An Italian tale filled with tradition, values, authenticity and taste.
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 a traditional recipe.

- **Territory** (climate and environmental features)
- **Human Skills** (production techniques passed down through time)
- **Italian Raw Material**
It was 1935

It was in Mezzomerico, a small village in the surroundings of Novara, where Natale Leonardi started producing his hand-crafted Gorgonzola, a typical Italian cheese well-known for its blue veining. He simply knew how to obtain an unrivalled flavor from his cheese. Natale used to travel with his coach to sell the Gorgonzola to the hotels on Lake Maggiore which, back then, attracted aristocrats, kings and queens, princes and princesses, who loved that creamy cheese with its slightly spicy flavor.

The history, the tradition and the values of IGOR root back to those hills and to “Grandpa Natale”, the true driving force of the Company, which has grown throughout the years to become a dairy farm renown and acknowledged around the world. Three generations have gone by, but the love for traditions hasn’t changed. The traditions and the values we share are the key to our success, as they nourish the relationship with our customers, our trading partners, our employees, and the entire community.

IGOR is a firm shaped on the life of a family, just like other case histories of Italian entrepreneurship. The Leonardi family has been running the Company with an entrepreneurial outlook while preserving the excellence of its products over time to fulfill the needs of consumers.

IGOR invests heavily on the innovation of the manufacturing processes while respecting traditions and the environment by using natural ingredients to produce a PDO Gorgonzola with no equals in the world. Thus, IGOR is indeed a true ambassador in the world of the traditional Italian cheese craft offering high quality made in Italy products.
Leonardi Family picture

From left: Fabio, mother Ivana, father Gianvittorio, Lara and Maurizio.
In 1996 IGOR moved to a modern plant of about 15,000 m², praised for its cutting edge technologies for production, ageing and cheese wrapping. Thanks to the massive investments on technologies, the productivity per worker has, so far, doubled when compared to that of other outof-date plants. We keep the hygienic practices and the sanitary codes under strict control, following specific procedures for the cleansing and sanitation of all our departments.

This is one of the key factors contributing to the success of Gorgonzola IGOR in the world: guaranteed quality and hygiene. In recent years, three plant extensions have taken place improving the milk starters laboratory, and the ageing, cutting, packaging, and shipping departments. In July 2010, work began on the new extension IGOR “4” of about 10,000 m², which, in June 2011, brought the total ceiled area of the Cameri plant to over 35,000 m². A new client reception has been recently built as well as a new assembly hall endowed with a high-tech kitchen for cooking sessions, presentation and cheese tasting. As of today, five additional extensions of the plant have been made, with the most recent one involving the upgrade of the laboratory for the production of lactobacillus as well as the aging, cutting, packing, and shipping departments. As a result, the IGOR plant has been expanded from 35,000 to 50,000 m².
Statistical facts about IGOR

- 2,000,000 wheels of Gorgonzola produced
- 250 farms where IGOR’s milk is produced in the Piedmont and Lombardy regions
- 1,000 families involved in IGOR’s operations
- 45% IGOR’s world market share
- 50% export activity

IGOR Worldwide

- Map showing the global distribution and involvement.
Technology at the service of tradition
Products

Sales package:
- wheel of 12 kg - half a wheel 6 kg
- 1.8 to 1.5 kg - 1/16 750 g
- portioned 150 g / 200 g

Product lines:
- Gorgonzola Gran Riserva Leonardi La Selezione New!
- Gorgonzola Gran Riserva Leonardi Bordeaux New!
- Blu di Capra New!
- Crumbles New!
- Gorgonzola InBlu
  creamy texture and Premium range
- Gorgonzola and Mascarpone
- Gorgonzola Dolce Casa Leonardi
  our classic gorgonzola
- Gorgonzola Dolce Igor Creme
  a classic creamy gorgonzola
- Gorgonzola Piccante
  a gorgonzola with a spicy taste
- Gorgonzola Bio
  our organic gorgonzola
- Gorgonzola Food Industry
  gorgonzola cut into small cubes and ready to use
- Petit Plateau
  a tasty selection of sweet and spicy gorgonzola
- Mascarpone and Ricotta
  the well-known “tronchetto” made of gorgonzola and mascarpone cheese
- Other cheese varieties
  Taleggio, Grana Padano, Provolone, Fontal
IGOR News

