



Time-honoured Italian tradition







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.

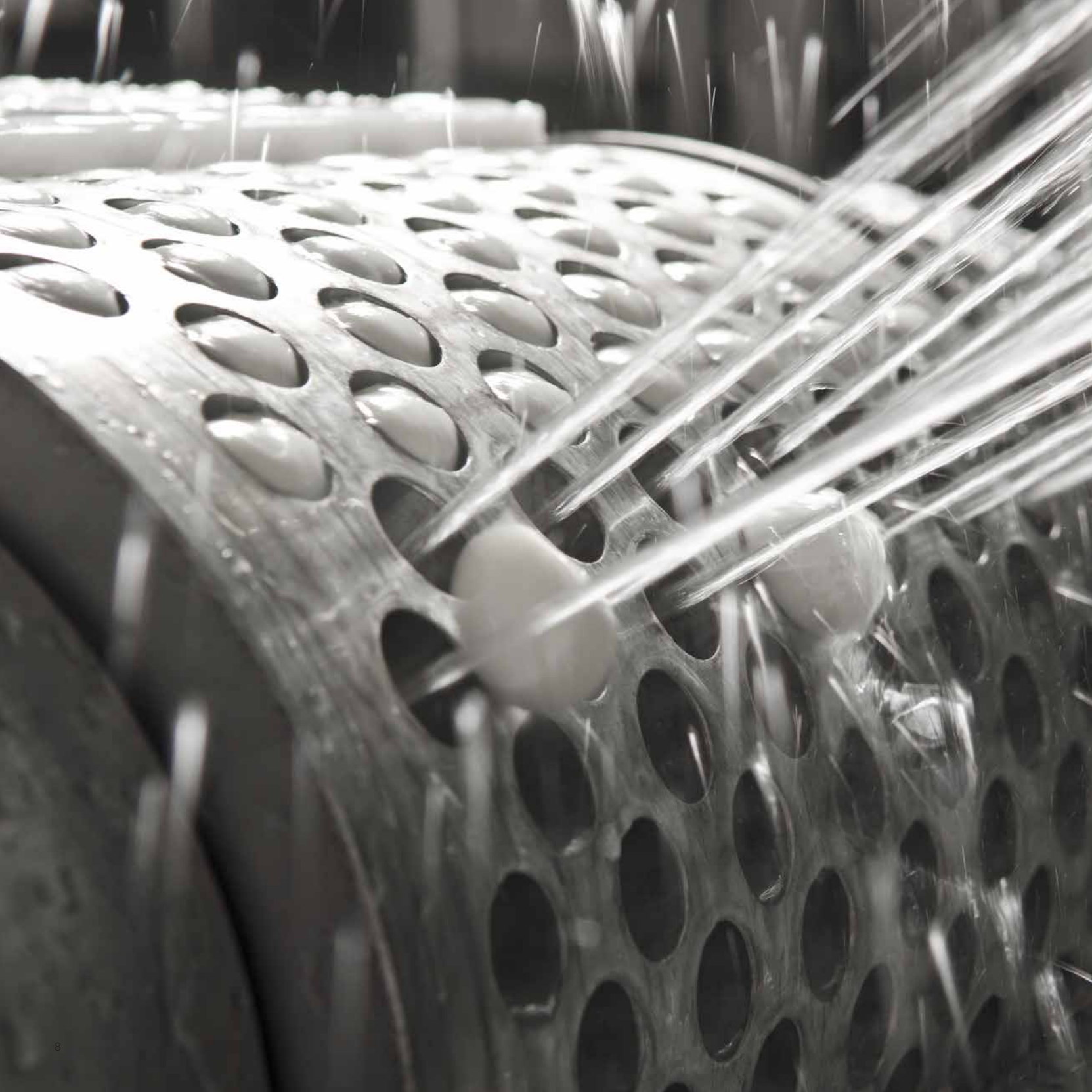
Our equipment and production methods guarantee **full compliance of our products with the strictest hygiene and food safety parameters.**

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**



Control and Quality



Production Line

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 packaging and
distribution processes





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.





Choose from a selection of dairy products.

Cheeses manufactured in our Company are 100% Italian just like the milk we use to produce them. Our selection offers only the best fresh products related to the most genuine Italian tradition, prepared with care and passion by our dairy experts.

Mozzarella Fiorita
Mozzarella Bocconcino
Mozzarelle Ciliegine
Filone
Smoked Filone
Panetto
Smoked Provola
Scamorza
Stracchino
Ricotta
Butter
Burrata
Stuffed Roll
Smoked Braid
Smoked Fiaschetto cheese

Mozzarella Fiorita 250 g

Mozzarella Fiorita, perfectly balanced in texture, taste and saltiness, presents itself soft and appetizing. Available in a single serving bag, we recommend to leave it outside the refrigerator before serving it. It is excellent uncooked with vegetables or cooked for parmigiana and sauces.



INGREDIENTS

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

GENERAL FEATURES

Drained weight: 100 g

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

100% Italian Milk



Bocconcino 100 g

Bocconcini, smaller than the mozzarella, are a wonderful alternative for aperitifs or second courses. Paired with seasonal vegetables, they satisfy even the most hard to please palates, especially if served with olives and toasted bread. They will keep in the refrigerator in their liquid.



INGREDIENTS

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

GENERAL FEATURES

Drained weight: 100 g

Also available in three-pack format

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



100% Italian Milk



Mozzarelle Ciliegine 1000 g

Our Ciliegine di Mozzarella are a great alternative to our classic Fiorita and Bocconcino. With a rich and balanced flavor, they are perfect for imaginative appetizers or to provide a touch of creativity to your salads.



INGREDIENTS

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

GENERAL FEATURES

Drained weight: 1000 g per bucket.
Weight of single piece 6-7 g

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

100% Italian Milk



Panetto 400 gr

Our classic Panetto di Mozzarella, in its convenient and typical shape is ideal for the whole family.



INGREDIENTS

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

GENERAL FEATURES

Average Weight: 400 g

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



Smoked Provola and Scamorza

Provola and Scamorza are very intensely flavoured stretched cheeses. Aromatic and flavourful, we suggest to serve them fresh or grilled. We recommend to remove them from the refrigerator about a half hour before eating.



INGREDIENTS

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

GENERAL FEATURES

Average Weight: 300 g Scamorza

Average Weight: 280 g Smoked Provola


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



A photograph of fresh mozzarella cheese on a white plate. The plate features a large ball of mozzarella, several slices of mozzarella, three ripe red tomatoes, and a sprig of fresh green basil. The background is a plain, light color.

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



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