

LATTERIA SAN PIETRO



THE ONLY KOSHER CERTIFIED GRANA PADANO PDO THAT IS AGED A MINIMUM OF 24 MONTHS.

IMPORTED INTO THE UNITED STATES BY NAVONA IMPORTS CORP.



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I M P O R T S

LATTERIA SAN PIETRO

Grana Padano P.D.O.



SAN PIETRO
Latteria 474



Certified Kosher

P.D.O.

In recent years the Latteria San Pietro has made a concerted effort to invest into the production of Kosher Certified Grana Padano and today they offer this exceptional quality certified line along with their premium Hay Selection brand, 40+ Month Reserve line and Certified Organic line.

Protected Designation Of Origin
Dop Is Translated As Pdo Which
Stands For **Protected Designation
Of Origin** (Denominazione Di Origine
Protetta)



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SAN PIETRO
Latteria 474



Where milk becomes art
Since 1966



SAN PIETRO
Latteria 474

Latteria San Pietro is a Cooperative which produces Grana Padano PDO Cheese founded in the **upper Po Valley in 1966**.

All the milk used comes from our 26 business partners, which are located within few kilometers.

The **hay from the permanent grasslands**, the staple feed of our cattle, transmits all the season's goodness to the milk. The production premises allow us to transform **45.000 tonnes of milk** a year and ripen **over 70.000 wheels** of Grana Padano PDO.

San Pietro's traceability

Through a simple scan the consumer can go back to a lot of static and dynamic information about the product.



Scan me

San Pietro

From 1966



It was born in 1966 from the union of 31 breeders. Today the 26 farms are family-run and have now reached the third / fourth generation.

The milk used for the organic and hay selection product comes from selected stables that feed the animals without the use of silage, replaced by excellent stable meadow hay.



From the stable meadow a very high quality hay is obtained which enriches the milk with aromas and flavors which will then be transferred to the Grana Padano hay selection and organic.

Do you know why??



Because in the stable meadow there are more than 60 plant essences that bring nutrients and organoleptic substances to the cow's feeding, many more than a normal crop, in which there are only 20.



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Hay Selection Grana Padano PDO



Milk

Grana Padano PDO Cheese obtained with milk from cows fed with hay from the permanent grassland of the Mincio valley, without silages.



Ingredients

- ✓ Milk
- ✓ Salt
- ✓ Rennet



Biodiversity

Permanent grassland is maintained only through mowing and natural fertilization, **without artificial sowing, to protect biodiversity**, which is fundamental for life itself.



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Organic Grana Padano PDO Cheese

Short supply Chain, for real!

Organic Grana Padano is made only with milk of our farmers who are located less than 6 km from the dairy.

The animals are fed almost exclusively with self-produced feed on the farm or in the province of Mantua



Ingredients: **Milk***, salt, rennet.
From organic farming



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Kosher Grana Padano PDO Cheese

In 2015 the company embarked this new Kosher challenge and today we are leader in the manufacturing and commercialisation of Kosher Grana Padano PDO cheese.

Our Kosher Grana Padano PDO Cheese:

- ✓ Kosher Dairy
- ✓ Chalav Yisrael
- ✓ Kosher for Passover



Grana Padano PDO Cheese

Organics

The ethical supply chain for everyone!



Earth

The most precious asset, to be defended and respected

People

Organic = Consumer and producer protection



Cows

*Risultati della traduzione
We guarantee the slow rhythms of nature, the health and well-being of every animal*



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Why did we choose to be certified organic?



Because organic farming is a model of agriculture that uses today's natural resources in a respectful way, to ensure the same resources for future generations.

The short supply chain, for real

Organic Grana Padano is obtained only with the milk of **our farmers** who are **located less than 6 km from the dairy.**

The animals are fed almost exclusively with food produced on the farm or in the province of Mantua, without GMOs

The sustainable agriculture, for real

The main food of our cows is **Permanent Grassland** hay.

The Permanent Grassland is a real lawn, maintained only through mowing and natural fertilization, without artificial sowing, to protect biodiversity! The meadow is a friend of bees, because no pesticides of any kind are used.



Discover San Pietro

Kosher certification



The kosher certification is synonymous not only with food fit for consumption of the practitioners of the Jewish religion, but also of high quality foods.

The great attention to hygiene, the careful selection of ingredients and the constant checks at every step of the process, are some of the reasons why kosher foods are a great choice for religious and not.



INGREDIENTS

Milk, salt, rennet, lysozyme from **egg**.



