



CASEIFICIO DEFENDI LUIGI SRL

Gorgonzola, Taleggio and Buffalo cheese specialties Italian producer

Tradition, craftsmanship, innovation and high quality, all together identify Caseificio Defendi.

Caseificio Defendi is an Italian family-run cheese factory based in Bergamo, Lombardy.

Since 1865 it has distinguished itself for the production and ageing of PDO and high quality cheeses of Italian dairy tradition: GORGONZOLA DOLCE and PIQUANT, TALEGGIO, GORGONZOLA-MASCARPONE and BUFFALO GOURMET SPECIALITIES.

A masterpiece is our buffalo cheese range characterised by the unique sweet flavour of buffalo milk: Camembert di bufala, Bufaletto, Buffalo Blu *awarded 6th Best Cheese in the World at World Cheese Awards*. An ORGANIC range is also available.

Our aim is to guarantee the best high quality product to our customers, we use only Italian milk collected from selected, certified and local dairies, in the production area the most advanced technologies are combined with steps performed deliberately still by hand in order to guarantee the ancient traditional taste. We are certified BRC, IFS, ORGANIC and FDA approved.

In order to guarantee a great service to our customer we are able to supply also a wide range of the most important PDO Italian cheese.

All our products are available for Ho.Re.Ca, RETAIL and GDO market.

Innovative portion sizes ready to eat and without product waste are available.

We have a great experience in exporting all over the world.

<https://www.formaggidefendi.com/en/>

