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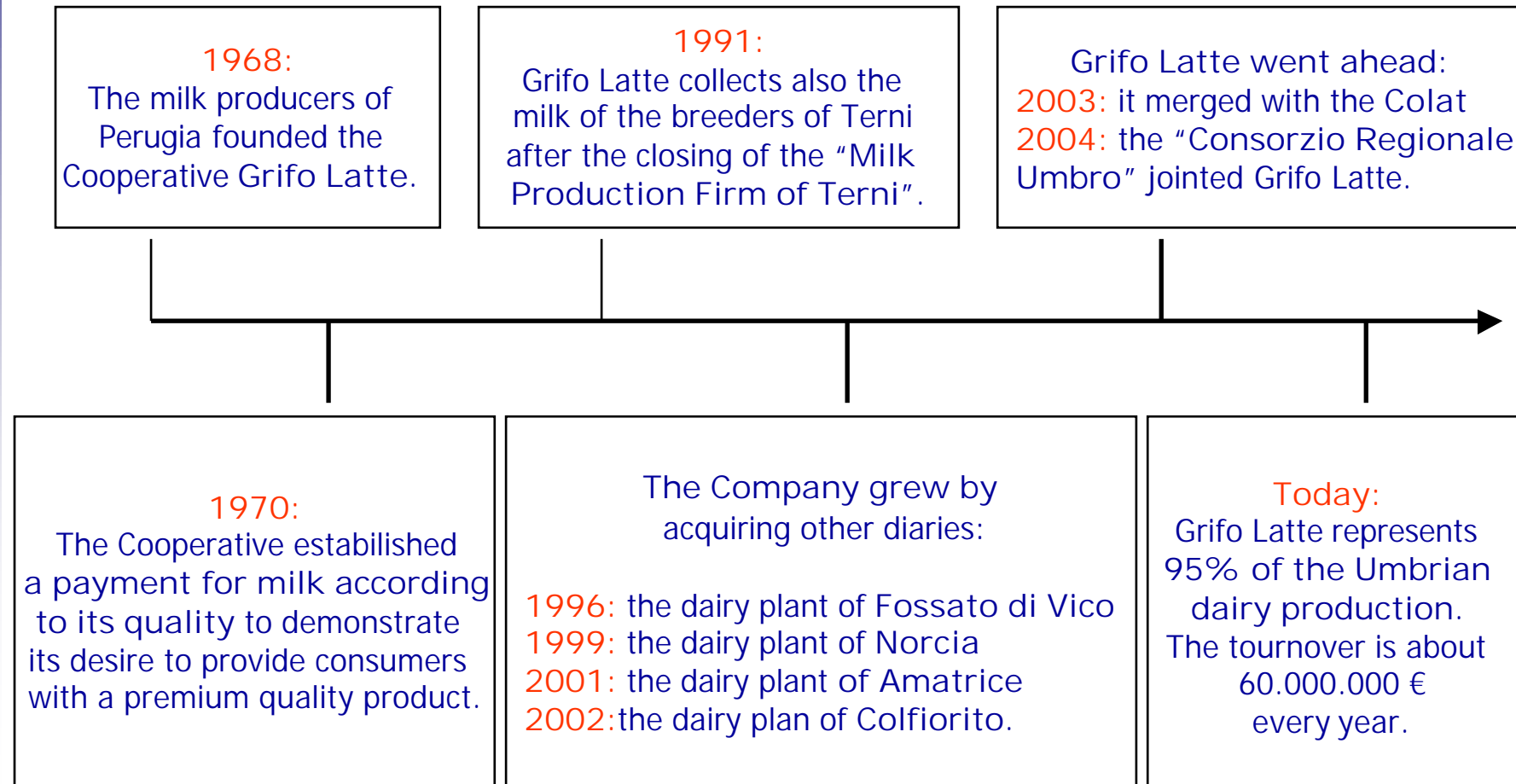


Grifo Latte

Agricultural Cooperative Company

Company profile

From the origin till today:



Company and territory



The entrepreneurial cooperative spirit of Grifo Latte was born thanks to the marriage of agriculture traditions and industrial innovations.

