Since 1935

PRESIDENT
MAURIZIO LEONARDI

CEO
FABIO LEONARDI
IGOR is owned by Leonardi family since 1935 – when it was founded by grandfather Natale. A family that works fiercely from 4 generations of entrepreneurs, that stands out for craftsmanship, innovation and a big passion.
THE IGOR GROUP

IGOR: HEADQUARTER
- Main production site with 2 industrial production machines (coagulators) in continuous based on Industry 4.0

Ballarini
- Company specialised in the ripening of Gorgonzola

Gorgonzola
- Acquisition of the prestigious brand Santi

Quattrorose
- Artisanal production site with production machines of 700 litres

Si
- Artisanal production site with production machines of 3000 litres

Pal
- Artisanal production site with production machines of 3000 litres
IGOR GROUP

PRATO SESIA (NO)
Artisanal Production
Production of QUATTROROSE SANTI

CAMERIANO (NO)
Artisanal production site
Production of GRAN RISERVA LEONARDI

HEADQUARTER IGOR CAMERI (NO), 50MILA MQ
Production, ripening, packaging and administration

TRECATE (NO)
Artisanal production site

CAMERI (NO)
Traditional ripening
<table>
<thead>
<tr>
<th>Year</th>
<th>Event</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>1935</td>
<td>FOUNDATION</td>
<td>Natale Leonardi made artisanal gorgonzola cheese at Mezzomerico and he sold his delicate cheese to the hotels on the Maggiore Lake.</td>
</tr>
<tr>
<td>1996</td>
<td>IGOR 1</td>
<td>IGOR moves his plant to Cameri, in a new factory of 15,000 m².</td>
</tr>
<tr>
<td>2003</td>
<td>IGOR 2</td>
<td>The family decides to enlarge the company further: + 5,000 m².</td>
</tr>
<tr>
<td>2006</td>
<td>BALLARINI ACQUISITION</td>
<td>In order to increase the exportation, IGOR acquires Ballarini, a company specialized in maturing the gorgonzola cheese.</td>
</tr>
<tr>
<td>2008</td>
<td>CLIN ACQUISITION</td>
<td>Clin is a traditional cheese factory; Clin can produce 800 wheels per day of gorgonzola mild and sharp, thanks to a “polyvalent machine” of 3000 lt.</td>
</tr>
<tr>
<td>2009</td>
<td>IGOR 3</td>
<td>Enlargement of the head quarter: +5000 m².</td>
</tr>
<tr>
<td>2011</td>
<td>IGOR 4</td>
<td>The family decides to enlarge for the fourth time the company: + 10,000 m².</td>
</tr>
<tr>
<td>2014</td>
<td>PAL ACQUISITION</td>
<td>Pal is a tiny traditional cheese factory close to the Monte Rosa. Pal can produce 300 wheels per day of gorgonzola mild and sharp, thanks to a “polyvalent machine” of 3000 lt.</td>
</tr>
<tr>
<td>2018</td>
<td>IGOR 5 GORGONZOLA 4.0</td>
<td>Gorgonzola 4.0”: this is the fifth enlargement of the company; now Igor covers an area of 50,000 m² thanks to the national project “industria 4.0”</td>
</tr>
<tr>
<td>2019</td>
<td>SI INVERNZIZI ACQUISITION</td>
<td>IGOR acquires Si Invernizzi Creamery; a centenarian iconic brand of gorgonzola cheese; its artisanal creamery produces a “niche cheese” thanks to the original hemispherical cauldrons, according to tradition.</td>
</tr>
<tr>
<td>2020</td>
<td>200 M</td>
<td>200 million sales of Gorgonzola</td>
</tr>
</tbody>
</table>
THE PDO GORGONZOLA

The PDO mark (Protected Designation of Origin) is a European recognition attributed to those products whose production phases take place in a geographically delimited area and is rigorously in compliance with a precise production specification with respect to the tradition.

Gorgonzola DOP can be either Sweet or Piccante. It’s impossible to mistake one variety for the other because both of them have unique features.

