



CAMERA VALDOSTANA
CHAMBRE VALDÔTAINE



MADE IN VDA



Coop. Produttori Latte e Fontina Soc. Coop. a r.l. Valle d'Aosta



The **Cooperativa Produttori Latte e Fontina** (Cooperative of Milk and Fontina Producers) takes charge of the ageing, conservation and marketing of the **milk-dairy production** of its c450 members, and in particular of **Fontina**, which is a typically Aostan product.

The Cooperative was founded in 1957 to protect both producers (most of them owners of small farming businesses) and consumers, and to thus be able to offer a **product which was guaranteed and safe**, and was protected from imitation, and which has now reached a production of 400,000 wheels a year. The quality and the seriousness of the working method are regularly checked through the rigid regulations laid down by the brand.

Fontina is a traditional Alpine cheese with a “denominazione di

origine protetta" (D.O.P. Registered Denomination of Origin), obtained from whole cows' milk which is turned into cheese within two hours of milking. Fontina is created from a milk which is rich in vitamins and natural aromas, without adding or taking anything out: in fact it is neither skimmed nor pasteurised, and so the biological and organoleptic constituents remain intact.

Fonduta, which is a natural offspring from Fontina, is one of the oldest and tastiest Aostan recipes. It can be eaten hot, as a seasoning for polenta, pasta, rice, meat and vegetables, or even on pizza rather than mozzarella; or in an earthenware container in which pieces of toasted bread are dipped. But it is also excellent cold, on its own spread on bread, crackers or canapés.

Valle d' Aosta Fromadzo DOP sits alongside Fontina and Aostan Fonduta.

The Cooperative, which is UNI-EN-ISO 9001:2000 certified, is present in markets in Europe, North America, Asia and Oceania.

Languages spoken: French, German, English, Polish, Russian.

I numeri dell'azienda

Fatturato: > 10M €

Numero Dipendenti: 51 ÷ 250

Caratteristiche

EXPORT

CERTIFICAZIONI

PRODOTTI CERTIFICATI

Indirizzo

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