



Centrale del Latte d'Italia





OUR VALUES



Centrale del Latte d'Italia SpA

is a private company, specializing in the production and direct sales of Fresh and Long Term Milk, Cream and other dairy products.

Our mission it is to be an efficient company, oriented to the product excellence, that operates in strong connection with the surrounding territory and embrace and promotes ethical behaviour among all our stakeholders.

Centrale del Latte d'Italia is the third Italian hub for fresh milk. We are passionate about milk and dairy products.

After more 60 years of activities, we honour our role as “Milk Specialists” by ensuring the right mix of tradition and innovation. Now as then quality is our core value.





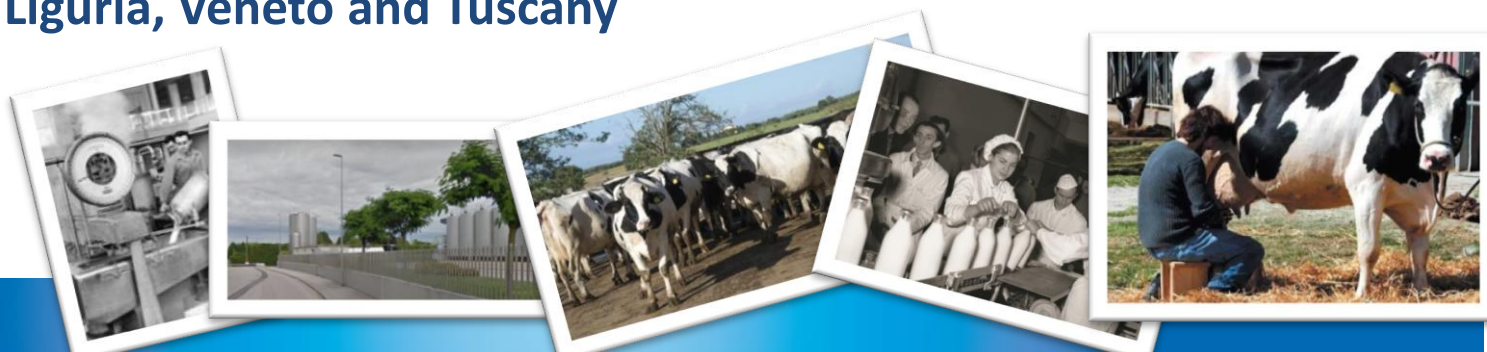
OUR VALUES



Our 5 plants are located in important Italian regions (Tuscany, Piedmont, Lombardy, Veneto e Liguria), placed in outstanding natural environments like the Alps, the Apennines and the Mediterranean coasts, where the climate is ideal for the agriculture and animal health.

Our mainly Friesian breed cows produce for us every day the raw material which will be analyzed at our central dairies and then directly processed and packaged into pasteurized or Uht Milk, as well as Cream, Yoghourt, Mascarpone cheese and EasyGelato liquid mix.

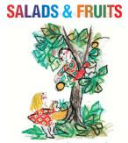
Today it brings together 4 important milk brands: Tapporosso from Turin, Mukki from Florence, Latte Tigullio from Genoa and Centrale del Latte di Vicenza. This configuration places Centrale del Latte d'Italia as market leader in Piedmont, Liguria, Veneto and Tuscany



5 PRODUCTION PLANTS



Centrale del Latte d'Italia



Casteggio (PV) - LOMBARDY



Vicenza - VENETO



Torino - PIEDMONT



Rapallo (GE) - LIGURIA



Firenze - TUSCANY



ROW MATERIAL



Today we work closely with 161 carefully selected Italian farms.



We are dedicated to offer consumers safe, healthy, tasty products, produced respecting the environment and supporting Italian farming and local communities.