Sweet Gorgonzola is characterized by a soft texture with a limited soft blue-green marbling. It has a delicate flavour which comes from a maturation of at least 50 days.

Piccante (Spicy) Gorgonzola has a harder paste with a more intense and widespread blue-green marbling. The taste is strong and piccante (very spicy) probably due to a longer maturation period of at least 80 days.
A COMPLETE FOOD : NUTRITIONAL VALUES

Gorgonzola IGOR has important organoleptic properties, which make this cheese the perfect ingredient for a balanced meal. In addition to that, it is indicated for those suffering from common food intolerances, such as lactose and gluten, and is a valuable ally for athletes and for the physical well-being of both adults and children.

<table>
<thead>
<tr>
<th>NUTRITIONAL VALUES</th>
</tr>
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<tbody>
<tr>
<td>ENERGY 325 kcal</td>
</tr>
<tr>
<td>TOTAL FAT 27 g</td>
</tr>
<tr>
<td>SATURATED FATTY ACIDS 19.4 g</td>
</tr>
<tr>
<td>CALCIUM 432 mg</td>
</tr>
<tr>
<td>CARBOHYDRATES 0.9 g</td>
</tr>
<tr>
<td>PROTEINS 19.5 g</td>
</tr>
<tr>
<td>PHOSPHORUS 374 mg</td>
</tr>
<tr>
<td>FIBERS &lt; 0.5 g</td>
</tr>
<tr>
<td>VITAMINS A, B1, B2, B6, B12, E, PP</td>
</tr>
<tr>
<td>SALT 1.81 g</td>
</tr>
</tbody>
</table>
Our journey begins in the uncontaminated pastures of 100 farms in the Piedmont and Lombardy regions, where the cows live a healthy life and are fed only with natural, food completely free of growth hormones (OM). All milk, which has been produced following the specific procedures indicated by I.G.T., is the highest quality, is delivered fresh daily to the milk reception department at the factory.

Upon delivery, milk samples are taken and tested in the lab and to determine milk whiteness according to well-defined chemical, microbiological, and organoleptic parameters. The raw milk is then stored on vertical heat exchangers (Tanks) equipped with a constant temperature control system.

I.G.T. uses exclusively thermophilic bacteria, which guarantee production of a cheese with high organoleptic qualities.

After 12 hours, the Gorgonzola is dry salted for the first time by sprinkling filtered and clean Italian sea salt. Gorgonzola is then placed in a warm room at a temperature of about 30°C.

Twenty-four hours later, Gorgonzola undergoes a second phase of salting. Depending on which variety of Gorgonzola we are dealing with – soft or picante (spicy) – the average time in the warm room can vary from 2 to 4 weeks.

Gorgonzola is then stored in the first ripening room at a temperature of 3-5°C. Here, subject to pressure with stone moldings, these holes in the cheese paste promote the development of a blue-green mold. Also known as marbling, due to the natural growth of molds favored by oxygen entering the holes. The wheel is then salted again on the lid.

After 60 days of maturation for the soft variety and, at least, 80 days for the picante (spicy) one, our Gorgonzola is finally ready.

...The cutting and packaging departments give the final touch before
IGOR Gorgonzola is strongly committed to ensuring the highest quality products. IGOR Gorgonzola has always strived to meet the highest production standards: a constant effort that has been certified by important governing bodies.

<table>
<thead>
<tr>
<th>Certification</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>UNI EN ISO 22000:2005</td>
<td>issued on 2013</td>
</tr>
<tr>
<td>GLOBAL STANDARD FOR FOOD SAFETY (BRC)</td>
<td>issued on 2015</td>
</tr>
<tr>
<td>IFS INTERNATIONAL STANDARD FOR AUDITING FOOD SUPPLIERS</td>
<td>issued on 2015</td>
</tr>
<tr>
<td>LFREE: NATURALLY LACTOS FREE</td>
<td>issued on 2019</td>
</tr>
<tr>
<td>AXPO: 100% ENERGY ONLY FROM RENEWABLE SOURCES</td>
<td>issued on 2020</td>
</tr>
<tr>
<td>ZERO EMISSION COMPANY</td>
<td>issued on 2020</td>
</tr>
</tbody>
</table>
IGOR Gorgonzola is strongly committed to ensuring the highest quality products. IGOR Gorgonzola has always strived to meet the highest production standards: a constant effort that has been certified by important governing bodies.

