Cooperativa Evançon Soc. Coop.



The **Evançon Cooperative** gathers milk from seven Aostan municipalities and turns it into cheese: the municipalities are Montjovet, Champdepraz, Verrès, Issogne, Challand-Saint-Victor, Challand-Saint-Anselme and Arnad.

The cows, who are fed naturally, are raised in a traditional way: over the summer they go to high pastures, and during the winter they are fed hay and strictly non-GMO products.

Cheese production begins within two hours of milking; the milk is then subjected to strict controls which affect every phase of the work, up to the finished product, so as to guarantee a genuine, top quality product. With Fontina, the process rigorously respects the DOP (Registered Denomination of Origin) regulations.

The main products of the cheese factory are:

- **Seasoned cheese** - Fontina DOP, Chateau d'Arnad, Toma in various combinations of ageing and herbs, Gressoney Toma, Bleu d'Aoste
- **Fresh cheese** - Ricotta, Salignon, natural Tomino and Tomino with herbs, Robiola, Caciotta, Scamorza, Mousse with herbs, Butter
- **Fresh and seasoned goat cheese**
- **Fresh, pasteurised milk**
- **Natural and fruit yoghurts**
- **Honey**
- **Sauce for cheeses**
- **Rye bread**

The company strong point is that it produces genuine products at an affordable price.

Company Figures

Turnover: 2M € ÷ 10M €

Number of Employees: 11 ÷ 20

Features

CERTIFIED PRODUCTS

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