



Centrale del Latte d'Italia

MILK, THE INGREDIENT
OF OUR PASSION



OUR GROUP



Centrale del Latte d'Italia



PRODUCTION
PLANTS

7

DEPOSITS
DEALERS
COMMISSION AGENTS

45

EMPLOYED
PEOPLE

620

CONTRIBUTING
STABLES

163

MILLION LITERS
OF MILK

210

SELF-REFRIGERATED
VEHICLES

426

LARGE SCALE
RETAILERS

3.400

NORMAL TRADE
STORES

16.536

CORPORATE CERTIFICATIONS OF CENTRALE DEL LATTE D'ITALIA

PIEMONTE

via Filadelfia, 220 - 10137 Torino



CERTIFICATION

UNI EN ISO 9001:2015
FSSC22000
ORGANIC
ISO / UNI EN ISO 14001:2015
ISO / UNI EN ISO 22005:2008
Halal
China Plant Export Authorization
South Korea Plant Export Authorization

INSTITUTION

SGS
SGS
CCPB
SGS
Certiquality
WHA
CNCA
Ministry of Food and Drug Safety

LIGURIA

via S. Maria del Campo, 175 - 16035 Rapallo (GE)



CERTIFICATION

UNI EN ISO 9001:2015
FSSC22000
ORGANIC
ISO / UNI EN ISO 14001:2015 (with Torino)
ISO / UNI EN ISO 22005:2008

INSTITUTION

SGS
SGS
CCPB
SGS
Certiquality

LOMBARDIA

Via Emilia, 154, - 26900 Lodi



CERTIFICATION

UNI EN ISO 9001:2015
BRC
IFS
ORGANIC
SMETA
Kosher
Halal
China Plant Export Authorization
Costum Union Plant Export Authorization
South Korea Plant Export Authorization
Panama Plant Export Authorization
U.S. FDA Registration

INSTITUTION

SGS
SGS
SGS
CCPB
SGS
Star - K
Halal Italy
CNCA
Rosselkhozadzor
Ministry of Food and Drug Safety
AUPSA
USA Food and Drug
Administration through
Registrar Corp's US Agent Service

TOSCANA

via dell'Olmattello, 20 - 50127 Firenze



CERTIFICATION

UNI EN ISO 9001:2015
BRC
IFS
UNI EN ISO 22000:2018
FSSC 22000
UNI ES ISO 14001:2015
UNI ISO 45001:2018
AUTHENTICATION
ORGANIC
Halal
UNI CEI EN ISO / IEC 17025:2018
HACCP
China Plant Export Authorization
South Korea Plant Export Authorization

INSTITUTION

SGS
SGS
SGS
SGS
SGS
SGS
ENBIC SECURITY
CCPB
WHA
ACCREDIA
Tuscany

VENETO

via Alessandro Faedo, 60 - 36100 Vicenza



CERTIFICATION

UNI EN ISO 9001:2015
UNI EN ISO 22000:2018
BRC
IFS
ORGANIC
ISO / UNI EN ISO 14001:2015
ISO / UNI EN ISO 45001:2018
ISO / UNI EN ISO 22005:2008
ISO / UNI EN ISO 22005:2008
Halal
V label Vegan
Non GMO Project
U.S. FDA Registration

INSTITUTION

SGS
SGS
SGS
SGS
CCPB
SGS
SGS
SGS
Certiquality
WHA
V label Italy a socio unico
Non GMO Project
USA Food and Drug
Administration through Registrar
Corp's US Agent Service

CAMPANIA

Via Fuorni di Sotto, 86 - 84131 Salerno



CERTIFICATION

UNI EN ISO 9001:2015
ORGANIC
UNI CEI EN ISO/ IEC 17025:2018

INSTITUTION

CSQA
CCPB
ACCREDIA LAB 1544

EMILIA ROMAGNA

via J.F. Kennedy, 16 - 42124 Reggio Emilia



CERTIFICATION

UNI EN ISO 9001:2015
FSSC 22000
HALAL
ORGANIC
SMETA
South Korea Plant Export Authorization
Brazil Plant Export Authorization

