



Since 1935

PRESIDENT
MAURIZIO LEONARDI

A stylized, handwritten signature in white ink, appearing to read "Maurizio Leonardi".

CEO
FABIO LEONARDI

A stylized, handwritten signature in white ink, appearing to read "Fabio Leonardi".

Company Profile

LEONARDI FAMILY



From left: Fabio, CEO; Lara, CFO; grandmother Ivana, Supervisor; Giulia, Export Sales Account, and Maurizio, President.



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 GROUP



PRATO SESIA (NO)
Artisanal Production
Production of
QUATTROROSE SANTI



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



TRECATÉ (NO)
Artisanal production site

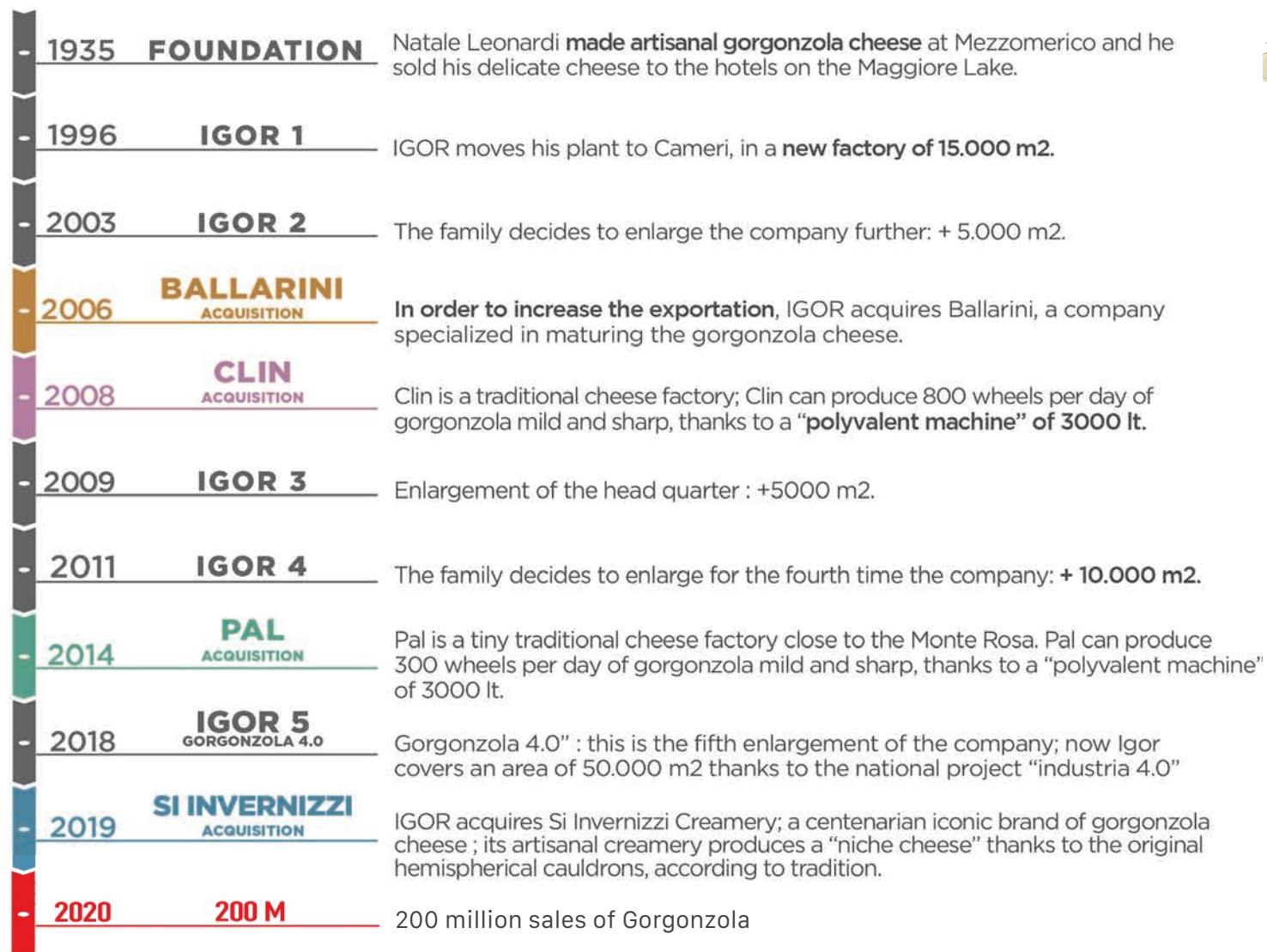


CAMERIANO (NO)
Artisanal production site
Production of
GRAN RISERVA LEONARDI



CAMERI (NO)
Traditional ripening

EVOLUTION



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.

IGOR GORGONZOLA, IT'S NOT JUST GOOD...