2020
IGOR Gorgonzola among the “ITALY’S BEST EMPLOYERS FOR WOMEN 2020”: new important recognition to Igor for the commitment to gender equality. The German Quality and Finance Institute conducted a survey on business culture, professional training and equal opportunities.

IGOR GORGONZOLA is a Digital Star 2020: according to the study carried out by the German Institute of Quality and Finance that has analyzed for 12 months data from 438 million online sources, IGOR is among the best 350 Italian companies in the digital field, I was the first in the dairy sector with the highest score.

2019
IGOR GORGONZOLA, with great pride, became part of the 100 SUPER CHAMPION companies, those with a turnover from 120 to 500 million.

Gorgonzola piccante IGOR wins first prize in the category “Piccante Gorgonzola PDO Cheese” at the San Lucio CaseoArt Trophy. This award stands by far as the highest recognition in the Italian dairy craft.

2016
PAL Gorgonzola DOLCE PDO obtains the “Targa d’Eccellenza” at the 13th National Slow Food Cheese Contest “Infiniti Blu” organized by Slow Food and ONAF.

2015
PAL Gorgonzola PDO obtains the “Diploma di Qualità” at the 8th National Slow Food Cheese Contest “Infiniti Blu” organized by Slow Food and ONAF.

2014
PAL Gorgonzola PDO obtains the “Diploma di Qualità” at the 7th National Slow Food Cheese Contest “Infiniti Blu” organized by Slow Food and ONAF.

Leonardi Gran Riserva wins first prize in the category “Sweet Gorgonzola PDO Cheese” at the San Lucio CaseoArt Trophy. This award stands by far as the highest recognition in the Italian dairy craft.

2012
IGOR sweet Gorgonzola wins the Super Gold prize in the category “Blue Cheese” at the World Cheese Awards 2012, the international annual excellence award of the dairy industry held in Birmingham (UK), featuring 2,781 cheeses from 30 different countries.

2011
In the month of November, IGOR Gorgonzola wins the Gold Medal in its category at the World Cheese Awards in Birmingham.

2009
In the month of March, IGOR Gorgonzola is declared by DATABANK as “Company to watch in 2008” in the “Table Cheese” category.

2004
IGOR wins again the Gold medal in the “Blue PDO Cheeses” category at the World Cheese Award in London.

2002
IGOR places first at the World Cheese Award in London after having won the same prize in 1997, thus confirming its ability to meet high-quality standards over time.

In the month of July, DATABANK, a leading company in financial research and financial trends analysis, ranks IGOR as the leading Italian cheese factory in the development and production of “fresh, soft and semi-firm aged cheeses” for the year 2000.

1999
The French magazine PROCESS ranks IGOR as one of the best eighteen cheese factories of the decade in Europe in the “FOOD” sector.
CORPORATE SOCIAL RESPONSIBILITY

- Zero Emission Company
- Cogeneration Plant
- Management Of Water Resources
- Plastic Reduction
- Milk/whey
- Methane Transports
- Bee Friendly Project
- 100% Renewable Energy Sources
- 48% Optimization Of Energy
- New Packaging 100% Recyclable: Save The Seas Campaign

SOCIAL AND TERRITORY

- Foundation Community of Novara
- Donations And Support To The Maggiore Hospital Of Novara
- Sport Clubs: Igor Volley Novara, Novara Football, Rally, Motocross, Running, Rugby

ENVIRONMENT

- From Milk Certified Animal Welfare
COMMITMENT FOR A SUSTAINABLE GROWTH

Animal Welfare Certificate on farm

Zero Emission Company
Thanks to the commitment to implement a sustainable growth policy, IGOR Gorgonzola has been certified as ZERO EMISSION COMPANY. This assetment attests that IGOR reduced the greenhouse gas emissions to zero. This goal has been achieved thanks to energy efficiency measures in the production process and the purchase of 16,000 CERs, CERTIFIED EMISSION REDUCTION units, from projects of Green Development Mechanism.