The green pastures and the richness of aromatic herbs confer on our cheeses their traditional flavour, while modern technologies permit the standardisation of production in accordance with the strictest dictates of international hygienic-sanitary regulations.

Our company policy is focused on the quality of products and the protection of environment. Concerning environmental quality, the company has assumed the commitment to provide clients with premium quality products, tied to the traditions of Umbria; important concepts therefore are correctness, reliability, conformity and continuous improvement.

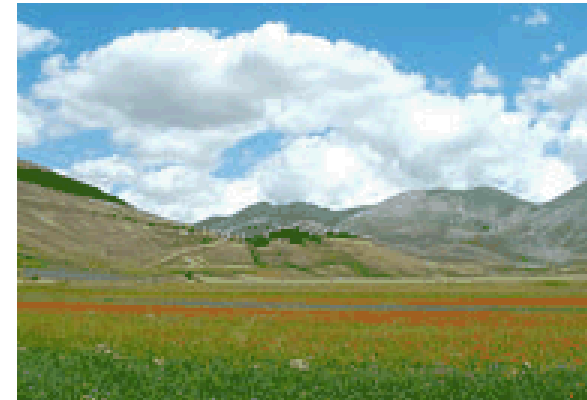
Regarding quality of production, our main rule is the tie to the surrounding territories and the exclusive use of local milk.

Indeed every day we pick up the 100% of our milk from the farms situated in Umbria, The Marches and Lazio.

A pure breath

Our plants inside Natural Parks

Four of our five plants, Norcia, Colfiorito, Fossato di Vico and Amatrice, are situated inside Umbrian Natural Parks. Going for a walk in these places, where the vegetation grows uncontaminated, you easily can see rare and precious species, as the golden eagle or the wolf. But you will find also many historical ruins of the Roman Age. The management of Grifo Latte intends to implement a production system safeguarding this natural heritage. Therefore we promote the reduction of pollution and assure the optimisation of natural energy sources; we observe the laws and regulations in force as a starting point for a continuous improvement; we check all the processes and upgrade preventive action to respect the standards; we inform, involve and train the staff, the clients and the associates to realise this environmental policy.



Our plants

Ponte San Giovanni Plant is situated at the foot of Perugia. Here we produce UHT milk, Fresh milk, cream, mascarpone and butter. In addition to the production, also the packaging and storage in warehouses take place here.

Fossato di Vico Dairy lies in a valley inside the Monte Cucco National Park. The mountains encircling the plant and the climate confer on the products something markedly genuine. Actually dairy tradition is rooted in this valley, the result is a vast range of typical pecorini and ricottas.

Norcia Dairy is a new structure situated within the Monte Sibillini National Park. Here most of our traditional cheeses are produced: "Salted Ricotta", "Brancaleone" and the tasty "Truffle Cheese", to mention just a few of them!

Colfiorito Dairy is situated among the green pastures of the Umbrian-Marchigian Apennines. This plant is famous for the production of stretched curd cheeses as Mozzarella.

Amatrice Dairy is situated within the Gran Sasso e Monti della Langa National Park. Here, in Lazio, it is possible to breath the atmosphere of times long ago. The art of the dairy production has its origin in this plant!





Mission&Vision

Mission for the present

Grifo Latte is an Italian company producing "alimentary wellness".

We want to be a reference point on the market, assuming a saving role for ancient tastes and traditions, and delight the palates of the consumers.

Our core business is focused on products derivated from the earth, milk and its derivatives, and on a continuous research to find products that represent, better than others, the territory where the corporation operates.

Moreover we are working on: the improvement of the regional quality of life by collaboration and solidarity agreements together with institutions, associates and consumers; the development of an organisation that attracts attention and sympathy for the ingenuousness of the behaviour of its management and staff; the qualification of all our products to guarantee excellence and genuineness according to the framework of alimentary safety and the conservation of traditional values from which derives all our knowledge.

Vision for the future

To realise and sell products and services, tied to the territory, that nourish your body and your mind!

Products



Pecorino di Norcia: We are one of the few producers that have a dairy at Norcia and that respect the typicality of this famous cheese. Our product is exclusively made of sheep whole-milk, has a cylindrical form and a white to straw-coloured paste.



