



# Company Profile



Albiero started producing in 1938 collecting milk from nearby areas. In 1955 Albiero built the factory in Montorso Vicentino where Lino Albiero, the company founder, established his business activity. The early stages of their activity could be considered home made.

Over the years Albiero adapted to market needs and decided to enlarge their premises in order to increase production and offer ever improving quality.

The Albiero shake-up was completed in 1984 when they became part of the Valpadana Provolone Consortium.

Another shake-up took place between 1990 – 92 when it was decided to take part in an EU SCHEME to improve enhance quality.

Thanks to this, new machinery was purchased and state of the art technology was implemented.

On 10.11.1998 Albiero became a certified produced of Valpadana Provolone, it issued by the CSQA with the number 072.

Albiero also obtained Certification of Quality System According to standard UNI EN ISO 9002, dated 26.07.2001.

In March 2004 Certification was renewed in line with UNI EN ISO 9001:2000.

It was issued by Certifying body Certiquality with the number 2835.

Albiero opened a branch and a new warehouse in 2002 to increase the sales organization and a new packaging plant.

During 2004 Albiero improved the capacity to produce cheeses in a multifold packaging types with new equipments.

Albiero has the capacity to produce cheeses that can cover all the trends, taste preferences, consumer needs school and company canteens of the world market.

In June 2010 Albiero has made the renewal of the quality system according to the new rules Uni EN 9001:2008 and implemented the certifications.

For the 2 sites of the company, the certifications are carried out according to the BRC and IFS standards, all certifications are issued by the agency certifying BUREAU VERITAS.

In December 2013 Albiero obtained the Halal product certification, issued by the Halal Italy body with certificate No. 0089.

At present Albiero dairy industry produces the following cheese products:

- ◆ Provolone Valpadana PDO , smoked, mild and sharp
- ◆ Provolone, Provola and Scamorza mild, strong and smoked
- ◆ Whey
- ◆ Butter
- ◆ Grana Padano PDO
- ◆ Hard Italian cheese without preservatives and animal rennet

Albiero stock all types of Italian dairy certified products according to a Certified Origin and traceability, as ASIAGO dop, Pecorino Romano and Pecorino Sardo dop, MONTASIO dop, Parmigiano Reggiano dop.

Today Albiero products are positioned all over Europe, in Australia, New Zeland, Hong Kong, Singapore, Taiwan, Japan, China, USA, Russia, Brasil , Venezuela, Chile, Egypt, South Africa, Israel, Lebanon,Qatar, UAE, Saudi Arabia.

We have specialized in the production of Provolone cheese for Vegetarians.

## Company Details

Head Office with production factory:

Caseificio Albiero s.r.l.

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