naturally rich in vitamins

a highly digestible lactose-free cheese



the perfect appetizer for your dinner

a great help to people taking antibiotics

green light for coeliac sufferers

NUTRITIONAL VALUES

ENERGY 325 kcal

TOTAL FAT 27 g

SATURATED FATTY ACIDS 19,4 g

CALCIUM 432 mg

CARBOHYDRATES 0,9 g

PROTEINS 19,5 g

PHOSPHORUS 374 mg

FIBERS < 0,5 g

VITAMINS A, B1, B2, B6, B12, E, PP

SALT 1,81 g



NATURALLY
GLUTEN-FREE

NATURALLY
LACTOSE FREE

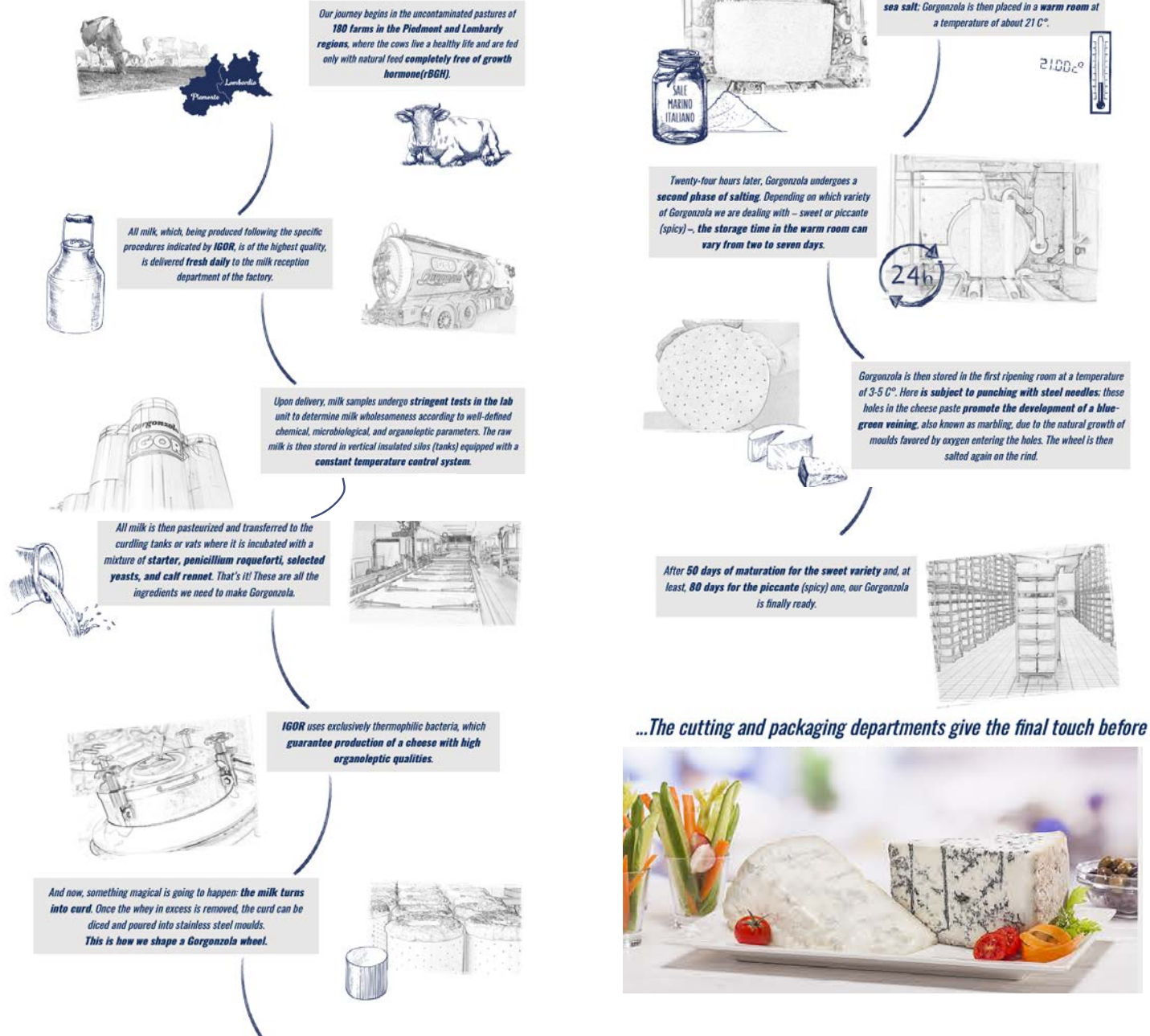
RICH IN PROTEIN
AND CALCIUM

ONLY NATURAL
INGREDIENTS

HIGH DIGESTIBILITY

FOOD SUITABLE
FOR ATHLETES

IDEAL FOR THE
GROWTH OF CHILDREN



CERTIFICATION

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.

UNI EN ISO 22000:2005

issued on 2013

GLOBAL STANDARD FOR FOOD SAFETY (BRC)