2 Cogeneration plants
IGOR Gorgonzola decided to equip their plant with two cogeneration systems with Green Energy features. Thanks to these methane gas plants, the emissions were significantly reduced and the self-sufficiency and the stability of the production plants are ensured. This system allows to reuse 98% of engine thermal energy and exhaust gas, with a significant reduction in energy waste.

Milk/Serum
Only Italian fresh milk from the PDO territories is processed during production. No refrigeration units are lost during processing, from the storage temperature (max +4°C) to the working temperature. All serum is concentrated with a low-power osmosis system equipped with a low energy absorption. Moreover, demineralized water resulting from this process is used for other aims in the production process.

Water
The use of water is controlled by PLC with timed use age rules: a choice that avoids waste. Compared to the European average of water use for volumes produced in the dairy industry, IGOR boasts one of the most efficient plants (source: French magazine “Process”).

Reduction of plastic use
Every year, thanks to the replaceable foil and the elimination of plastic ever-well, IGOR Gorgonzola reduces the use of plastic lids on almost 12 million 200 g packs of Gorgonzola.

Ecological methane gas transport
In order to reduce the CO2 emissions in the atmosphere, we asked our transporter of milk to use a new ecological means of transport working with methane gas.

BEE FRIENDLY INITIATIVE
Confirming again the attention to the environmental sustainability, IGOR Gorgonzola launched a project called BEE-FRIENDLY in February 2020. This project consists in the placement of beehives in the plant in Cameri. This initiative aims at underlining the importance of bees which ensure the natural cycle thanks to the pollination.

Certification ISO 50001
IGOR Gorgonzola has been certified to ISO 50001:2011. This voluntary international Standard was issued in 2011 by the International Organization for Standardization and represents the new international energy management standard. The standard ISO 50001 focuses on the implementation of an Energy Management System thanks to a systematic approach for monitoring consumption in order to allow a more rational use of energy sources which are involved in the whole production process of the company, and to reduce their consumption resulting in a significant energy saving.

100% Energy from Renewable Sources
IGOR is extremely attentive to the environmental impact therefor they decided to implement a sustainable growth policy. For this reason, IGOR Gorgonzola has chosen to use only Energy from Renewable Sources, with Aviso Certification with the guarantee that the consumed energy has been produced by plants that use renewable sources.
The **ANIMAL WELFARE** certification is a further demonstration of the traceability of the production chain. With this certification it is ensured that the company follows a structured program of evaluation of animal welfare farms, with scientific and objective bases, to demonstrate and guarantee the high quality in the selection of farms in Piedmont.

**NEWS**

In **2021 ALL THE IGOR GROUP PRODUCTION SITES** will only collect milk from farms certified **ANIMAL WELFARE**.
IGOR Gorgonzola has always given importance to the organic market and has now received the NOP Certification (animal products obtained without antibiotic use) by BioAgriCERT in compliance with the regulation issued by the USDA.
IGOR FOR THE ENVIRONMENT

Save the Seas

IGOR Gorgonzola is pleased to announce a new initiative in the name of sustainability and the protection of our ecosystem: the SAVE THE SEAS campaign.

We are well aware that the pollution produced by plastics is particularly harmful to the marine ecosystem. For this reason, in IGOR we have already reduced their use in our packaging by 30%.

In addition, IGOR has developed a new plastic packaging for products intended for the industry channel that is 100% recyclable, designed to allow reuse, recovery and to minimize the impact on the environment.