GORGONZOLA CRUMBLIES
The authentic Italian Gorgonzola easy to use.
IGOR Crumbles is the new proposal to meet the global market demands and states IGOR’s willingness to realize products in line with the needs of new generation of worldwide consumers.
IGOR News

BLU DI CAPRA IGOR
It’s the precise answer to modern consumers, more and more sensitive to the healthful and nutritional aspects, but without neglecting quality and goodness. In fact, the new IGOR cheese is the perfect synthesis between a delicate flavor and high nutritional characteristics: high digestibility, low cholesterol, excellent source of protein and calcium. Also it is produced entirely with fresh goat milk 100% Italian.
IGOR News
WITHIN SUMMER 2016 HALAL CERTIFICATION

Halal International Authority
WWW.HALALINT.ORG
Gran Riserva Leonardi
La Selezione
<table>
<thead>
<tr>
<th>Product Description</th>
<th>Weight</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gran Riserva wheel</td>
<td>12 Kg</td>
<td>1 x 1</td>
</tr>
<tr>
<td>Gran Riserva half a wheel</td>
<td>6 Kg</td>
<td>1 x 1</td>
</tr>
<tr>
<td>Gran Riserva 1/8</td>
<td>1.5 Kg</td>
<td>1 x 4</td>
</tr>
<tr>
<td>Gran Riserva 1/16</td>
<td>750 g</td>
<td>1 x 6</td>
</tr>
</tbody>
</table>
Gran Riserva Leonardi Bordeaux

12 Kg 1 x 1
Gran Riserva Leonardi Bordeaux wheel

6 Kg 1 x 1
Gran Riserva Leonardi Bordeaux half a wheel

1,5 Kg 1 x 4
Gran Riserva Leonardi Bordeaux 1/8

750 g 1 x 6
Gran Riserva Leonardi Bordeaux 1/16
### Gorgonzola Dolce DOP - InBlu

<table>
<thead>
<tr>
<th>Size</th>
<th>Weight</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gorgonzola Dolce wheel</td>
<td>12 Kg</td>
<td>1 x 1</td>
</tr>
<tr>
<td>Gorgonzola Dolce half a wheel</td>
<td>6 Kg</td>
<td>1 x 1</td>
</tr>
<tr>
<td>Gorgonzola Dolce 1/8</td>
<td>1,5 Kg</td>
<td>1 x 4</td>
</tr>
<tr>
<td>Gorgonzola Dolce 1/16</td>
<td>750 g</td>
<td>1 x 6</td>
</tr>
<tr>
<td>Gorgonzola Dolce Blue triangle portion</td>
<td>150 - 170 g</td>
<td>1 x 8</td>
</tr>
<tr>
<td>Gorgonzola Dolce portion</td>
<td>150 g - 200 g</td>
<td>1 x 8 - 1 x 16</td>
</tr>
</tbody>
</table>

**Gorgonzola Dolce DOP**

- **Gorgonzola Dolce wheel**
- **Gorgonzola Dolce half a wheel**
- **Gorgonzola Dolce 1/8**
- **Gorgonzola Dolce 1/16**
- **Gorgonzola Dolce Blue triangle portion**
- **Gorgonzola Dolce portion**
Gorgonzola e Mascarpone - Dolcetto

