

# casa RADICCI

An Italian experience



OLTRE 50 ANNI DI ARTIGIANALITÀ, LE NOSTRE TRADIZIONI E, DA SEMPRE, SOLO LATTE 100% ITALIANO





**CASA RADICCI** history started more than 50 years ago when the Radicci family, from Gioia del Colle, Bari area, moved from **Apulia Region** to Piedmont Region, linking the ancient dairy tradition with the best raw material: **the piedmontese milk**.

**Passion, tradition and innovation** are the special characteristic of CASA RADICCI, the newly-born corporate brand including the well-known three brands:

**Caseificio Pugliese, Conrado and Spega.**



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# OVER 51 YEARS OF HISTORY

**2015**



**2006**

*Moving to Lauriano*



**1997**

*Acquisition of  
Conrado Dairy  
Factory*

**1976**

*Moving to Leini*

**2012**

*Acquisition of Speg  
Brand and beginning of  
Goat's Cheese  
production*



**30'ies**

*Conrado Factory was  
established in Brozolo*



**1980**

*Beginning distribution for  
retailer and supermarket  
chain in the north of Italy*

**1967**

*Caseificio Pugliese  
was established in  
Feletto Canavese*



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200+  
tons of milk per day  
8000+  
Tons of cheese per year



100+  
tons of organic milk/week  
50+  
tons of goats' milk/week



50+  
Selected farms  
1  
Breed: Frisona



60+  
Sqm factory  
surface



45+  
M€ annual turnover  
85%domestic  
15%export



TODAY



1  
Family



200+  
People working with  
passion everyday



400+  
Analysis and check  
carried out  
everyday by QA



5000+  
Customers  
FOOD SERVICE/RETAIL  
Served  
everyday



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# FACTORY



The factory of Lauriano with its fifteen square meters (and an outer surface of fifty-two thousand square meters in total), is a galaxy of cheese with soft dough and spun. Here, the clever art of master cheese makers meets the most advanced technology, combining the ancient tradition of Puglia cheese with the excellent raw material: Piedmontese milk.



The plant has been equipped with technologically advanced machines that combine tradition and innovation. It also has its own chemico-physical and bacteriological control structure, which undertakes to analyze the product at each step of the transformation. Caseificio Pugliese Spa does not use additives and claims the most prestigious international food certifications.



This technology makes it possible to regularly check all the parameters of the transformation. The combination of traditional craftsmanship and a state-of-the-art plant is certainly the winning idea of the company, which over the years has been able to enhance its qualitative advantages. , distinguished by the quality of its cheeses



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# QUALITY: in finger it every day



Our direct producers of cow's milk and goat's milk operate according to strict internal rules, which also include a system of premiums related to the freshness and wholesomeness of milk and its ability to produce cheese.

Our internal Quality Control and Assurance department also provides ongoing support to our dairy farms to ensure that milk meets all the required requirements





casa  
RADICCI



Thanks to a dense and efficient logistics network and the experience gained in recent years, we offer a very important distribution both in Italy and abroad.

## Where we are today abroad:



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# THE COMPANY BRANDS



Focused in the production of soft cheese: Tomini freschi, Tomini muffettati, Tomini sott'olio, Primi Sale, and other products typical of Piedmontese tradition.



Specialized in the production of fresh cheese: Fior di Latte Mozzarella, Burrate, Scamorze and pizza products. With the same brands, we also produce hand made Ricotta and homogenized Ricotta.



Specialized in the production of goats' milk cheese, including Stracchino Cheese. The line of Goat includes stracchino, primo sale, ricotta, tomini freschi and muffettati, latte, robiola e formaggio stagionato.

**The line of ORGANIC PRODUCTS, which is composed by Fior di Latte Mozzarella, Ricotta e Stracchino, and LACTOSE FREE PRODUCTS line, which offers mozzarella, primo sale, ricotta e stracchino, are transversal to all three brands.**



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# Casa Radicci : reliable partner

The road traveled to date has led the company to establish itself on the national and international market as a stable and reliable partner of the main distribution players for the production of products with their brand (Private Label).



The multi-year collaborations with the major insignia of the Italian distribution market (Coop, Conad, Esselunga, Selex, Carrefour), are the testimony of the undisputed quality and attributed to the cheese making industry of Caseificio Pugliese

The collaborations for the products of the distributors, cover the whole range of the current production (mozzarella, ricotta, stracchini, primo sale, tomini, linee capra, BIO and Lactose free)



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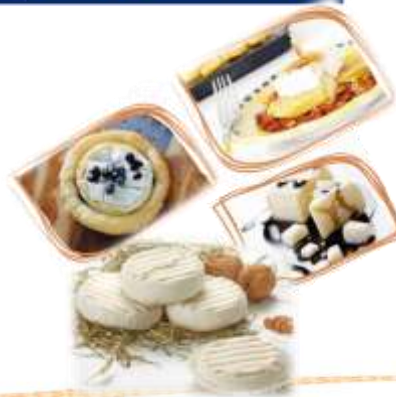
# Casa Radicci : reliable partner for HORECA



For years, we have been present and recognized in the Italian market and abroad, as reliable partner of the main actors of HO.RE.CA. and of the International Food Industry.



THE RITZ-CARLTON®



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