



Company profile



A HISTORY OF FAMILY TRADITIONS, VALUES, AUTHENTICITY AND TASTE

A good Italian story.

Caseificio
SASSANO





An established brand for
quality dairy products,
using only Italian milk.

THE FAMILY

It was 1963 when Nicola and Mariannina Sassano started a small production of dairy products in the center of Campobasso.

Today, the Sassano Group brings together the activities of the homonymous family and has been active for more than 50 years in the dairy sector, producing and selling top quality dairy products with Sassano brand all over the country and abroad .

In Mid 2008, the Group extended its business to the milk sector, producing and selling milk with the Centrale del Latte del Molise brand.

The results achieved by the Group are the offshoot of passion and unequalled production and management expertise. Product quality is guaranteed by a production and distribution technology that combines the value added of cutting-edge technology with in-depth knowledge of traditional, artisan processing.





THE FACTORY

The numbers of CENTRALE DEL LATTE DEL MOLISE



27 million euros of turnover



80 employees



900 tons of processed milk every day



Important presence in the ITALIAN
SUPERMARKET CHAINS

Aspiag • Carrefour • Centrale Adriatica • Coal • Conad del Tirreno • Coop NordOvest • Coop Centro Italia • Crai GMF Fioroni • Magazzini Gabrielli • Megamark • MD • Nordiconad • Qui Discount • Rialto • Rossetto • Sigma • Unes

We produce
the following
PRIVATE
LABELS

DESPAR



COAL



Carrefour

Migross
tradizione di qualità



unes
SUPERMERCATI



CRAI

 **SISA**

 **rossetto**

Our presence
on the
**FOREIGN
MARKETS**



EUROPE

France, Spain, Switzerland,
Austria, Germany, Holland
Poland, Latvia, Sweden

ASIA

Singapore
Hong Kong

THE TECHNOLOGY AT TRADITION'S SERVICE



OUR PRODUCTS:

❖ EXTRA FRESH

- ❖ FRESH MILK- CREAM
- ❖ RICOTTA CHEESE
- ❖ FIORDILATTE
- ❖ BURRATA
- ❖ STRACCIATELLA
- ❖ LACTOSE- FREE FIORDILATTE **new**