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
<table>
<thead>
<tr>
<th>Product</th>
<th>Weight</th>
<th>Pack Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gorgonzola Dolce wheel</td>
<td>12 Kg</td>
<td>1 x 1</td>
</tr>
<tr>
<td>Gorgonzola Dolce half a wheel</td>
<td>6 Kg</td>
<td>1 x 1</td>
</tr>
<tr>
<td>Gorgonzola Dolce 1/8</td>
<td>1,5 Kg</td>
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</tr>
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<td>Gorgonzola Dolce 1/16</td>
<td>750 g</td>
<td>1 x 6</td>
</tr>
<tr>
<td>Gorgonzola Dolce portion</td>
<td>200 g</td>
<td>1 x 8 - 1 x 16</td>
</tr>
<tr>
<td>Gorgonzola Piccante wheel</td>
<td>Gorgonzola Piccante half a wheel</td>
<td></td>
</tr>
<tr>
<td>--------------------------</td>
<td>--------------------------------</td>
<td></td>
</tr>
<tr>
<td>12 Kg</td>
<td>6 Kg</td>
<td></td>
</tr>
<tr>
<td>1 x 1</td>
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<td></td>
</tr>
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<td>Gorgonzola Piccante 1/16</td>
<td></td>
</tr>
<tr>
<td>1,5 Kg</td>
<td>750 g</td>
<td></td>
</tr>
<tr>
<td>1 x 4</td>
<td>1 x 6</td>
<td></td>
</tr>
</tbody>
</table>
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
Petit Plateau

Gorgonzola Dolce portion

150 - 200 g  
1 x 12 - 1 x 15

Gorgonzola Piccante portion

150 - 200 g  
1 x 12 - 1 x 15
Gorgonzola DOP - Organic

Gorgonzola Bio wheel: 12 Kg (1 x 1)

Gorgonzola Bio half a wheel: 6 Kg (1 x 1)

Gorgonzola Bio 1/8: 1,5 Kg (1 x 4)

Gorgonzola Bio 1/16: 750 g (1 x 6)

Gorgonzola Bio Dolce portion: 170 g (1 x 8 - 1 x 16)
Gorgonzola DOP - for industry

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

Gorgonzola cubes
- 500 g
- 1 x 4

Gorgonzola Dolce/Piccante wheel
- 12 kg
- 1 x 1

Gorgonzola Dolce/Piccante wheel
- 12 kg
- 1 x 1

blue bag

vacuum packed
Mozzarella 125 g

Mozzarella di Bufala Campana

125 g 1 x 12

125 g 1 x 16 - 1 x 21
Mascarpone & Ricotta

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

Ricotta
- 1500 g
- 1 x 2
Other Cheeses

- **Fontal**
  - 3/3,3 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**
  - 200 g
  - 1 x 12
A complete food, lactose-free (<0.01 g/100g), a good source of proteins and calcium

From a nutritional stand point Gorgonzola cheese is a wholesome food, containing all the essential nutritional elements to ensure a homogeneous psychophysical development and a balanced intake of healthy daily energy.

**Nutritional Values:**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>1346 Kj</td>
<td>325 Kcal</td>
</tr>
<tr>
<td>Total fat</td>
<td>27 g</td>
<td></td>
</tr>
<tr>
<td>Saturated fat</td>
<td>19.4 g</td>
<td></td>
</tr>
<tr>
<td>Calcium</td>
<td>432 mg</td>
<td></td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>0.9 g</td>
<td></td>
</tr>
<tr>
<td>Sugars</td>
<td>&lt; 0.1 g</td>
<td></td>
</tr>
<tr>
<td>Proteins</td>
<td>19.5 g</td>
<td></td>
</tr>
<tr>
<td>Phosphorus</td>
<td>374 mg</td>
<td></td>
</tr>
<tr>
<td>Fibers</td>
<td>&lt; 0.5 g</td>
<td></td>
</tr>
<tr>
<td>Vitamins</td>
<td>A, B1, B2, B6, B12, E, PP</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>1.81 g</td>
<td></td>
</tr>
</tbody>
</table>

Average values for 100 g
Only fresh Italian milk

IGOR’s PDO Gorgonzola cheese is produced exclusively with fresh milk that comes from farms of Piedmont and Lombardy, in compliance with the regulations of the Gorgonzola Cheese Consortium.

Over 250 farms selected by IGOR provide every day their best fresh milk collected from cows fed with natural forage, totally free of GMOs.

IGOR carries out routine inspections of all the farms to ensure health and well-being of all cattle. Moreover, IGOR’s internal laboratory analyses the milk as soon as it gets to the plant, thereby guaranteeing its 100% authenticity.
Supply chain traceability

According to the Company’s criteria “one step backward and one step forward”, a precise outline of the agents that make up the supply chain has been created through strict procedures which identify suppliers that operate at different stages of the production chain.