DESCRIPTION

Semi-fat cheese cooked hard, minimum 9 months of seasoning. Naturally lactose-free.



PASTA

Hard, finely grainy, it has a radial flake fracture and a barely visible hole.

Major steps of the process

- Analysis of the production cycle: in this phase are analyzed machinery and raw materials, assessing the risks of cross contamination of food kosher and tarèf.
- Milking: the Jewish supervisor verifies each farm for the absence of unfit animals and ensure the origin of the milk.
- Milk Collection and processing: there is a constant monitoring of the manufacture and active participation in one of the main process step: the dosage of kosher rennet. Specialized rabbis set all procedures in accordance with the Torah, for purification of foods, cleaning of equipments and workplaces.
- Production of the cheese: all the wheels are checked and, after the necessary checks, signed for approval of conformity.
- Labeling: Specialized rabbis checks that the label complies with regulations.





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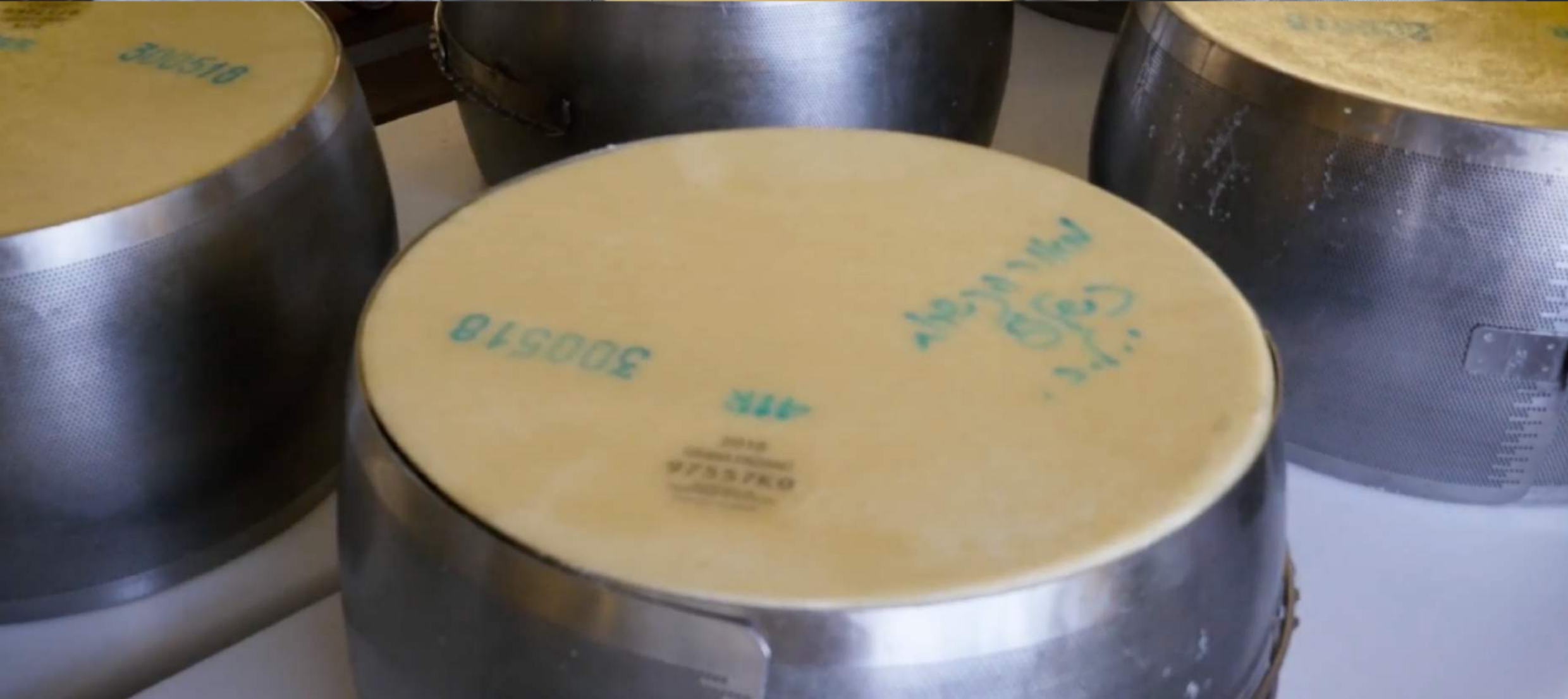


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Thank You



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