresh-pack line**
- **Flow-pack line**





# VEGETARIAN RENNET HARD CHEESE

## GRAN BON LINE



## FOOD SERVICE

WHEELS, 1/2 WHEELS, 4KG, 2KG, 1KG BLOCKS  
GRATED CHEESE & SHAVINGS BAGS



THANKS YOU FOR YOUR INTEREST



COMPANY PROFILE  
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