The aim is to improve food safety, therefore, it is essential to gain as much information as possible about the path followed by the products along the supply chain, from the farming to the distribution phase. Aim which is brought into act by increasing the information supplied to the Company, where the components of the supply chain are always accountable. The information does not revolve around the entrepreneurs involved in the production chain, but it is strictly associated to the product, whose origin can always be traced back.

To achieve these results, we have set up an organization to follow the stream of raw materials and products in batches, through a set of information per each batch. All this has led to an overall improvement of food safety and the prevention of non-compliance. For instance, when there is a problem with sanitation, our system allows the identification of non-conforming lots, as well the phase in the supply chain where the problem occurred and the allocation of specific responsibilities. The second goal is to guarantee the high quality of the products. For this purpose, together with the operations and procedures adopted to implement the system of traceability in the supply chain, IGOR has introduced strict production regulations such as scheduling routine and specific inspections of all the different actors involved in the system.
Our values

We stand up for the protection of human dignity and the absolute respect of human rights in each and every aspect of human life and activity.
One of the goals of our Company is to promote human resources according to equity principles, without discrimination between men and women, ethnic groups or religious beliefs, avoiding discrimination in the workplace since the initial steps of hiring new personnel.

IGOR is aware of child protection and the Company’s ethical principles do not allow the exploitation of child labor in any form. The primary objective of the employment strategy is to establish lasting bonds over time, based on principles of professional growth and recognition of merit.

Health care and environment safety are the core of our modus operandi: our plants are run according to a sustainable use of resources, materials and energy; we constantly develop techniques to improve and reduce the environmental impact. In this regard, all IGOR plants can be considered environmentally friendly thanks to the use of production lines with low green gas emissions into the atmosphere. We have recently implemented a water recovery policy for process water and condensation, thus achieving a qualitative and quantitative optimization of industrial wastewater. At the moment, we are conducting research over renewable energies, which will enable us to build zero emission plants in some specific industrial areas in the near future.
External communication, such as advertising, is respectful of human dignity, family and children, in line with the Company’s ethical principles.
A community outreach program is essential for the success of a company that operates in a specific territory. This simple concept, which has been the driving force of those entrepreneurs who have been successful worldwide, is even more felt by the Leonardi family, which, for many generations, has been strongly committed to giving back to the community.

IGOR’s commitment to the community is exemplified by targeted initiatives aimed at supporting projects of various foundations, such as the “Fondazione delle Comunità del Novarese”, whose president, until 2015, was Ezio Leonardi, uncle of the owners of IGOR.

The company supports cultural events and initiatives of high social impact through timely and targeted interventions, most of which are carried out in partnership with Maggiore Hospital of Novara, a benchmark of excellence in health care and medical research. The company’s goal is to always be present when needed, so that the bond with the community becomes stronger overtime. Each initiative supported by IGOR goes beyond the visibility of the brand or the mere sponsorship of an event: it is a choice driven by love for the community.

IGOR Gorgonzola firmly believes that sports and a balanced diet are fundamental aspects of a healthy lifestyle. This is why IGOR enthusiastically supports several clubs and sports associations deeply rooted in the Novara area covering a wide range of popular sports such as volleyball, football, rallying, motocross, foot racing, and rugby. The company is actively involved in the women’s volleyball team of Novara which is now playing in the Italian Premier League “Serie A1”.

The “Novara Volley” project has had a broader social impact because it also supports a B2 minor league team and a total of 11 youth teams. Whoever becomes a part of it needs to develop a certain lifestyle characterized by loyalty and fairness, all values that can be found in many top players playing in both the Italian and European championships.

