

PAJE



> Food & Beverage

Certifications / Cheese / Dairy Products / Desserts: crèmes, mousses, panna cotta etc / Distribution channel / Fda / Gourmet Shop / Ho.re.ca. / Food service / Kosher / Milk, yogurt, butter / Organic / Private label / Shopping mall/GDO



> More about PAJE

Caseificio PaJe is an artisan dairy located in Piemonte, specializing in the production of high-quality cheeses made exclusively using local milk from cow, goat and sheep. All cheeses are handcrafted using traditional methods ensuring exceptional taste and texture, from milk sourced from Piedmontese farms that guarantee animal welfare and sustainable practices. The products are organic certified and all cheeses are made with vegetable rennet (from thistle) making them suitable for vegetarians too. The range of production is wide including fresh cheeses, semi-aged and aged cheeses, fermented milk as yogurt and kefir and panna cotta. To ensure a transparency policy to consumers each product comes with a QrCode to detail the traceability from farm to table.

The company is committed to minimizing its environmental footprint through zero-kilometers sourcing and eco-friendly production methods. Caseificio PaJe is more than a dairy, it's a way of life that values simplicity, quality and deep connection between people, animals and land. Every cheese is not only delicious, but it tells a story of care, craft and community.

PAJE



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