The material of these blue packaging for the industry channel is identified as PE-LD 04, 100% recyclable in accordance with European standards.
IGOR GORGONZOLA OPTIMIZES BY 48% ITS ENERGY PROCESS

Always with the aim of growth in the name of sustainability, IGOR in the last 3 years has implemented a plan for continuous improvement of the energy performance of the energy management system, in accordance with ISO 50001 standards.

In support of this initiative, TOE/t was introduced as a measuring system in February 2020, representing the tonnes of oil equivalent compared to the tonnes of gorgonzola produced. In February 2020, the Energy Baseline recorded 0.563 TOE/t, and after a year, in February 2021, it reached 0.220 TOE/t, equivalent to an OPTIMIZATION OF THE ENERGY PROCESS OF 48%.

An excellent result obtained thanks to a sustainable growth policy oriented to the optimization of energy resources.

THE CEO’S WORDS

‘We are very proud of this result’

— says Fabio Leonardi, CEO of Igor Gorgonzola—.

‘Making the energy process of our plant more efficient was an ambitious goal. Being able to achieve it and be able to demonstrate with numbers the importance of this objective makes us very satisfied with the work done and motivates us to continue to pursue a sustainable growth policy.’
SOCIAL AND TERRITORY

The Leonardi family is very attentive to social issues and Gorgonzola - being a PDO - has a strong link with the territory. Recently Igor has created his own fund at the "Comunità Novarese" Foundation to support social projects; the President of this foundation since 2015 is Ezio Leonardi, Uncle of the Leonardi family.

IGOR ALSO SUPPORTS SEVERAL LOCAL SPORTS CLUBS:
- IGOR Gorgonzola Volley Novara*
- NOVARA Football*
- Rally
- Motocross
- Running
- Rugby
IGOR ON THE WEB

Igor has been investing a lot in Digital Marketing for several years. A creative website has been created and optimized for search engines: the website is constantly updated with tasty recipes and videos made by famous chefs. Translated into ten different languages, it records hundreds of thousands of visitors each month, also thanks to Google Ads and Facebook Ads campaigns.

The constant presence in industry sites (Food&beverage and national information sites) has given, as a result, the leadership on major social media, such as Instagram, Facebook, Linkedin and Youtube and the inauguration of official IGOR pages in 4 countries. Igor also invests in collaboration with famous Chefs, Influencers and Food Bloggers through online competitions, daily interactions and periodic campaigns. In 2021 Igor also invested in digital campaigns on the main Food and Beverage sites in France, Spain and Germany.
SALES FORMATS:
• WHEEL 12 kg
• HALF WHEEL 6 kg
• 1/4 OF WHEEL 3 kg
• 1/8 OF WHEEL 1.5 kg
• 1/16 OF WHEEL 750 g
• PORTIONS 150/200/300 g

OUR PRODUCTS:
• GORGONZOLA GRAN RISERVA LEONARDI AL CUCCHIAIO
• QUATTROROSE SANTI Premium Gorgonzola
• BLU DI CAPRA blue cheese with 100% italian goat milk
• GORGONZOLA CRUMBLES
• GORGONZOLA INBLU classic line of sweet Gorgonzola
• GORGONZOLA SWEET CASA LEONARDI classic sweet Gorgonzola
• GORGONZOLA SWEET IGOR CREME classic creamy Gorgonzola
• GORGONZOLA PICCANTE BLACK LINE
• GORGONZOLA ORGANIC
• GORGONZOLA FOR THE INDUSTRY
• PETIT PLATEAU a tasty selection of sweet and spicy gorgonzola
• MASCARPONE & GORGONZOLA
• OTHER CHEESES
  Taleggio, Grana Padano, Provolone, Fontal, Mascarpone, Mozzarella, Ricotta
**Gran Riserva Leonardi La Selezione**