issued on 2015

IFS INTERNATIONAL STANDARD FOR AUDITING FOOD SUPPLIERS

issued on 2015

LFREE: NATURALLY LACTOS FREE

issued on 2019

AXPO: 100% ENERGY ONLY FROM RENEWABLE SOURCES

issued on 2020

ZERO EMISSION COMPANY

issued on 2020

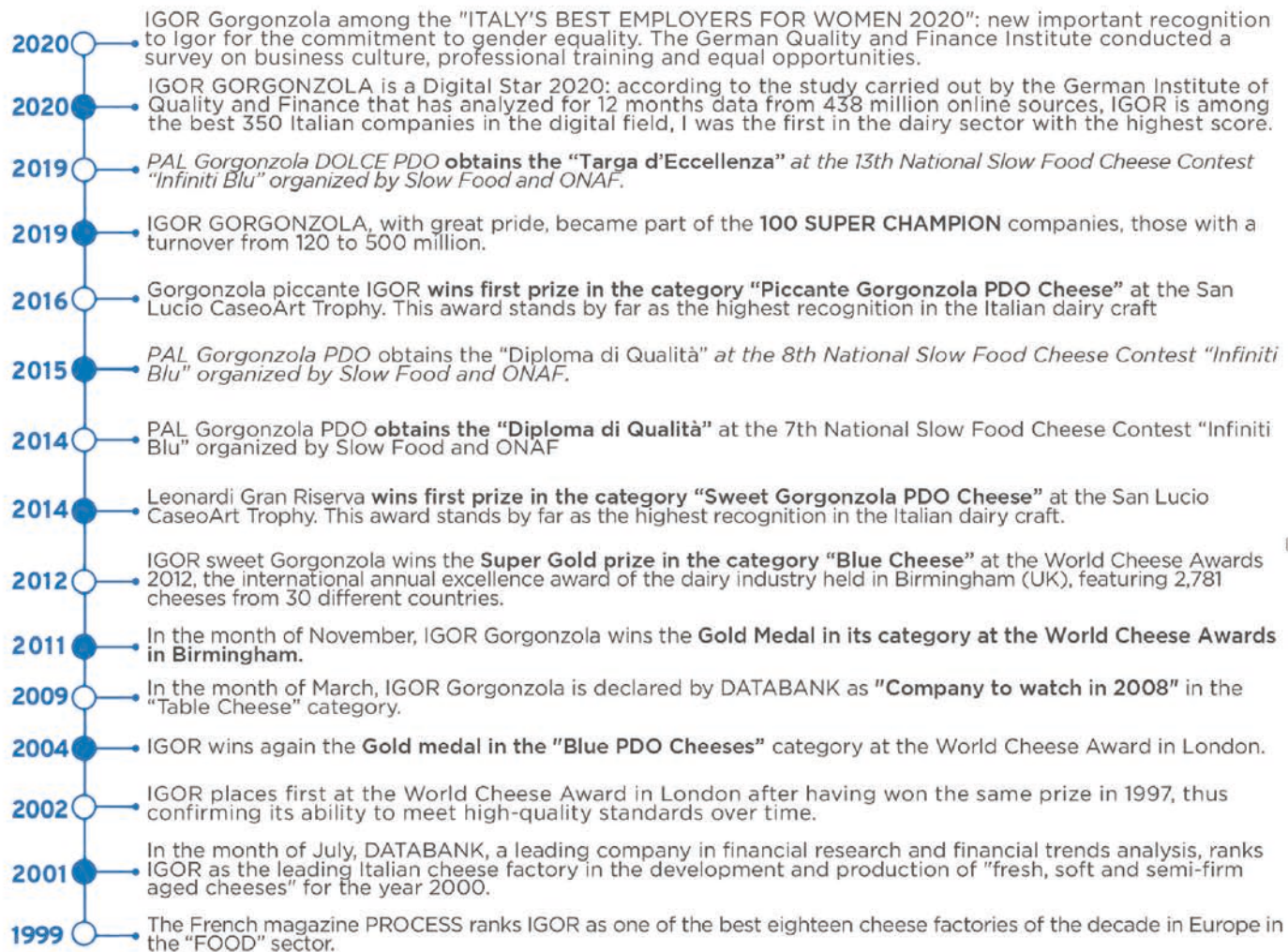
HALAL CERTIFICATION



AWARDS

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.



CORPORATE SOCIAL RESPONSIBILITY



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 acknowledgement 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 Clean 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°) 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 resealable foil and the elimination of plastic overlid, 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 therefore they decided to implement a sustainable growth policy. For this reason, Igor Gorgonzola has chosen to use only Energy from Renewable Sources, with Axpo Certification with the guarantee that the consumed energy has been produced by plants that use renewable sources.



