

CASEIFICIO SEPERTINO



> More about CASEIFICIO SEPERTINO

Today our company produces and sells a broad range of dairy products: it is run by Anna Maria and Mario, together with Gabriele, with the same passion invested many years ago by Pietro and Giovanni. In 2011, the desire to offer our customers healthy, high-quality products, whilst maintaining traditional processing techniques, led to the expansion and modernisation of the production facilities in the cheese department, creamery and ripening department.

Our cheeses are produced using traditional and artisan processing methods, just like the methods used by Grandpa Pietro, the founder of the company.

Our cheeses are ripened strictly on white fir wood boards. Our ripening staff checks all the cheeses on a daily basis, ensuring they leave our premises only once they have reached their optimal level of ripening.

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The accurate selection of raw materials, carefully checked when they reach the company, and more than 80 years' accumulated experience, are our guarantee. Our recipes, scrupulously handed down over four generations, are constantly improved to bring only the best our land has to offer to the table.

The company owns UNI EN ISO 22000:2005, FSSC 22000 and it has also obtained certification for organic farming methods, in accordance with EC regulation 834/07.

> Contacts

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