

**CASEIFICIO VALCOLATTE**  
**.1914.**  
*Enzo Carizzi*

**MOZZARELLA**  
**& RICOTTA**  
**100% LATTE ITALIANO**







# A FAMILY TRADITION

## 1914 THE BEGINNING OF OUR STORY

The story of Valcolatte begins on **Novembre 11, 1914**, when **Enzo Panizzi**, grandfather of the current owner, takes over a dairy in **Northern Italy, near Cremona**.



## 1960 CIRO PANIZZI: PASSION FOR CHEESE

**Ciro Panizzi**, Enzo's second son, increases production and keeps alive the dairy tradition moving to **Piacenza**.

## 1970 A NEW PRODUCTION SITE RISES IN VALCONASSO, WHERE WE ARE NOWADAYS

## 1988 A NEW ERA BEGINS

Young **Enzo Panizzi**, grandson of the founder, and his wife **Liliana Villa**, begins their dairy business together focusing on mozzarella.

## 2018 A NEW VISION OF BUSINESS

After becoming leader in the Italian market of mozzarella, **Valcolatte launches its new retail line for Italian Retailers**.





# 2023



## THE NUMBERS OF VALCOLATTE



### SURFACE:

About 112,000 mq all owned

### EMPLOYEES:

More than 500 in the group of which 300 in Italy

## LITERS OF MILK PROCESSED EVERY DAY

**1,100,000 litres**

- 600,000 litres in Italy
- 500,000 litres in Hungary



## ORIGIN OF MILK

At Valcolatte we are fully committed to using only Italian Frisone cow's milk, registered with the national breeders' association ANAFIBJ, from suppliers in the "milk district", the area where Parmigiano Reggiano and Grana Padano were born. We believe in the relationship of cooperation and trust with our milk suppliers.

## ANNUAL PRODUCTION:

**MOZZARELLA: 35,000 Tons**

- 20,300 Tons in Italy
- 14,700 Tons in Hungary

**RICOTTA: 7,000 Tons**

**Other cheeses produced in Hungary: 300 Tons**



## CERTIFICATIONS

**Quality and careful management of production processes** are worth Valcolatte a series of certifications, among the most important in the dairy sector.

All production processes are followed through modern technology by an in-house laboratory that carries out constant chemical and microbiological controls.



Produzione di formaggi a pasta filata e ricotta





## OUR BEST-SELLING PRODUCTS

### MOZZARELLA CUBETTI/ SHREDDED



TRAY



BAG

CUBETTI	CLASSIC	7 mm
	SMALL	4 mm

SHREDDED	THIN	2.5/ 3 mm	S
	CLASSIC	4/ 5 mm	M
	LARGE	6/ 7 mm	L
	EXTRA LARGE	9/ 10 mm	XL

### MOZZARELLA PEARLS/ MINI BALLS/ BALLS



TRAY 1KG

PEARLS	1 g	10 mm
	3 g	16 mm
	5 g	20 mm

MINI BALLS	8 g	22 mm
	10 g	26 mm

BALLS	25 g	33 mm	100 g	52 mm
	30 g	35 mm	125 g	55 mm
	50 g	41 mm	125 g	57 mm
	80 g	48 mm	200 g	67 mm
	100 g	51 mm	200 g	67 mm



RICOTTA  
CHEESE

1.5kg

POT



**RiCotta**

250g

POT



BUFFALO  
MOZZARELLA

100g/ 125g

BAG



BURRATA

50g/ 100g/  
125g

TRAY



MOZZARELLA

PEARLS - 1g

POUCH



MOZZARELLA  
BALL - 100g/ 125g

BAG



MOZZARELLA  
BLOCK - 1kg/ 400g

VACUUM







# BLOCK FROZEN MOZZARELLA



MOZZARELLA  
BALLS - **100g**



PLASTIC BAG - 100G

BOX 20 pcs

FULL PALLET 160 cases

MOZZARELLA  
BALLS - **125g**



PLASTIC BAG - 125G

BOX 16 pcs

FULL PALLET 160 cases

MOZZARELLA  
BALLS - **200g**



PLASTIC TRAY - 1KG

BOX 4 pcs

FULL PALLET 63 cases

MOZZARELLA  
BALLS - **125g**



PLASTIC TRAY - 1KG

BOX 4 pcs

FULL PALLET 63 cases

MOZZARELLA  
BALLS - **100g**



PLASTIC TRAY - 1KG

BOX 4 pcs

FULL PALLET 63 cases

MOZZARELLA  
BLOCK - **1kg**



BLOCK VACUUM  
PACKED - 1KG

BOX 12 pcs

FULL PALLET 60 cases





# IQF MOZZARELLA



MOZZARELLA  
DICED/ SHREDDED



PLASTIC BAG - 2.5KG

BOX 4 pcs

FULL PALLET 60 cases

MOZZARELLA  
PEARLS - **1g/ 3g/ 5g**



PLASTIC BAG - 2.5KG

BOX 4 pcs

FULL PALLET 60 cases

MOZZARELLA  
BOCCONCINI - **10g/ 25g**



PLASTIC BAG - 2.5KG

BOX 4 pcs

FULL PALLET 60 cases

IDEALS FOR:







**VALCOLATTE S.p.A.**

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**Valcoiberia®**