Each year we process 120 million litres of milk in our production plants, that are at the forefront of technological innovation. All our productions take advantage from the best technologies and from the healthy and modern plants, in order to ensure a high level of product quality



QUALITY & CERTIFICATIONS

**Centrale del latte d'Italia
have implemented an
Integrated Certification System.**

**This is the point of reference for document
management and procedure, and is applied
both internally and externally with suppliers,
customers and stakeholders. The most importants:**



- **UNI EN ISO 9001:2008** Quality Management System
- **UNI EN ISO 22000:2005** Food Safety Management System
- **BRC & IFS: 2013** Standard Food Safety
- **UNI EN ISO 14001:2004** Environmental Management System
- **BS OH SAS 18001:2007** Safety and Health in the workplace
- **ORGANIC CERTIFICATION**
- **UNI CEI EN ISO/IEC 17025:2005** (Florence Analysis Laboratory)



SHARED VALUE

SPERIMENTATION
INNOVATION



TECNOLOGY

MODERNITY



Centrale del Latte d'Italia

QUALITY

SAFETY

LOCAL PRODUCE

BUSINESS CONCEPT



2016 KEY POINTS

Centrale del Latte d'Italia S.p.A. is quoted on the Electronic Stock Market of Borsa Italiana S.p.A. ("STAR" segment) from 2001.

Turnover:	200 millions of €. (ext)						
Sales:	110 millions kg/lt						
Sales canalization Italy:	<table><tr><td>GD</td><td>60%</td></tr><tr><td>NT</td><td>35%</td></tr><tr><td>CT/EXP</td><td>5%</td></tr></table>	GD	60%	NT	35%	CT/EXP	5%
GD	60%						
NT	35%						
CT/EXP	5%						
Employees:	433						
Sales Agents:	120						
Customers:	11.600						
Liters of Milk processed per year:	120 millions						
Italy's Stables conferring:	163						
Laboratory analysis performed per year:	1.050.000						

Centrale del Latte d'Italia for the Export



Centrale del Latte d'Italia





PRODUCT ASSORTMENT

Long Life Milk

- Uht Milk: Whole, Semi-Skimmed and Low Fat
- Uht Lactose Free Milk
- Uht Organic Milk
- Uht Flavored Milk: Milk&Cocoa also Organic

Vegetable Drinks

- Soy Drink
- Rice Drink
- Oat Drink

Cooking Product

- Mascarpone Cheese
- Uht Cooking Cream
- Wipping Cream

Liquid Mix Ice Cream

- EASY GELATO



PRODUCT ASSORTMENT - EXPORT MARKET





PRODUCT ASSORTMENT - EXPORT MARKET





OUR PRODUCTS RANGE

UHT MILK

(STD - COCOA- ORGANIC)

19 ITEMS

UHT CREAM

WIPPING - COOKING

4 ITEMS - 3 ITEMS

MASCARPONE

CHEESE

2 ITEMS

VEGETABLE

DRINKS

4 ITEMS

EASYGELATO

6 ITEMS

10 lt

1000 ml

500 ml

250 ml

3*200 ml

10 lt

5 lt

1000 ml

200 ml

10 lt

200 ml

250gr

500gr

1000 ml

1000 ml



UHT MILK

Packed with UHT technology, which guarantees long life (up to 300 days) and perfect preservation until consumption.

The product can be stored outside of the refrigerator, up until it's opening.

Available: whole and semi-skimmed, organic whole.

Pack sizes: 10 lt, 1 lt, 500ml, 250 ml, 3x200ml.



ORGANIC





UHT CHOCOLATE MILK

Minibrik is particularly suitable for consumption outside the home as a tasty and nutritious snack ideal for children. The product doesn't need to be stored in the fridge.

Packed with UHT technology, which guarantees long life (up to 300 days)

Pack size: 200 and 3x200ml.



ORGANIC



UHT LACTOSE FREE MILK

Easily digested even by those who are lactose intolerant or have difficulties in digesting milk.

Packed with UHT technology, which guarantees long life (up to 180/210 days) and perfect preservation until consumption.

Pack sizes: 1 lt, 250 ml; 3x200ml.