INSTITUTION

SGS
SGS
HIA (HALAL INTERNATIONAL AUTHORITY)
CCPB
SGS
Ministry of Food and Drug Safety (MFDS)
"Ministério da Agricultura, Pecuária e
Abastecimento - MAPA
Secretaria de Defesa Agropecuária - SDA
Departamento de Inspeção de Produtos
de Origem Animal - DIPOA
Serviço de Inspeção Federal - SIF"





Centrale del Latte d'Italia

OUR PRODUCTION PLANTS



PIEMONTE
via Filadelfia, 220
10137 Torino



LOMBARDIA
Via Emilia, 154,
26900 Lodi



VENETO
via Alessandro Faedo, 60
36100 Vicenza



EMILIA ROMAGNA
via J.F. Kennedy, 16
42124 Reggio Emilia



LIGURIA
via S. Maria del Campo, 175
16035 Rapallo (GE)



TOSCANA
via dell'Olmatelyo, 20
50127 Firenze



CAMPANIA
Via Fuorni di Sotto, 86
84131 Salerno

Centrale del Latte d'Italia S.p.A.

Via Filadelfia 220 - 10137 Torino - VAT NUMBER IT01934250018 - FISCAL CODE 01934250018
Tel +39.011.3240200 - Fax +39.011.3240300 - www.centralelatteitalia.com - pec: mail@pec.centralelatteitalia.com

FRESH MILK

Fresh milk comes from selected and certified farms. Milk arrives at the factory and is immediately pasteurized and packaged to preserve all its organoleptic and nutritional characteristics.

RECIPES SIZES

- HIGH QUALITY
- WHOLE
- SEMI-SKIMMED
- SKIMMED



PURE PACK - REX
with cup and
without cup

500 ml, 1000 ml
Factories:
Rapallo, Salerno,
Firenze



PET* BOTTLE

500 ml, 1000 ml
Factories:
Torino, Vicenza,
Reggio Emilia
*Also available R-PET
(50% recycled plastic)



TETRA TOP

500 ml, 1000 ml
Factory:
Firenze



GLASS BOTTLE

750 ml
Factory:
Torino

HIGH PASTEURIZED MILK

Raw milk comes from selected and certified farms and is pasteurized at high temperature to give a longer shelf life to the finished product.

RECIPES SIZES

- WHOLE
- SEMI-SKIMMED
- LACTOSE FREE
- SKIMMED
- ORGANIC
- CHOCOLATE MILK
- SPECIAL MILK



PET* BOTTLE

500 ml, 1000 ml
Factories:
Torino, Vicenza
*Also available R-PET
(50% recycled plastic)



TETRA TOP

500 ml, 1000 ml
Factory:
Firenze



PURE PACK - REX
with cup and
without cup

500 ml, 1000 ml
Factories:
Firenze

OUR FACTORIES AND OUR PRODUCTION CAPACITY.

All the products of Centrale del Latte d'Italia are the result of experience, skill and rigor. The selection of the best farms and continuous hygiene checks guarantee high quality and safety of milk and all the products derived from it, and result in an offer of traditional, genuine, innovative products, in line with the demanding expectations of consumer. Today Centrale del Latte d'Italia is among the top Italian milk producers in its 7 factories it produces tons of product every year.