Caciotta di Norcia: Mild, soft and creamy! Those who visited our plant in Valnerina and afterwards could not resist to taste also the products remain enthusiastic about this cheese. And there are many that come to see live the interesting procedures which are necessary to obtain a cheese of quality. Also you are welcome to visit us and have a delicious taste!



Caciottone: The sheep of Valnerina, the zone around Norcia, produce a very tasteful milk which the local shepherds turn into the typical Umbrian "caci". This cheese has small widespread holes and a taste that is fresh, sweet and spicy at the same time. During its maturing it rests in cellars on oak tables and gets turned and dressed with oil by hand periodically.



Ruzzichella: This palatable seasoned cheese is rooted in a game that once was widespread in Umbria and in some places it is popular still today: the "Ruzzolone". Aim was to roll "the ruzzola" towards the finishing line with less shots possible. The "ruzzola", a section of a wooden cylinder, once was a cheese form! It is a mixed cheese from cow and sheep milk with a hard paste.



Scamorze and Mandarini complete the wide range of products Grifo Latte offers to its clientele. Fresh or smoked, in many different fanciful forms- the choice is yours! All products are of high quality. They make any hot dish more tasty or try them solo as fried scamorza!



Roccaccio: This cheese, unique of its kind, was used as foodstuff supply during the Middle Ages because it is the long maturing that confers on the product a strong but never intrusive flavour. Its manufacturing and seasoning occurred in the old fortresses scattered throughout Umbria and dueto their riches arose this tasteful unicum.



Testa Nera: This is a cheese that one can taste rarely. White paste, reddish rind, decisive flavour, compactness and granulosity- these are the characteristics that make it unique of its kind. Today it belongs to the royal family of the pecorino cheeses.



Fresh Panna Cotta and Ricoidee: Our desserts will bring the whole taste of traditional Italian dolci inspired by receipts of our grandmas also in your house. Our Panna Cotta is one of the few made of fresh instead of UHT milk; the tastefully flavoured mini-ricottas are nutritious and with a really innovative taste. They are available in the flavours chocolate and fruits of the forest.



Formaggi dei Sapori: Our flavoured cheeses are the result of a careful artisanal manufacture that takes place in the Umbrian Apennines. Just like that we obtain tasty cheeses with Pepper, Chilli, Truffles and Nuts.



Ricotta Salata: The salted ricotta from Norcia is a product of mild flavour with a marked taste of milk and cream. It takes 20-30 days –or even up to one year- to mature in a dry room at 10 °C. The forms are treated with bran to keep them dry. The completely artisan production requires a particular art to make the ricotta grow and dry well in the whey without desiccating.



Formaggi ad affinatura tradizionale: These products of high-class and with an unmistakable taste are the real jewels of excellence and specificity. Indeed they acquire their flavour maturing in walnut leaves, herbs or precious Sagrantino wine.



Formaggio di Fossa: Maturing cheese is an ancient craft. In this case the fermentation takes place in tuff caves- the “Fossa”- where we find an extremely particular microclimate concerning temperature, humidity and oxygen. This confers on the product an irregular form and a well-balanced taste with a slight flavour of nuts and hay, buttery and at the end bold with a touch of bitterness.

Certifications



Company Quality Control (UNI EN ISO 9001:2000) guarantees that all the identified processes (not only productive but also administrative) are standardised and monitored with constant control. The Certificatory Body is CERTYQUALITY.



Environmental Quality Control (UNI EN ISO 14001:2004) foresees a continual methodological approach that keeps in mind the necessity of looking after the environment, with mechanisms that involve the company both internally and externally. The Certificatory Body is CERTYQUALITY.



System of Traceability for Fresh Pasteurised Milk according to the UNI EN ISO 10939:2001 regulations. This enables us to follow and to control the produced milk from the feeding of the cattle, during the milking and right up to the end consumer. The Certificatory Body are CSQA and Umbrian Agri-Food Technology.



Furthermore, to reinforce the tendency towards improving the quality of the company and in collaboration with Perugia University, we have carried out an historical and anthropological research project on pecorino sheep cheese. Many concrete premises have been certified for the recognition of Umbrian Pecorino and Norcian Mixed Cheese as DOP (a denomination similar to DOC for wine, certifying the origin of the product).

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