UHT WIPPING CREAM

Our cooking cream is exclusively obtained by skimming carefully-selected high-quality milk. It is recommended for high consumption. Ideal for ice-cream makers, patisseries and to make cakes. Its light texture is creamy and flavored and suitable for every manufacturing, also ideal for cooking.

Available on 35%, 38% and 40% of fat.

Packed with a special Fresh technology which guarantees long life (now up to 180 days) if stored in fridge (0/+4 °C) and UHT, storage at ambient (up to 180 days).

Pack size: 10 lt, 5 lt, 1 lt, 200ml.





UHT COOKING CREAM



Our cooking cream is exclusively obtained by skimming carefully-selected high-quality milk. Its texture is particularly creamy and smooth and allows to add flavour to all your dishes making them even more appetizing.

Available on 23%, 28% and 35% of fat.

Packed with UHT technology, which guarantees long life (now up to 180 days)



Pack size: 10 liters; 200ml.



MASCARPONE CHEESE



Mascarpone is an Italian traditional fresh cheese, made from the best cream. Its flavour is rich and slightly sweet. Ideal for making savory dishes, desserts and ice cream for home-cooking and professional patisseries.

Pack sizes: 250g, 500g.



VEGETABLE DRINKS

These products are the result of our technological knowledge on UHT productions: they are characterized by exclusive recipes with only 100% Italian raw materials, low fat content, no added sugar (they naturally contain sugars) and with Vitamin B12 (helps reducing tiredness). Our Soy is OGM free.

Cappuccino Lovers is specially designed for a very creamy soy cappuccino (special processing of soybean to ensure the whipping).

Target: consumers allergic to cow milk, vegetarians, vegans and celiacs.



Pack sizes: 1 lt.



In the last few years, some very dynamic markets have been developing for alternative products to milk, in particular the **VEGETABLE DRINKS**. One of the most popular beverage in the world is “cappuccino”, consumed not only at home for breakfast but in several occasions: bar and coffee shops, fast food, etc.

CAPPUCCINO LOVERS is not only a new product but is a real new concept able to meet the needs of the market composed by intolerant to cow's milk, vegetarians, vegans and celiacs, even on consumption occasions alternatives, ensuring the same quality and safety of all our own products.

CAPPUCCINO LOVERS is a special vegetable mix drink studied to make a real foamed cappuccino with a creamy and compact.

Based on our experience in the healthy treatment and on a natural, exclusive recipe without chemicals, **CAPPUCCINO LOVERS** is the secret for a Barista Special to make a special soy cappuccino.

CAPPUCCINO LOVERS: natural recipe, one year of shelf life, gluten free and gmo free, 100% Italian origin and 15 cups for a single pack 1 liter .

The new way to make no-dairy cappuccino: what's else?




Centrale del Latte d'Italia








SUGGESTIONS FOR A PERFECT FOAM

- ♥ Store the drink in the fridge at +4° C and shake well before use
- ♥ Pour about 60ml of Cappuccino Lovers soy drink in a jug (about 2/3 of its volume); serving for one cappuccino
- ♥ Open the steam valve and release any condensation
- ♥ Hold the nozzle just above the drink, without dipping it and release the steam at full
- ♥ Raise the foam the time it takes for it to reach about 60° C
- ♥ You will have achieved a perfect foam, glossy and compact
- ♥ Pour the foam in the cup and top up the espresso
- ♥ All is left is your own personal touch to sign off the cappuccino

A 1000ml pack makes on:
average 15 cappuccinos



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500 ml !





EASY GELATO – LIQUID MIX



EASY GELATO is an aseptic liquid mix ready-to- whip for Italian Ice Cream. An innovative product fit for making Tradizional Ice Cream with the batch freezer and/or ice cream "soft", to satisfy different needs of the user.

A unique recipe (Clean Label) made exclusively with high quality products: fresh milk, fresh cream, paste, sugar and selected ingredients; with no powder, no chemicals, no maltodestrine and aromas. Storage at ambient with a long life: up from 210 to 300 days.



Pack sizes: 1 lt.