PIEMONTE Torino Factory

ANNUAL PRODUCTION CAPACITY

29.990 tons UHT PRODUCTS
87.050 tons FRESH/ESL PRODUCTS



LOMBARDIA Lodi Factory

ANNUAL PRODUCTION CAPACITY

18.500 tons MASCARPONE E RICOTTA
8.000 tons MOZZARELLA E SCAMORZA



VENETO Vicenza Factory

ANNUAL PRODUCTION CAPACITY

9.800 tons	FRESH MILK	3.600 tons	LEAN AND WHOLE YOGURT
2.600 tons	ESL MILK	940 tons	PROBIOTIC TO DRINK
10.900 tons	UHT MILK	1.000 tons	SOY YOGURT
4.100 tons	VEGETAL BEVERAGE	1.115 tons	FRESH CREAM



EMILIA ROMAGNA Reggio Emilia Factory

ANNUAL PRODUCTION CAPACITY

38.700 tons FRESH MILK AND CREAM
109.000 tons CREAM / BECHAMELLE AND UHT MILK
15.000 tons BUTTER AND SMALL CHEESES
4.300 tons YOGURT



LIGURIA Rapallo Factory

ANNUAL PRODUCTION CAPACITY

7.000 tons FRESH MILK
250 tons RAW CREAM



TOSCANA Firenze Factory

ANNUAL PRODUCTION CAPACITY

45.000 tons FRESH/ESL MILK
35.000 tons UHT MILK
5.500 tons FRESH CREAM
2.700 tons UHT CREAM
700 tons MASCARPONE
870 tons YOGURT



CAMPANIA Salerno Factory

ANNUAL PRODUCTION CAPACITY

20.800 tons FRESH MILK
2.400 tons FRESH CREAM

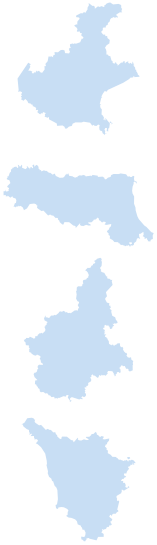


UHT MILK (ULTRA HIGH TEMPERATURE)

Selection of the best raw material, the delicate UHT treatment to respect and maintain the nutritional and organoleptic characteristics of milk, and strict controls, guarantee the maximum safety and quality of our product.

RECIPES SIZES

- WHOLE
- SEMI-SKIMMED
- LACTOSE FREE
- SKIMMED
- CHOCOLATE MILK
- SPECIAL MILK



TETRA EDGE

200 ml, 3 x 200 ml,
500 ml, 1000 ml

Factories:
Torino, Firenze,
Reggio Emilia,
Vicenza



BRIK

Tris 200 ml,
1000 ml

Factories:
Firenze,
Reggio Emilia



CASE

Brik 4 x 1000 ml,
Edge 6 x 1000 ml

Factory:
Reggio Emilia



PAPER CASE

Edge 6 x 1000 ml

Factory:
Firenze



FRESH CREAM

The pasteurized cream comes from selected and certified Italian farms. The characteristic is the white color and the optimal whipping capacity for pastry shops and ice cream shops..

RECIPES

SIZES

Fat content

- 35%
- 37%
- 38%



REX
500 ml, 1000 ml
Factories:
Salerno,
Reggio Emilia



TETRA TOP
250 ml, 500 ml,
1000 ml
Factory:
Firenze



TETRA SQUARE
1000 ml
Factory:
Torino



TETRA EDGE
200 ml, 3 X 200 ml
Factory:
Torino

UHT CREAM

The cream comes from the milk that arrives at the factory every day. It is subjected to the UHT heat treatment to keep the organoleptic characteristics unaltered

RECIPES

SIZES

Fat content

- 40%
- 38%
- 30%
- 24%
- 23%



TETRA SQUARE
1000 ml
Factory:
Torino
40%, 38%



TETRA EDGE
200 ml, 3 x 200 ml
Factory:
Torino
23%, 30%



**MINIBRIK
BRIK**
200 ml, 3 X 200 ml,
500 ml
Factories:
Reggio Emilia, Firenze
24%



BUTTER

The butter is mainly obtained from selected creams that arrive every day to the factory. The production process and the enzymes give to our butter an incomparable flavor.