ANIMAL WELFARE

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 FOR ORGANIC



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



Coppa Italia A1 2015



Campionato Italiano 2017



Supercoppa Italiana 2017



Coppa Italia A1 2018



Coppa Italia A1 2019



CEV Champions League
18 MAGGIO 2019



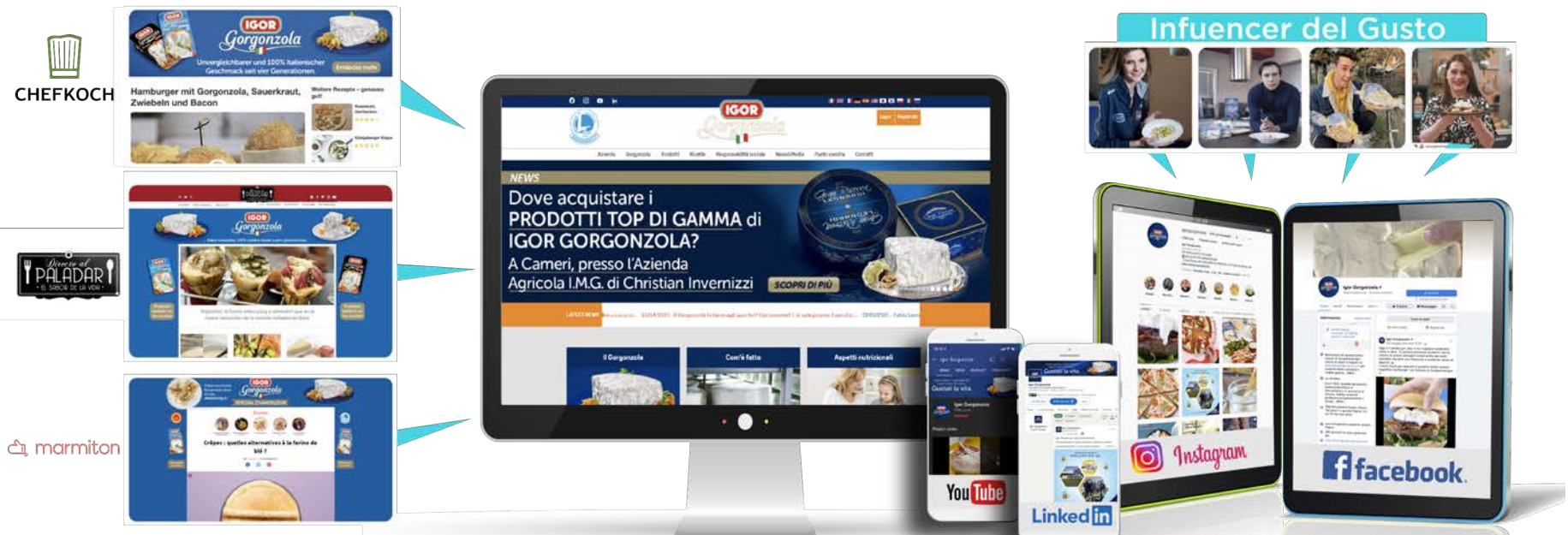
IGOR ON THE WEB

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.





1st PLACE

La SELEZIONE
Grav Riserva
LEONARDI
IGOR



OUR PRODUCTS



OUR PRODUCTS

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 **NEW**
- QUATTOROSE SANTI Premium Gorgonzola **NEW**
- 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**



