Fromagerie Haut Val d'Ayas S.c.a.r.l.



The Fromagerie Haut Val d'Ayas is a cooperative cheese factory which collects milk and other products from the farm companies in the Brusson and Ayas area, processing and marketing the whole production.
Direct sales in the company outlet.
Local, Italian (retail and mass distribution) and foreign clients.

Amongst the products of the Fromagerie Haut Val d'Ayas we can note:

- Fontina DOP and organic farming Fontina DOP
- Valle d'Aosta Fromadzo DOP
- Dairy products with cows milk: drinking milk, natural yoghurt and fruit yoghurt, robiola cheese, stracchino,...
- Cream butter (including organic)
- Wide range of mature cheeses: toma, aromatic toma...
- Very fresh, fresh and mature goat’s cheese

- Organically farmed motsetta cured beef
- Honey and medicinal herbs

ISO 9001 Certification – Organic Certification. Saveur du Val d'Aoste
Presence in foreign markets: Germany, France, Northern Europe, United States
Languages spoken: English and French.

Company Figures

Turnover: 2M € ÷ 10M €

Number of Employees: 11 ÷ 20

Features

EXPORT

CERTIFICATIONS

CERTIFIED PRODUCTS

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