RECIPES

- 82% MG
- SALTED
- ORGANIC



SIZES



HOTEL PORTIONS

10,5 gr in bowl from 125 gr,
250 gr, 1500 gr
Factory:
Reggio Emilia



STICK

125 gr, 250 gr,
500 gr, 1000 gr
Factory:
Reggio Emilia



BUTTER ROLE

250 gr
Factory:
Reggio Emilia



MASCARPONE CHEESE

The Centrale del Latte d'Italia mascarpone is produced with selected Italian creams and is made without the addition of preservatives, for a unique flavor and creaminess

RECIPES

Fat content

- 35-38-39%
- 40-42%
- LIGHT
- LACTOSE FREE
- ORGANIC



SIZES



BOWL

250 gr
Factories:
Firenze, Lodi



BOWL

500 gr
Factories:
Firenze, Lodi



UHT BECHAMEL

The bechamel is produced with a traditional recipe: flour, milk and corn starch. Then it is subjected to UHT treatment to preserve its characteristics.

It is the ideal ingredient to make your dishes tastier.

SIZES



BRIK

200 ml, 500 ml
Factory:
Reggio Emilia



CHEESE

The melted cheeses are produced only with the best selected cheese, without polyphosphates or preservatives. Traditional production process give them creaminess and softness.

RECIPES SIZE

- ONLY WITH ITALIAN DOP CHEESE



WEDGE-SHAPED BOX

175 gr (8 x 21,5 gr)

Factory:
Reggio Emilia



MOZZARELLA CHEESE

Cow's mozzarella is produced with Italian milk, in two different production types: with ferments live latexes or with citric acid and preservative free.

RECIPES SIZES

- MEAL MOZZARELLA
- FOR PIZZA
- ORGANIC



ENVELOPE

100 gr, 125 gr

Factory:
Lodi



SCAMORZA e PROVOLA

The cow scamorza is produced with traditional methodology in two types white and smoked: in particular, the smoking is carried out with shavings beech to make a characteristic the aroma

RECIPES SIZES

- WHITE
- SMOKED



THERMOFORMED ENVELOPE

175 gr, 300 gr

Factory:
Lodi



RICOTTA

Ricotta is produced with all types of cow's whey on the market and in different sizes: for daily use and for industrial production.

RECIPES SIZES

- ADDED WITH CREAM
- WHOLE
- LIGHT
- WITH SALT
- ORGANIC



BOWL

250 gr, 1500 gr

Factory:
Lodi



YOGURT

Simple and natural yogurt is made with only high quality fresh milk and lactic ferments selected.

RECIPES SIZES

- WHOLE
- LIGHT
- WITHE
- FRUIT
- PROBIOTIC TO DRINK
- VEGETABLE



CLUSTER 2 x125 gr Factory: Vicenza
PLASTIC POT 500 gr Factory: Vicenza
PAPER POT 115 gr 400 gr Factory: Vicenza
LITTLE BOTTLE 6 x100 gr Factory: Vicenza

UHT VEGETABLE DRINKS

Vegetable drinks are produced to meet the needs of those who are intolerant to cow's milk and to give alternatives products.

RECIPES SIZES

- SOY
- RICE
- OATS
- ALMOND
- COCONUT ALMOND
- COCONUT
- SOY VANILLA



TETRA SQUARE
500 ml, 1000 ml
Factory:
Vicenza

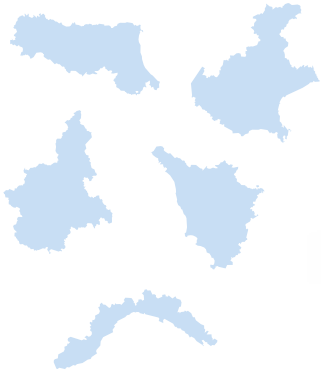


FRESH MILK

Fresh milk comes from selected and certified farms. Milk arrives at the factory and is immediately pasteurized and packaged to preserve all its organoleptic and nutritional characteristics.