❖ FRESH

- ❖ GIUNCATA AND PRIMO SALE

❖ SEMIDRY

- ❖ DRIED AND SMOKED SCAMORZE

❖ DRY

- ❖ CACIOCAVALLO DOP

❖ MOZZARELLA FOR PIZZA

In different sizes and packagings



FIORDILATTE





LACTOSE FREE FIORDILATTE

BURRATA



GIUNCATA AND PRIMO SALE



SCAMORZE



SCAMORZA BRAIDS



CACIOCAVALLO DOP CHEESE



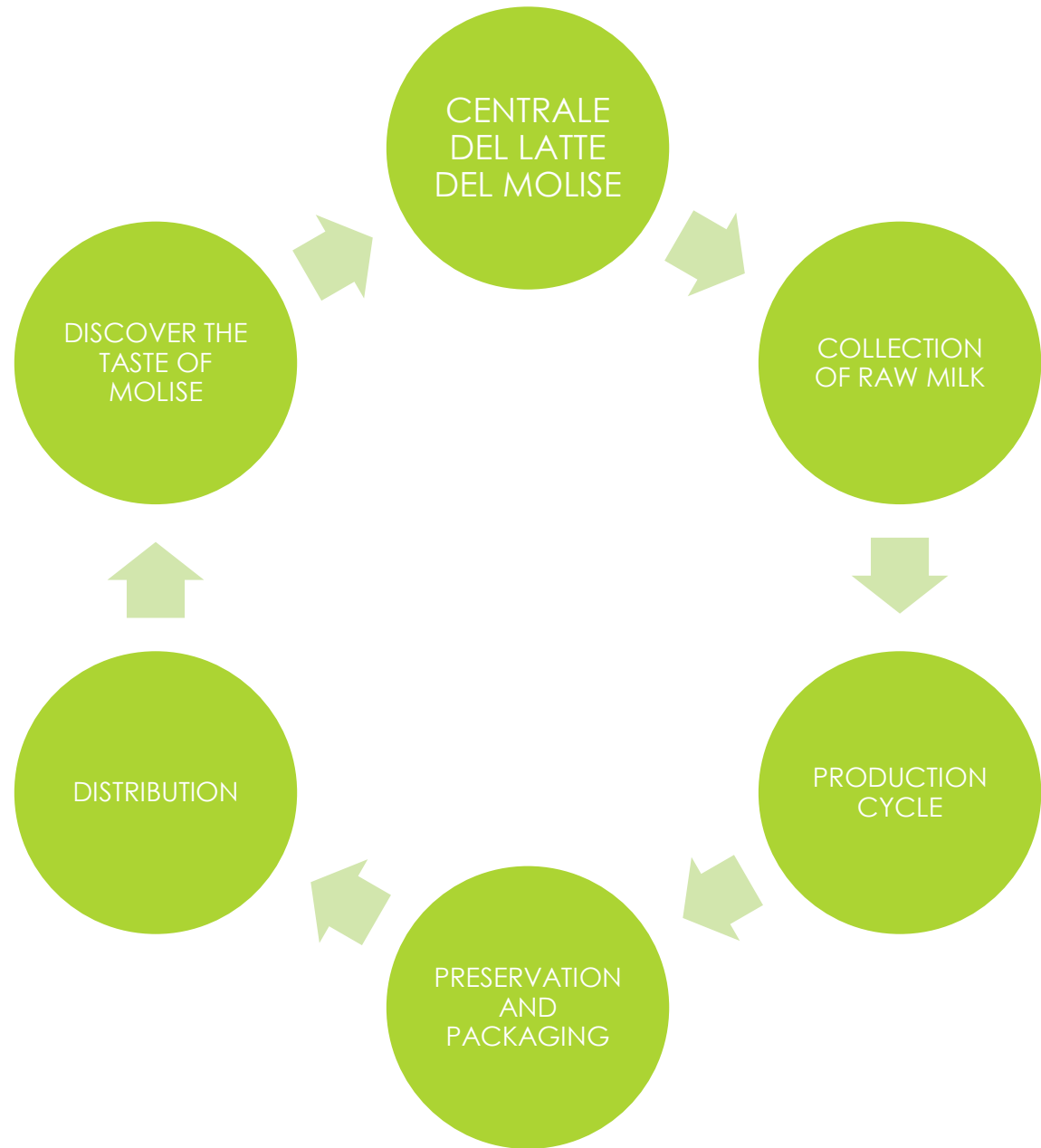
Consorzio
Caciocavallo Silano DOP



MOZZARELLA FOR PIZZA



THE JOURNEY OF QUALITY



AND MANY
OTHER
PRODUCTS WITH
A NEW
PACKAGE



All the flavor and expertise of Molise



Molise

a land to be discovered, rich in natural resources, lush pastures, ancient cattle tracks and traditions tied to agriculture and stock breeding.

THE RAW MATERIAL

Factors such as geographical location, strict stock farm selection procedures, an efficient milk collection and processing system mean that the company is able to guarantee that all raw materials used in dairy processes are of extremely high quality.

Its best-selling products, which include **High Quality Fresh Milk** and **Caciocavallo Silano P.D.O.**, are made only with raw materials sourced at a **limited number of selected regional stock farms**.

The health of the animals, feeding with exclusively natural forage, milking conditions and collection of the milk are constantly monitored and supervised.



FLEXIBILITY AND EFFICIENCY

Milk collection



TODAY

Production



TOMORROW

Store Delivery



AFTER TOMORROW

Controls carried out in all processing phases by qualified personnel in a modern, safe plant and an efficient distribution network guarantee high quality standards of the finished product, continuity of supply and compliance with delivery times.

