TOMASONI

Buoni da generazioni

Caseificio Tomasoni

Authentic Fresh Italian Cheeses

700 Ql
Daily Milk Capacity

2,500 Tons
Annual Production

+50%
3-Year Growth



CASEIFICIO TOMASONI SRL - Via Bovon 3, 31030 Breda di Piave
Tel. 0422 686200 - VAT: 02430550265 - info@tomasoniformaggi.it - www.tomasoniformaggi.it

Valentina Pasini (Export Manager) - pasini@caseificiotomasoni.it

COMPANY OVERVIEW

3 Generations of Italian Dairy Heritage

OUR ORIGINS

From Tradition to Modern Industry

Founded in Breda di Piave (Treviso) in 1955, we combine traditional Italian cheesemaking expertise with modern industrial production, ensuring consistent quality, efficiency and reliable supply for large-scale retail.

- **Family Transition: fully managed by the third generation since January 2024.**
- **Strategic Expansion: combining generations of cheesemaking expertise with the scale and efficiency required by modern retail.**
- **High-quality dairy, from farm to table. Our partner farmers are located within a maximum of 40 km from the dairy.**

+50% Growth

Volume and turnover increase over the last 3 years

700 ql / Day

Fresh Cow, Goat & Buffalo milk processed daily

Annual Output Capacity: 2,500,000 kg (2,500 Tons)

“Same passion, new generations.”

QUALITY & PRODUCTION

Controlled Supply Chain & Certified Quality





IFS Certified Standard

Certified high-level food safety guarantees compliance for large-scale international retail partners.

Short Local Supply Chain

Only premium milk sourced from selected Veneto farms, processed daily for maximum freshness.

Craftsmanship & Modern Tech

Crucial hand-crafted curd handling combined with automated production and strict quality checks.

Multi-Milk Specialization

Expert daily processing of Cow, Goat, Buffalo milk, and specialized Lactose-Free lines.

Awards Received

3rd Place | **World Cheese Awards (Switzerland)** – Tomigiu
1st Place | **World Championship Cheese Contest (USA)** – Stracchino Crema del Piave
1st Place | **International Cheese & Dairy Awards (UK)** – Casatella Trevigiana DOP & Lactose-Free Stracchino

CATALOGUE

Fresh & Soft Specialties



COW MILK | COW MILK – LACTOSE FREE

Stracchino

Soft, spreadable texture with a fresh, sweet taste | 100% digestible

***S.O.U.:** Perfect for pizza, piadina and sandwiches – creamy, fresh and easy to spread*

Format: 100g
Taste: Sweet & Fresh
Shelf Life: 20 Days



GOAT MILK

Stracchino

Soft and spreadable, with a delicate and pleasantly mild goat milk flavour.

***S.O.U.:** Ideal for piadina, sandwiches & gourmet recipes – creamy, fresh and easy to spread.*

Format: 100g
Taste: Delicate & Mild Goat Milk Flavour
Shelf Life: 20 Days



GOAT MILK

Goat Robiola

Creamy spreadable specialty made from goat milk.

***S.O.U.:** Ideal for sweet & savoury creations – delicious in cheesecakes, on toasted bread or paired with honey and fruit.*

Format: 100g
Texture: Creamy & Spreadable
Shelf Life: 30 Days



COW MILK

Cow Robiola

Classic smooth and creamy fresh spreadable cheese.

***S.O.U.:** Perfect for desserts & creamy recipes – ideal for cheesecakes, fillings, sauces and pasta dishes.*

Format: 100g
Texture: Smooth & Creamy
Shelf Life: 30 Days

** Suggested Options for Use*

CATALOGUE

Aged Cheeses & Spreadable Creams Cheeses



GOAT MILK

Capriccio di Capra

White paste with distinct goat milk flavor.

**S.O.U.: Perfect for cheese boards & gourmet sandwiches – excellent with honey, jams, nuts or grilled vegetables.*

Format: Whole Wheel / Pre-packaged Slices
Weight: Variable Weight
Aging: 3 Months
Shelf Life: 1 Year (Wheel) / 90 Days (Pre-packaged)



COW MILK SEMI-HARD

Latteria Cheese

Traditional white paste semi-hard cheese.

**S.O.U.: Ideal for cooking & cheese boards – perfect in sandwiches, melted in hot dishes or simply served with bread.*

Format: Whole Wheel / Pre-packaged Slices
Weight: Variable Weight
Aging: 3 Months
Shelf Life: 1 Year (Wheel) / 90 Days (Pre-packaged)



SPREADABLE CHEESES

Cheese Creams Range

Fresh and creamy spreadable Robiola - never processed. Each recipe is enriched with real pieces of characterizing cheeses (Pecorino, Gorgonzola or Parmigiano Reggiano) for an authentic and distinctive flavor.

**S.O.U.: Perfect for pasta, finger food & appetizers – creamy and versatile, ideal for sauces, crostini, fillings and dips.*

Flavors: Classic, Pecorino, Gorgonzola, Parmigiano, Truffle
Format: 100g
Shelf Life: 60 Days

Italian taste. Retail versatility.

** Suggested Options for Use*