- **12 Kg** 1 x 1
  - Gran Riserva Leonardi
  - Wheel

- **6 Kg** 1 x 1
  - Gran Riserva Leonardi
  - Half wheel

- **1,5 Kg** 1 x 4
  - Gran Riserva 1/8

- **750 g** 1 x 6
  - Gran Riserva 1/16
# Gran Riserva Leonardi Bordeaux

<table>
<thead>
<tr>
<th>Weight</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>12 Kg</td>
<td>1 x 1</td>
<td>Gran Riserva Bordeaux Wheel</td>
</tr>
<tr>
<td>6 Kg</td>
<td>1 x 1</td>
<td>Gran Riserva Bordeaux Half wheel</td>
</tr>
<tr>
<td>1.5 Kg</td>
<td>1 x 4</td>
<td>Gran Riserva Bordeaux 1/8</td>
</tr>
<tr>
<td>750 g</td>
<td>1 x 6</td>
<td>Gran Riserva Bordeaux 1/16</td>
</tr>
</tbody>
</table>
Gran Riserva Leonardi - La Selezione

al Cucchiaio

Gran Riserva half wheel

6 Kg 1 x1
The use of the following ring-accessory allows to divide the rind from the paste, thus allowing the operator to take the product with the spoon without collecting even the rind (which by law is NOT EDIBLE). In addition, it keeps the paste more compact without sacrificing creaminess, thus allowing a better presentation of the product at the gastronomy counter.
1/8 Gran Riserva Leonardi La Selezione

al Cucchiaio

Gran Riserva 1/8
1,5 Kg 1 x4

Gran Riserva Bordeaux 1/8
1,5 Kg 1 x4
Petit Plateau

<table>
<thead>
<tr>
<th>Weight</th>
<th>Pack</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>150 - 200 g</td>
<td>1 x 12 - 1 x 15</td>
<td>Gorgonzola Sweet portion</td>
</tr>
<tr>
<td>150 - 200 g</td>
<td>1 x 12 - 1 x 15</td>
<td>Gorgonzola Piccante portion</td>
</tr>
</tbody>
</table>
Quattrorose Santi

- Gorgonzola Sweet Wheel: 12 Kg, 1 x 1
- Gorgonzola Sweet half wheel: 6 Kg, 1 x 1
- Gorgonzola Sweet 1/4: 3 Kg, 1 x 2
- Gorgonzola Sweet 1/8: 1,5 Kg, 1 x 4
- Gorgonzola Sweet and Piccante Portions: 150 g - 200 g, 1 x 8 - 1 x 16
- Mascarpone & Gorgonzola: 1,2 Kg, 1 x 4
- Mascarpone & Gorgonzola Fior di Delizia: 200 g, 1 x 15
Gorgonzola Sweet DOP - InBlu

Gorgonzola Sweet wheel
- 12 Kg  
  1 x 1

Gorgonzola Sweet half wheel
- 6 Kg  
  1 x 1

Gorgonzola Sweet 1/8
- 1,5 Kg  
  1 x 4

Gorgonzola Sweet 1/16
- 750 g  
  1 x 6

Gorgonzola Sweet portion
- 150 g - 200 g  
  1 x 8 - 1 x 16

New Restyling Pack
Gorgonzola Sweet DOP - InBlu

- **Gorgonzola Sweet**
  - Blue triangle portion
  - 150 - 170 g
  - 1 x 8

- **Gorgonzola and Mascarpone Dolcetto**
  - 150 - 200 g
  - 1 x 15

- **Gorgonzola and Mascarpone Dolcetto**
  - 1,2 - 2,4 kg
  - 1 x 4 - 1 x 2
Gorgonzola Sweet DOP - Igor Creme

- **Gorgonzola Sweet wheel**
  - 12 Kg
  - 1 x 1

- **Gorgonzola Sweet half wheel**
  - 6 Kg
  - 1 x 1

- **Gorgonzola Sweet 1/4**
  - 3 Kg
  - 1 x 2

- **Gorgonzola Sweet 1/8**
  - 1.5 kg
  - 1 x 4

- **Gorgonzola Sweet 1/16**
  - 750 g
  - 1 x 6

- **Gorgonzola Sweet portion**
  - 200 g
  - 1 x 8 - 1 x 16
Gorgonzola Sweet DOP - Casa Leonardi