1,5 Kg



1 x 4

Gran Riserva 1/8



6 Kg



1 x 1

**Gran Riserva Leonardi
Half wheel**



750 g



1 x 6

Gran Riserva 1/16

Gran Riserva Leonardi Bordeaux



12 Kg



1 x 1

**Gran Riserva Bordeaux
Wheel**



6 Kg



1 x 1

**Gran Riserva Bordeaux
Half wheel**



1,5 Kg



1 x 4

**Gran Riserva
Bordeaux 1/8**



750 g



1 x 6

**Gran Riserva
Bordeaux 1/16**

Gran Riserva Leonardi - La Selezione

al Cucchiaino



6 Kg



1 x 1

Gran Riserva half wheel

New Accessory

Gran Riserva Leonardi - La Selezione

al Cucchiaino

BEFORE



AFTER



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 Cucchiaino



1,5 Kg



1 x 4

Gran Riserva 1/8



1,5 Kg



1 x 4

Gran Riserva Bordeaux 1/8

Petit Plateau



150 - 200 g

1 x 12 - 1 x 15

Gorgonzola Sweet portion



150 - 200 g

1 x 12 - 1 x 15

Gorgonzola Piccante portion

Quattorose Santi



12 Kg



1 x 1

Gorgonzola Sweet Wheel



6 Kg



1 x 1

Gorgonzola Sweet half wheel



3 Kg



1 x 2

Gorgonzola Sweet 1/4



1,5 Kg



1 x 4

Gorgonzola Sweet 1/8



150 g - 200 g



1 x 8 - 1 x 16

**Gorgonzola Sweet and
Piccante Portions**



1,2 Kg



1 x 4

**Mascarpone &
Gorgonzola
Fior di Delizia**



200 g



1 x 15

**Mascarpone & Gorgonzola
Fior di Delizia Portion**

Gorgonzola Sweet DOP - InBlu



12 Kg



1 x 1

Gorgonzola Sweet wheel



6 Kg



1 x 1

Gorgonzola Sweet half wheel



1,5 Kg



1 x 4

Gorgonzola Sweet 1/8



750 g



1 x 6

Gorgonzola Sweet 1/16



150 g - 200 g



1 x 8 - 1 x 16

Gorgonzola Sweet portion

NEW
RESTYLING PACK

Gorgonzola Sweet DOP - InBlu



150 - 170 g

1 x 8

Gorgonzola Sweet
Blue triangle portion



150 - 200 g

1 x 15

Gorgonzola and Mascarpone
Dolcetto



1,2 - 2,4 kg

1 x 4 - 1 x 2

Gorgonzola and Mascarpone
Dolcetto

Gorgonzola Sweet DOP - Igor Creme



12 Kg



1 x 1

Gorgonzola Sweet wheel



6 Kg



1 x 1

Gorgonzola Sweet half wheel



