
Ghidetti
1937
LOVE
IS OUR FIRST
INGREDIENT
inspired by milk

Ghidetti 1937 *inspired by milk*

Who we are

Caseificio Ghidetti is a family-owned dairy with a legacy spanning **four generations of master cheesemakers**. Founded in **1937** and based in Isola Rizza, in the heart of the Verona countryside, we have spent decades perfecting our craft. For over sixty years, our family has combined deep-rooted **tradition** with **expert knowledge** and a **profound connection** to our territory, ensuring consistent **quality** and meticulous **care** at every stage of production.

OUR MILK: A SHORT SUPPLY CHAIN

Our **production** is rooted in the quality of **100% fresh Italian milk**, collected daily from **selected farms** within a **50 km** radius of our facility. Every day, we process **75,000 liters of milk**, combining large-scale efficiency with the expertise handed down through our family's history. This **short supply chain** allows us to preserve the natural fragrance of the milk while ensuring full traceability, **superior quality**, and the **highest safety standards** across our entire range.



Dairy Factory

20000

wheels of Grana Padano

2500

tons of provolone valpadana and mozzarella fiordilatte

1600

tons of Ricotta



Farms

40

Farms

1200

hectares of agricultural land

2400

lactating cows

Close to the source

OUR SUPPLY CHAIN

The distance between farm and dairy is never a neutral factor. In dairy production, it directly influences the quality of the raw material, the consistency of the finished product, food safety, and the reliability of supply over time.

This is why we built our production model around **proximity**: milk is sourced from around **40 farms**, all located within a **50 km radius** of the dairy.

This choice allows us to:

- minimize the time between milking and processing
- preserve the natural properties of the milk
- maintain consistent quality standards across every batch
- guarantee continuity of supply in the medium and long term

In an increasingly globalized industry, proximity is not a limitation — it is a strategic asset. It is what allows our cheese to remain authentic, traceable, and true to its origins.



What we make

OUR PRODUCT RANGE

We offer a wide selection of authentic Italian dairy products, **crafted with care and tradition**.

Our core specialties include **Grana Padano PDO**, **Parmigiano Reggiano PDO**, and **Provolone Valpadana PDO**, alongside fresh and versatile products such as **Mozzarella Fiordilatte**, **Ricotta**, and **Mascarpone**.

Our range also features premium fresh delicacies like **Burrata** and **Stracciatella**, as well as many other high-quality cheeses crafted to suit every culinary need.

For Mozzarella, Burrata, and Stracciatella, we also offer a convenient **frozen range**, ensuring the same freshness and quality as freshly made products, available **anywhere in the world**.



Who we serve

OUR BUSINESS CHANNELS



FOOD SERVICE / HORECA

We daily deliver our wide range of Italian cheeses to **food service wholesalers**. Formats are tailored to the needs of our customers, considering the different kind of cheese.



FOOD INDUSTRY

Our cheeses are chosen by our **food manufacturing** partners for the quality, as well as our ability to meet the stringent food safety and quality processes required by them.



RETAIL

We serve **retailers** worldwide from local farm shops and e-commerce to major supermarkets tailoring our offer and service to meet every specific requirement.

We offer **flexible private label** and **packaging solutions** backed by economies of scale and dedicated account support. To ensure peak safety standards, our entire supply chain undergoes **regular BRC/IFS auditing**, providing expert category management tailored to your business needs.

Certifications

OUR GREEN SOUL: WE GET ENERGY FROM THE SUN

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

OUR COMMITMENT

We respect the environment and animal welfare to create delicious and 100% Italian cheeses.
Our cows are **free to move**, raised in large sheds with easy access to food. They are fed with **GMO-free** fodder and bran to ensure their healthy and natural milk.

OUR QUALITY CERTIFICATIONS

The reliability and quality of Ghidetti products is constantly checked and certified: we are annually subjected to **strict controls** and **certification approval tests**, according to national and international standards.

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Discover our world

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