

COMPANY DATA

Company name	Caseificio Palazzo Spa (Putignano, Regione Puglia, Italia)		
Year of establishment	1957		
Managing director	Mrs Claudia Palazzo		
Export	Mrs Gabriella Cristofaro - export@caseificiopalazzo.eu Mrs Elisabetta Sportelli - esportelli@caseificiopalazzo.eu		
Orders	Mr Francesco Porta - magazzino@caseificiopalazzo.eu		
Logistics	Mr Gianni Leogrande - logistica@caseificiopalazzo.eu		
Quality	Mr Vito Locorotondo - qualita@caseificiopalazzo.eu		
Commercial Brands		Fresh and matured cheeses www.murgella.com	
EU Stamp	IT 16 153 CE		
Production plant	4,500 sqm + 2.000 sqm under construction		
Daily production	30 tons		
Annual production	7,800 tons		
Turnover (average in Euro)	€ 50,000,000.00		
Export turnover %	28%		
Certifications	BRC – British Retail Consortium • IFS – International Food Standards HALAL – Organic Certification Vegetarian (Certifying body “Associazione Vegetariana Italiana”)		
Awards (World Cheese Awards=WCA)	Burrata: Gold medal winner at the WCA 2010 Treccia di mozzarella fior di latte: Gold medal winner at the WCA 2013 Burratina affumicata (smoked): Bronze medal winner at the WCA 2014 Organic burratina: Bronze medal winner at Nantwitch Show 2017 Burratina affumicata (smoked): Gold winner at Nantwitch show 2018 Burratina with truffle: Silver medal winner at the Nantwitch Show 2018		

COMPANY DESCRIPTION

Since **1957**, **Caseificio Palazzo** has enhanced the natural goodness of the milk coming from the Murgia pastures in Apulia. The plant uses old traditional production methods which process local milk and form curds using natural whey starter. This method allows to obtain the typical, genuine Apulian products. With the **MURGELLA** brand, the firm offers a wide range of products that covers the entire line of stretched curd cheeses: **mozzarella, scamorza cheese, burrata, stracciatella di burrata, PDO Caciocavallo Silano, ricotta cheese** and more. All of these cheeses are available for both the deli counter as well as pre-packaged for the fridge counter. In **2013 Caseificio Palazzo Spa** has developed a new line of Quick Frozen dairy products branded **CONQUISTA**.

MARKETS AND CLIENTS SERVED

We are already exporting in the following countries	<ul style="list-style-type: none"> • European Markets: Austria, Belgium, Denmark, France, Germany, Ireland, Luxembourg, Malta, Netherland, Norway, Poland, Spain, Switzerland, Sweden, United Kingdom. • Other Non-European Markets: Canada, Japan, Jordan, Kuwait, KSA, Panama, Qatar, Thailand, Singapore, South Korea, UAE, Lebanon, Hong Kong.
We are already supplying the following main clients	<ul style="list-style-type: none"> • Large-scale distributors in Italy: Agorà, Ali, Bennet, Carrefour, Conad, Despar, Esselunga. Foreign large-scale distributors: (D): Edeka, Kaufhof, KaDeWe, Spar, Rewe - (CH): Migros - (F): Auchan, Carrefour, Casino, Intermarché, Leclerc, Monoprix, Systeme U – (UK): Ocado. • Prestigious restaurants: LONDON: Baglioni Hotel, Bulgari Hotel, Cipriani London, Carluccio's, Locatelli, TWIST at Crowford, The Dorchester Hotel, The National Gallery, The Royal Academy, The Winchester - DUBAI: BICE Ristorante, HILTON, Margherita Pizzeria del Quartiere dal 1959, Roberto's, LA SERRE, La Petite Maison, Club Cavalli, ARMANI – PARIS: Fuxia, Hotel Costes, Costes Group, L'Etage, Café Martin – GENEVA: Le Lacustre.