RECIPES SIZES

- HIGH QUALITY
- WHOLE
- SEMI-SKIMMED



PURE PACK - REX
2 litres, 4 litres
Factories:
Firenze, Vicenza,
Reggio Emilia, Rapallo



BAG IN BOX
10 litres
Factory:
Firenze



TANK - PALLECON
500 litres, 1000 litres
Vicenza, Torino,
Reggio Emilia, Rapallo



TANKER
Up to 150 tons

HIGH PASTEURIZED MILK (ESL)

Raw milk comes from selected and certified farms and is pasteurized at high temperature to give a longer shelf life to the finished product.

RECIPES SIZES

- WHOLE
- ORGANIC



PURE PACK - REX
2 litres
Factory:
Firenze



BAG IN BOX
10 litres
Factory:
Torino

UHT MILK (ULTRA HIGH TEMPERATURE)

Selection of the best raw material, the delicate UHT treatment to respect and maintain the nutritional and organoleptic characteristics of milk, as well as strict controls, guarantee the maximum safety and quality of our product.

RECIPES SIZES

- WHOLE
- SEMI-SKIMMED



BAG IN BOX
10 litres
Factory:
Torino



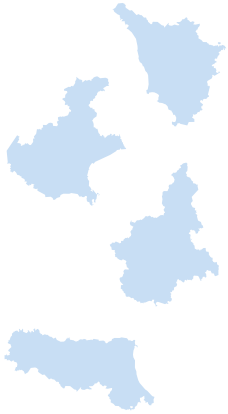
FRESH CREAM

The pasteurized cream comes from selected and certified Italian farms. The characteristic is the white color and the optimal whipping capacity for pastry shops and ice cream shops.

RECIPES SIZES

Fat content

- 35%
- 36%
- 37%
- 38%



PURE PACK - REX

2 litres, 4 litres

Factories:
Firenze, Vicenza,
Reggio Emilia

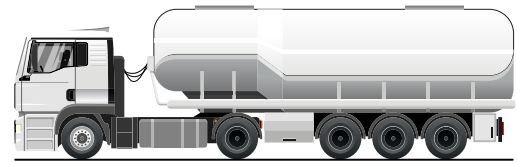
TANK - PALLECON

500 litres, 1000 litres
Vicenza, Torino,
Reggio Emilia, Rapallo



TANKER

Up to 150 tons



UHT CREAM

The cream comes from the milk that arrives at the factory every day. It is subjected to the UHT heat treatment to keep the organoleptic characteristics unaltered.

RECIPES SIZES

Fat content

- 23%
- 27%
- 38%
- 40%



PALLECON

1000 litres
Factory:
Torino



BAG IN BOX

5-10 litres
Factory:
Torino



BAG

10 litres
Factory:
Torino

BUTTER

The butter is mainly obtained from selected creams that arrive every day to the factory. The production process and the enzymes give to our butter an incomparable flavor.

RECIPES SIZES

- 82% MG
- SALTED
- ORGANIC



BUTTER LOAVES

10 kg, 25 Kg
Factory:
Reggio Emilia



RECIPES SIZES

Fat content

- 35-38-39%
- 40-42%
- LIGHT
- LACTOSE FREE
- ORGANIC



BAG
10 Kg, 20 kg
Factory:
Lodi

MASCARPONE CHEESE

The Centrale del Latte d'Italia mascarpone is produced with selected Italian creams and it is made without the addition of preservatives, for a unique flavor and creaminess.



CUP
2 Kg
Factory:
Lodi

RICOTTA

Ricotta is produced with all types of cow's whey on the market and in different formats: for daily use and for industrial production.

RECIPES SIZES

- ADDED WITH CREAM
- WHOLE
- LIGHT
- SALTED
- ORGANIC



BAG
10 Kg
Factory:
Lodi



SECCHIO
10 Kg
Factory:
Lodi

RECIPES SIZES

- WHOLE
- LIGHT



TANK - PALLECON
500 litres, 1000 litres
Factory:
Vicenza



YOGURT

Simple and natural yogurt is made with only high quality fresh milk and lactic ferments selected.