THE QUALITY SYSTEM :

Certificazioni

Gli standard qualitativi dell'azienda sono attestati dalle numerose certificazioni conseguite:



ISO 14001:2004
CSQA - Gestione Ambientale Certificata
Certificato 881
IQNet: IT-12246



ISO 9001:2008
CSQA
Certificato 411
IQNet: IT-12237



IQNet
Certificate
Management System



Consorzio
Caciocavallo Silano DOP



Autorizzazione del Ministero della Salute
per la produzione della mozzarella delattosata



BRC Global Standard for Food Safety



International Food Standard



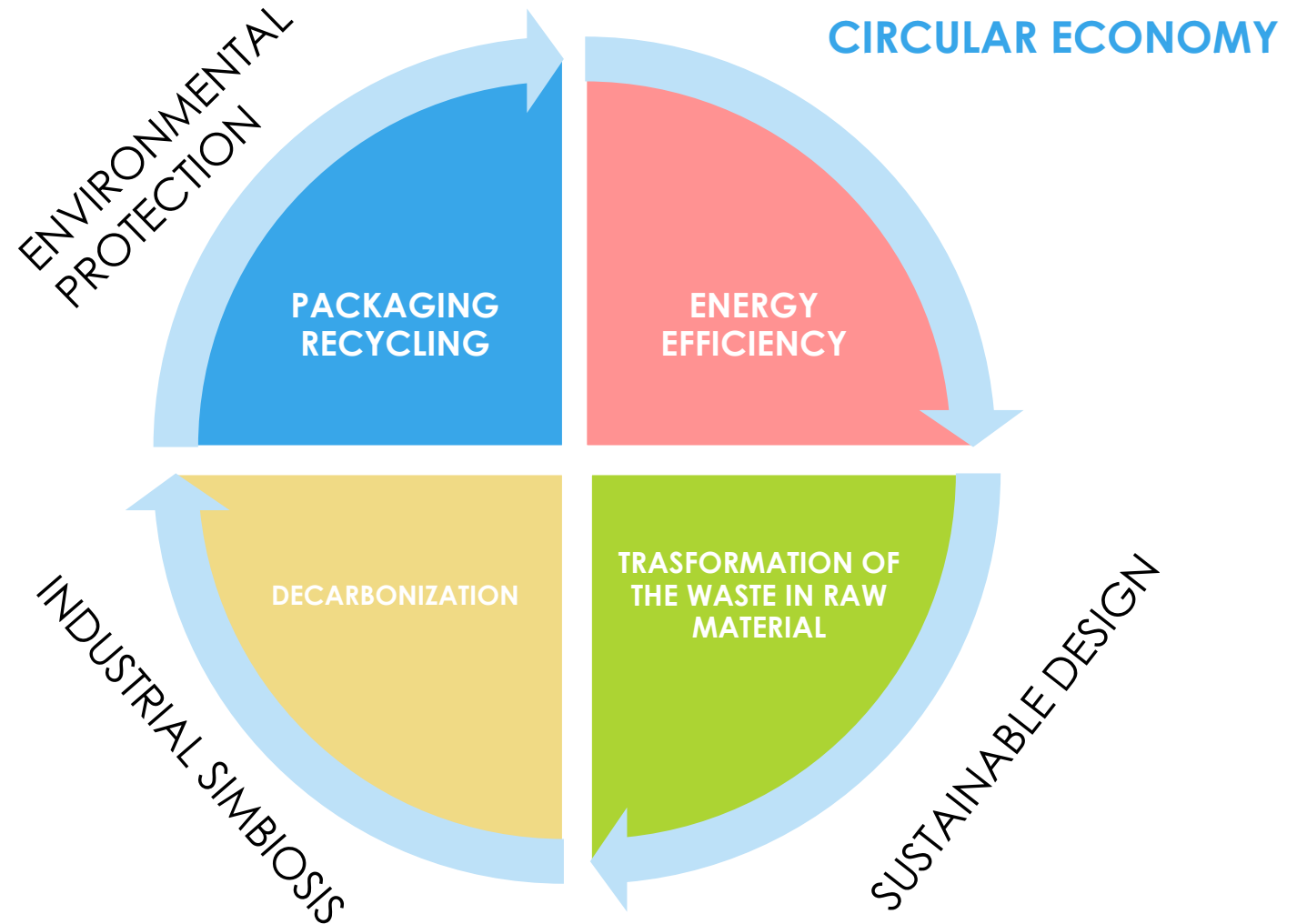
U.S Food and Drug Administration



THE FUTURE FACTORY

BUILDING SUSTAINABLE QUALITY

SUSTAINABLE QUALITY



TO BE CONTINUED...

