



*Time-honoured Italian tradition*  
Professional Line







## I Formaggi Nobili: a 50-year old Italian history.

Our Dairy company was born in 1966 as a family business and, from the very beginning, it distinguished itself for the strong determination to join traditional production methods with a strong component of innovation. This has allowed us to qualify as one of the most active and qualified dairy companies at a national level.

Today, fifty years later, we continue to share with great passion those values that distinguished us already two generations ago. Additionally, we have put technology in furtherance of our tradition, utilizing the most advanced equipment to substitute man only for the heavy and repetitive work, leaving the products' preparation and the quality control entirely in the hands of our dairy experts.

The union of these characteristics allows us, now as in the past, to offer exclusively products of the highest quality which ensure us a prestigious place in the market place.



## Only Italian milk for healthy and quality products.

To produce high quality products, it is of essential importance to have available the best raw materials. For this reason, we use every day, about 120 tons of the highest quality milk.

What we ask of our suppliers is the constant commitment to guarantee us only the best products in the market place, so as to offer our clients absolutely genuine and wholesome cheeses.









## We produce in complete safety and in accordance to all hygienic standards.

Our equipment and production methods guarantee **full compliance of our products with the strictest hygiene and food safety parameters.**

Additionally, our **in-house laboratory** provides us with the confidence that the milk used and our production respect daily the most rigorous organoleptic parameters.

As of today, our Company, has achieved the following certifications, **IQNet, UNI EN ISO 9001 and the UNI EN ISO 22000:05**



## An innovative and flexible production.

To combine tradition and technological innovation, the professionalism of our dairy experts along with the opening of new markets, this is what has allowed us to obtain a prestigious position in the Italian market, having the certainty of being able to offer our clients only products that are healthy and of the highest.

The manufacturing of our cheeses is based on simple and genuine processes, leaving the natural phases in the skilled hands of our dairy experts and supporting them with cutting-edge systems, able to deal with any production task.

Our packaging lines use the most advanced technologies utilized in the dairy world today, thus guaranteeing the maximum hygienic reliability and food safety in every area of the production process.



## Packaging and distribution processes.

Our company can produce large amounts of cheese daily using only the highest quality milk. Thanks to the most advanced gathering and stocking techniques, and particularly thanks to our logistics specialised in refrigeration, we are completely capable of distributing our finished products in the entire territory of Italy and Europe.

The presence of our brand in the best supermarkets can confirm that we aim towards the Italian tradition and dairy experience and it has proved to be a winning choice.

## The quality of Formaggi Nobili is now certified Kosher.

The market of Kosher products does not pertain only to practicing Jewish, but also to Muslims, thousands of vegetarians and to people who suffer from food intolerances.

The Kosher certification is obtained after a control procedure executed by a Rabbinic Institution specialized in certifications, which oversees the entire production of a food (both on a level of ingredients and of manufacturing equipment) in order to ensure that it is fully Kosher, in other words, in compliance with the food regulations required by the Jewish religion.

With our Kosher line, there is finally, the complete assurance that the products are controlled and that they satisfy the highest quality standards.





# “Fior di Latte” Mozzarella

## JULIENNE STRIPS





# Heat-sealed tub 2500 g



## INGREDIENTS

pasteurized cow **MILK**, salt, rennet, live lactic cultures. Acidity regulator: citric acid. No added preservatives. Packaged under modified atmosphere. Produced and packaged in Italy.

GENERAL FEATURES	
Average weight	2500 g
Packaging	Heat-sealed tub containing 2500 g of product in modified atmosphere
Shelf-life	Up to 25 days
Batch codification method	Progressive number of working day in the year starting from n° 001
Store max.	0 / +4°C

AVERAGE NUTRITIONAL VALUES PER 100 g OF PRODUCT	
Energy	1390 kj
	335 kcal
Fats	27 g
of which saturated fatty acids	19 g
Carbohydrates	1,3 g
of which sugars	0,70 g
Protein	22 g
Salt	0,70 g

# “Fior di Latte” Mozzarella

## CUBED



# Heat-sealed tub 2500 g



## INGREDIENTS

pasteurized cow **MILK**, salt, rennet, live lactic cultures. Acidity regulator: citric acid. No added preservatives. Packaged under modified atmosphere. Produced and packaged in Italy.

GENERAL FEATURES	
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# “Fior di Latte” Mozzarella

FILONE / PANETTO



# Filone 1000 g

# Panetto 400 g



## INGREDIENTS

pasteurized cow **MILK**, salt, rennet, live lactic cultures. Acidity regulator: citric acid. No added preservatives. Produced and packaged in Italy.

<b>GENERAL FEATURES</b>	
<b>Average weight</b>	1000 g FILONE / 400 g PANETTO
<b>Packaging</b>	The product is airtight with heat-sealed plastic film
<b>Shelf-life</b>	Up to 30 days
<b>Batch codification method</b>	Progressive number of working day in the year starting from n° 001
<b>Store max.</b>	0 / +4°C

<b>AVERAGE NUTRITIONAL VALUES PER 100 g OF PRODUCT</b>	
<b>Energy</b>	1390 kj
	335 kcal
<b>Fats</b>	27 g
<b>of which saturated fatty acids</b>	19 g
<b>Carbohydrates</b>	1,3 g
<b>of which sugars</b>	0,70 g
<b>Protein</b>	22 g
<b>Salt</b>	0,70 g


# Private Label Service.

Thanks to the **wide range of products**, the **system's flexibility** and the **innovative packaging lines**, our dairy is also able to achieve specific productions with **customizable packaging and services for third party brands**.

As a reliable and certified manufacturer, our company is able to provide special attention to the final image of the product, providing **technical and graphical assistance** for packaging and the final presentation of the production.

Contact us to request additional information. We will promptly provide you a **customized quote**.



A white square plate with rounded corners is set against a white background. On the plate, there is a large ball of fresh mozzarella cheese with a textured surface. To the left of the cheese are three bright red tomatoes with green stems. To the right are several large, vibrant green basil leaves. In the foreground, two slices of the mozzarella cheese are laid out, showing their soft, creamy texture. The lighting is bright and even, highlighting the freshness of the ingredients.

*“ All the passion we have for our job goes into the cheese we produce and is passed on through the generations ”*



## CASEIFICIO NOBILI

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