



Caseificio Ghidetti: a family history since 1937

Caseificio Ghidetti is a producer of typical and PDO cheeses for three generations.

We are artisans by nature, we maintain the art of "knowing how to do things people like well" and some of our productions, such as that of Grana Padano, are still made by hand, according to tradition.

The company started way back in 1937, when Willemo Ghidetti founded the first, tiny dairy in Isola Rizza, Verona, Italy.

The sons and then the grandsons, the current driving force of the company, had the ability to make the family business live and grow.

Today the dairy is projected towards exports, offers cutting-edge machinery and safe and automated processing.

Inspired by milk: our short production chain and our "green" soul

We produce cheese with 100% Italian fresh milk, collected every day from the farms located at a maximum distance of 20 km from the dairy. The short supply chain is a primary feature for our production, which allows us to preserve all the nutrients of the milk and thus guarantee our customers traceability, recognisability, quality and safety.

Among the various certifications, we also boast the Classyfarm, which certifies our stables for animal welfare.

Our company is also equipped with a photovoltaic system that produces 690,000kWh/year of clean energy which is equal to over 227,000kg. less CO2 emitted into the atmosphere.

Our cheese selection

We offer a wide range of typical Italian PDO and non- PDO cheeses: hard cheeses, stretched cheeses, blue cheeses, fresh cheeses and dairies.

Among our main products: Grana Padano PDO, Provolone Valpadana PDO, Parmigiano Reggiano PDO, scamorza, ricotta and mozzarella fiordilatte.

To meet the needs of our different customers, from food service to retail, up to industry, we propose our cheeses in the most varied formats and cuts, from whole wheels to single-servings.



Ghidetti Frozen Range

At the beginning of 2023 we launched **Ghidetti Frozen Range project**: once defrosted, the products remain compact, maintaining their fragrance and flavour.

Shelf life for these cheeses is up to 18 times higher than the fresh ones.

This is a very interesting and **saving money solution** for our farthest customers that, in this way, can be supplied with fresh products in big quantities, without risking food waste and also using more economic shipping methods. Better quality, less price. What else?

Moreover, this means, in general, less pollution, because shipments are limited.

Our frozen range includes:

- Mozzarella Fiordilatte
- Burrata
- Straciatella
- Mozzarella di bufala
- Smoked Scamorza

The expiration date at -18°C / 4°F is of 18 months.

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