- **Gorgonzola Sweet wheel**
  - 12 Kg
  - 1 x 1

- **Gorgonzola Sweet half wheel**
  - 6 Kg
  - 1 x 1

- **Gorgonzola Sweet 1/8**
  - 1.5 Kg
  - 1 x 4

- **Gorgonzola Sweet 1/16**
  - 750 g
  - 1 x 6

- **Gorgonzola Sweet portion**
  - 200 g
  - 1 x 8 - 1 x 16
Gorgonzola Piccante DOP

- **Gorgonzola Piccante wheel**
  - 12 Kg
  - 1 x 1

- **Gorgonzola Piccante half wheel**
  - 6 Kg
  - 1 x 1

- **Gorgonzola Piccante 1/8**
  - 1.5 Kg
  - 1 x 4

- **Gorgonzola Piccante 1/16**
  - 750 g
  - 1 x 6
Gorgonzola Piccante DOP

NEW
RESTYLING PACK

150 - 170 g  1 x 8
Gorgonzola Piccante
Triangle portion

150 - 200 g  1 x 8 - 1 x 16
Gorgonzola Piccante portion

150 - 200 g  1 x 8 - 1 x 16
Gorgonzola Piccante portion
Gorgonzola DOP - Organic

- **Gorgonzola Organic wheel**
  - 12 Kg
  - 1 x 1

- **Gorgonzola Organic half wheel**
  - 6 Kg
  - 1 x 1

- **Gorgonzola Organic 1/8**
  - 1,5 Kg
  - 1 x 4

- **Gorgonzola Organic 1/16**
  - 750 g
  - 1 x 6

- **Gorgonzola Organic Sweet portion**
  - 170 g
  - 1 x 8 - 1 x 16
GORGONZOLA CRUMBLES 170g

GORGONZOLA CRUMBLES
The authentic Italian Gorgonzola ready to use.

IGOR Crumbles is the new proposal to meet the demands of the global market: it represents the will of IGOR to realize products in line with the needs of the new generation of consumers all over the world.
Gorgonzola DOP - for industry

- **Gorgonzola cubes**
  - 1200 g
  - 1 x 2 - 1 x 25

- **Gorgonzola cubes**
  - 500 g
  - 1 x 4

- **Gorgonzola Sweet/Piccante blue bag**
  - 12 kg
  - 1 x 1

- **Gorgonzola cubes blue bag**
  - 5 kg
  - 1 x 1
BLU DI CAPRA IGOR

It is the precise answer to modern consumers, who are increasingly sensitive to health-nutritional aspects, but without neglecting goodness and quality. Blu di Capra IGOR is in fact the perfect synthesis between a delicate taste, the result of a refined balance between the characteristic taste of goat milk and the fragrant note of blue marbling, and important nutritional characteristics: high digestibility, low cholesterol content, excellent source of protein and calcium.

It is also entirely made with 100% Italian fresh goat’s milk.
Blu di Capra

- Blu di Capra Wheel: 12 Kg, 1 x 1
- Blu di Capra 1/8: 1,5 Kg, 1 x 4
- Blu di Capra portion: 200 g, 1 x 8 - 1 x 16
Mascarpone, Ricotta and Mozzarella

Mascarpone Green
- 250 - 500 g
- 1 x 6 - 1 x 12

Mascarpone Red
- 250 - 500 g
- 1 x 6 - 1 x 12

Ricotta
- 250 g
- 1 x 6

Mozzarella 125 g
- 125 g
- 1 x 12

Mozzarella di Bufala Campana
- 125 g
- 1 x 16 - 1 x 21
Other cheeses

- **Fontal**: 3.3 Kg, 1 x 3
- **Provolone**: 1 Kg, 1 x 12
- **Taleggio DOP**: 2.2 Kg, 1 x 2
- **Grana Padano**: 4.5 Kg, 1 x 2
- **Grana Padano**: 1 Kg, 1 x 10
- **Grana Padano**: 200g, 1 x 12