IGOR is among the Top Sponsors of the Novara Calcio Football Club, an historical club of Novara founded in 1908, today playing in Serie B, the Italian minor league. IGOR is also actively involved in rally racing and motocross through the sponsorship of two highly-competitive teams. Among many of the other sport activities sponsored by IGOR we can find foot racing and rugby, a sport that in recent times has become increasingly popular in Italy. IGOR Gorgonzola also supports several Polisportive, paying particular attention to children and teenagers.
A company that respects the environment and grants a safe workplace

1. GREEN ENERGY: IGOR buys energy with “GREEN” classification, that allows to reduce the harmful emissions

2. VERY LOW RATIO BETWEEN PROCESSED MILK AN CUBIC METER OF INDUSTRIAL WASTE

3. From June 1st, 2016 → COGENERATION PLANT

4. THE SAFEGUARD OF HEALTH AND SAFETY IN THE WORKPLACE IS A PRIORITY FOR IGOR
IGOR on the web

An interactive website, with over tens of thousands of monthly visitors. **Continuously up to date** with the latest delicious recipes and video recipes prepared by the most famous chefs. A video describing the complete cycle of production of Gorgonzola. **A strong and constant presence** on the main wine and food websites, as well as domestic and international news sites, and social networks. A Company that believes in the new media to inform and reach consumers around the world, and let them know about this unrivalled and unique Italian product: **Gorgonzola**.
## Awards

<table>
<thead>
<tr>
<th>Year</th>
<th>Event</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016</td>
<td>Gorgonzola piccante IGOR wins first prize in the category “Piccante Gorgonzola PDO Cheese” at the San Lucio CaseoArt Trophy.</td>
<td>This award stands by far as the highest recognition in the Italian dairy craft.</td>
</tr>
<tr>
<td>2015</td>
<td>PAL Gorgonzola PDO obtains the “Diploma di Qualità” at the 8th National Slow Food Cheese Contest “Infiniti Blu” organized by Slow Food and ONAF.</td>
<td></td>
</tr>
<tr>
<td>2015</td>
<td>PAL Gorgonzola Piccante PDO obtains the “Diploma di Qualità” at the 8th National Slow Food Cheese Contest “Infiniti Blu” organized by Slow Food and ONAF.</td>
<td></td>
</tr>
<tr>
<td>2014</td>
<td>PAL Gorgonzola PDO obtains the “Diploma di Qualità” at the 7th National Slow Food Cheese Contest “Infiniti Blu” organized by Slow Food and ONAF.</td>
<td></td>
</tr>
<tr>
<td>2014</td>
<td>Leonardi Gran Riserva wins first prize in the category “Sweet Gorgonzola PDO Cheese” at the San Lucio CaseoArt Trophy.</td>
<td>This award stands by far as the highest recognition in the Italian dairy craft.</td>
</tr>
<tr>
<td>2012</td>
<td>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.</td>
<td></td>
</tr>
<tr>
<td>2011</td>
<td>In the month of November, IGOR wins the Gold Medal in its category at the World Cheese Awards in Birmingham.</td>
<td></td>
</tr>
<tr>
<td>2009</td>
<td>In the month of March, IGOR is declared by DATABANK as “Company to watch in 2008” in the “Table Cheese” category.</td>
<td></td>
</tr>
<tr>
<td>2004</td>
<td>IGOR wins again the Gold Medal in the “Blue PDO Cheeses” category at the World Cheese Award in London.</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>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.</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Once again, DATABANK, based on a study similar to that carried out in 2001 (see below), ranks IGOR as the leading Italian cheese factory.</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>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.</td>
<td></td>
</tr>
<tr>
<td>1999</td>
<td>The French magazine PROCESS ranks IGOR as one of the best eighteen cheese factories of the decade in Europe in the “FOOD” sector.</td>
<td></td>
</tr>
</tbody>
</table>
IGOR, a high quality corporate, has obtained the following certifications:

<table>
<thead>
<tr>
<th>Certification</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>UNI EN ISO 9001:2008</td>
<td>issued on 2015</td>
</tr>
<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>IQNet 9001</td>
<td>issued on 2015</td>
</tr>
<tr>
<td>ISO 22000:2005</td>
<td>issued on 2013</td>
</tr>
</tbody>
</table>
The IGOR group

IGOR s.r.l. - Strada Natale Leonardi 32 - 28062 Cameri (NO)

MORE CHEESE FACTORIES OF THE IGOR GROUP

Pal
CASKIFICIO in Valeria

Via Braia 1 - 28077 Prato Sesia (NO)

Ballarini

Via Novara 160 - 28062 Cameri (NO)

S.R.11 KM. 89,643 - 28060 Casalino Fraz.Cameriano (NO)