3 Kg



1 x 2

Gorgonzola Sweet 1/4



1,5 kg



1 x 4

Gorgonzola Sweet 1/8



750 g



1 x 6

Gorgonzola Sweet 1/16



200 g



1 x 8 - 1 x 16

Gorgonzola Sweet portion

Gorgonzola Sweet DOP - Casa Leonardi



12 Kg



1 x 1

Gorgonzola Sweet wheel



6 Kg



1 x 1

Gorgonzola Sweet half wheel



1,5 Kg



1 x 4

Gorgonzola Sweet 1/8



750 g



1 x 6

Gorgonzola Sweet 1/16



200 g



1 x 8 - 1 x 16

Gorgonzola Sweet portion

Gorgonzola Piccante DOP



12 Kg



1 x 1

Gorgonzola Piccante wheel



6 Kg



1 x 1

Gorgonzola Piccante half wheel



1,5 Kg



1 x 4

Gorgonzola Piccante 1/8



750 g



1 x 6

Gorgonzola Piccante 1/16

Gorgonzola Piccante DOP



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



12 Kg



1 x 1

**Gorgonzola Organic
wheel**



6 Kg



1 x 1

**Gorgonzola Organic
half wheel**



1,5 Kg



1 x 4

**Gorgonzola Organic
1/8**



750 g



1 x 6

**Gorgonzola Organic
1/16**



170 g



1 x 8 - 1 x 16

**Gorgonzola Organic Sweet
portion**



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



1200 g



1 x 2 - 1 x 25

Gorgonzola cubes



500 g



1 x 4

Gorgonzola cubes



12 kg



1 x 1

**Gorgonzola
Sweet/Piccante blue bag**



5 kg



1 x 1

**Gorgonzola cubes blue bag
5kg**

BLU DI CAPRA IGOR

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



12 Kg



1 x 1

Blu di Capra Wheel



1,5 Kg



1 x 4

Blu di Capra 1/8



200 g



1 x 8 - 1 x 16

Blu di Capra portion

Mascarpone, Ricotta and Mozzarella



250 - 500 g

1 x 6 - 1 x 12

Mascarpone Green



250 g

1 x 6

Ricotta



125 g

1 x 12

Mozzarella 125 g



250 - 500 g

1 x 6 - 1 x 12

Mascarpone Red



1500 g

1 x 2

Ricotta



125 g

1 x 16 - 1 x 21

Mozzarella di Bufala Campana

Other cheeses



Fontal



Provolone



Taleggio DOP



Grana Padano



Grana Padano



Grana Padano



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