



Name of the company	CASEIFICIO IGNALAT
Registered name	IGNALAT SRL
Website	www.ignalat.com
Email address	info@ignalat.it
Representative	VINCENZO IGNAZZI (EXPORT MANAGER)
Representative Email address	commerciale@ignalat.it
Quality representative	MRS. ANNA MARIA IGNAZZI (Quality Manager)
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Address	Via Vittorio Emanuele 24 (legal office) Via Giuseppe di Vittorio 13 (Plant/Establishment)
Zip code	70015
City	Noci
Region	Apulia
Country	Italy
Phone number	+39 080 4972478
Annual production (kgs.)	About 1.000.000 kg (about 1.000 tons)
Total Invoice/Turnover (€)	About 6.000.000 Euros (2019)

Caseificio Ignalat is an Apulian small-medium family-run company present on the Italian dairy market since 1948 and specialised in producing dairy products made only with cow milk coming from local farms of its land, the so called “Murgia Barese”, which is a verdant area located in the south east of Apulia.

The tradition, along with the will and seriousness of Ignazzi family, which nowadays is at the third generation, has created high-quality products we are proud of.

Ignalat produces different kind of cheeses: fresh, smoked, ripe, with a focus on several Apulian specialities like burrata cheese, naturally smoked burrata, frayed burrata (e.g. with black Italian truffle and chives), mozzarella knot and mozzarella treccia, stracciatella, caciotta, caciocavallo etc.

Our cheeses are available in a wide range of sizes and packaging to supply both the retail and food service ho.re.ca. sales channel.

Ignalat actually counts on about 40 employees, has already well known Italian and foreign customers and specialty stores (e.g. Eataly, Ignalat represents the main supplier for fresh cheeses in all their Italian and EU stores) and counts on distributors and importers of its products in several UE and Extra-UE markets. Ignalat has planned and is going to set up a further expansion of its sales and distribution channels in Italy and in several European and EXTRA-UE markets, thanks to a development of its sales in export and retail markets.

Caseificio Ignalat has always been sensitive to the matters of the food safety and of the quality of the production, of its products and of its productive process, and owns a quality control in compliance with standards UNI EN ISO 9001:2015.

Furthermore Caseificio Ignalat is compliant with GFSF/BRC Food Issue 8 Grade A and IFS Food Vers. 6.1 Higher Level, in order to supply with its cheeses the retail market.

Ignalat srl

Caseificio

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Sede legale

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