

*Curiamo il Produttore
Coccoliamo il Consumatore*



ARGIOLAS®
FORMAGGI

Meet the Argiolas



We are Sardinian cheese makers since 1954. Our founders Ennio and Eligio understood that they would had to focus on a product deeply related to the territory of origin and that would make them different and unique compared to the competition.

The factory



We process about 12 million liters of milk a year for a total of about 2 million kilos of cheese. We have about 60 employees, the headquarters are in the hills of Dolianova, in Sardinia, while we have a distribution center near Bologna to distribute our product quickly all over the world.

Mission

Our mission is to satisfy our customers by offering **traditional Sardinian dairy products** made with the **highest technological and hygienic standards**



Practically..

We are Traditionally Innovative



**What makes
Argiolas unique?**

The image features a 2x2 grid of white puzzle pieces centered on a bright yellow background. Scattered around the grid are several orange circles of varying sizes, some with soft shadows, giving a sense of depth. The puzzle pieces are arranged in a square, with each piece containing one of the four terms: 'Quality' (top-left), 'Values' (top-right), 'Products' (bottom-left), and 'Communication' (bottom-right).

Quality

Values

Products

Communication



Quality CERTIFICATE

ISO 22000, IFS, BRC, HALAL and organic **ICEA** certified.

Our **lab** guarantees our products' health by checking every production phase and by using the HACCP control system.

Our mission is To satisfy our customers delivering **traditional Sardinian dairy products** produced with the **highest hygiene and technological standards.**



Values



High focus on the animal well-being

Constant check on our main raw material in order to obtain high quality products.

Severe selection of farmers

Milk payment above the average price for high quality milk from well fed animals.

Values



We believe in the protection of the environment and in a sustainable development, **balancing economical growth while protecting nature.**

- Fine-tuning of procedures to **reduce energy and production waste;**

- **Photovoltaic system**

- Thanks to a water treatment plant we can **re-use the water for irrigation and the mud as fertilizer.**

- Use of Green Energy with GNL

Values: All Natural products



NO additives

NO preservatives

NO milk powder

100% Sardinian Milk

Products

D.O.P.



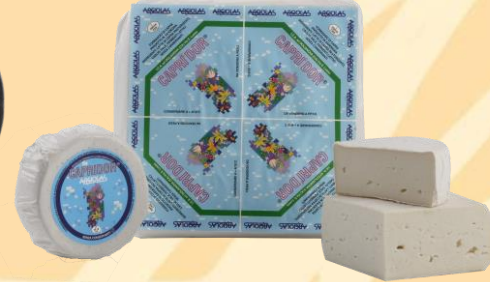
Hard



Soft



Goat Cheese



Organic Line



Blue Cheese



Pecorini CLA



Ricotta



Gift Box Spreadable cheese



Fresh



Private Label



Flow pack Havana

Portions

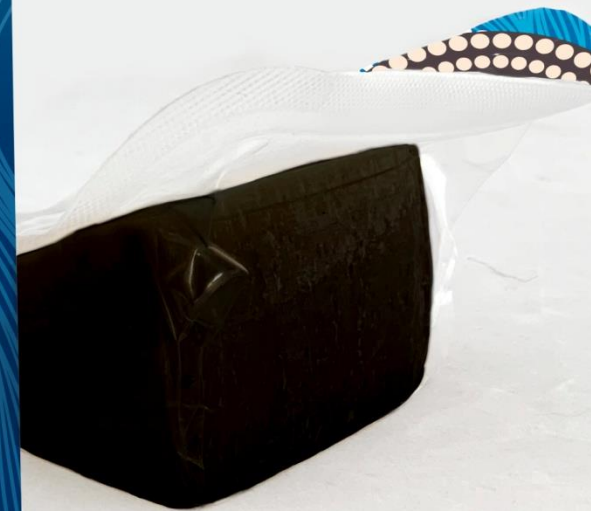


Flow pack

Undervacuum



Termoformed



Pecorino CLA

Naturally contains **Omega3**

4 different types of **Cheese**

Strong
farm selection

Research by
the **University**
of Cagliari and Pisa

PECORINO
CLA

Only milk with particular
nutritional values

Tested at
Ospedale Brotzu
Cagliari

Omega3 help maintaining
balanced cholesterol levels in the
blood

Published on British Journal
of Nutrition aug 2012

Pecorino Salute + Bontà is a total natural innovation, perfect for people with cholesterol issues.

ARGIOLAS®
FORMAGGI

Organic line



Argiolas Formaggi organic line is a range of products for people looking for a wholly natural and healthy diet. All of our sheep products can be produced with an organic process.



10 years of Organic cheese production

5% of total cheese sales

Lactose free

Kenza

thanks to completely natural and innovative production techniques, it maintains all the taste of traditional cheese

Certified by the Ministry of Health



Communication

Social



Gadget



Events



Merchandising



Communication takes place in a youthful and fresh way and always refers to company values.

Contacts



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