

## OUR PRODUCTS



Organic Parmesan Cheese is produced from mountain's milk and from the Modenese White Cow:  
 full wheels, 18 kg, 9 kg, 4,5 kg, 2 kg,  
 1 kg, 500 g, 300 g, 200 g (about),  
 grated cheese, slices, snacks 30 g...

## OUR BRANDS



## FAIR PARTICIPATIONS AND EVENTS


Since many years the dairy farm Santa Rita Bio participates to many fairs and events like:

- "Bio Fach" – Norimberg – Germany
- "Fà la Cosa Giusta" – Milan – Italy
- "Foire Eco Bio D'Alsace" – Colmar – France
- "Bio Marchè" – Zofingen – Switzerland
- "SANA" – Bologna – Italy
- "Cheese" – Bra – Cuneo – Italy
- "Marjolaine" – Paris – France

## AWARDS AND PRICES

- 1999: Price Era
- 1999: International price for Organic cheese BIOCASEUS, Macomer (NU)
- 2003: Bronze Medal, 2° Mountain Cheese Olympics Les Russes Jura (France)
- 2004: Gold Medal, 3° Mountain Cheese Olympics, Appenzell (Switzerland)
- 2005: 2° Prize, Best Organic Cheese competition, Bubbio (AT)
- 2006: Slow Food protection of the White Modenese Cow
- 2007: Golden and Silver Medal, D.L.G Competitor, Germany
- 2007: Bronze and Silver Medal, 5° Mountain Cheese Olympics - Obersdorf (Germany)
- 2009: Beginning of Parmesan Cheese production only from the white cow's milk
- 2009: 3° in the category of Parmesan Cheese and 5° in the category of Extra hard Mountain Cheese, Saignelégier (Switzerland)
- 2010: Gold medal at the DLG Competition – Germany
- 2012: 1° Best Organic Cheese: "International Organic Cheese Award" BIOCASEUS, Norimberg
- 2012: 2° Classified at the National Competition of Alma Caseus – Cibus – Parma
- 2014: 2° Classified at the National Competition of Alma Caseus – Cibus – Parma
- 2016: 1° Classified at the National Competition of Alma Caseus – Cibus – Parma
- 2016: 1° Classified at the National Competition of Crudi in Italia – Siena
- 2017: 1° Prize Best Organic Cheese Competitor: "International Organic Cheese Award" BIOCASEUS, Norimberg



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## CONTACTS

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# Organic Parmesan cheese produced from mountains' milk







## AGRICULTURAL ORGANIC FARMS

Untouched nature, healthy environment, clean air are the major ingredients to obtain a great forage for the cows.

The close collaboration with the farms and the breeders of the area gave us the chance to create since 1992 an whole organic production chain, certified AIAB/ICEA that expects the absolute prohibition of any kind of OGM. Our farms use organic seeds and fertilizes the land only with their own organic manure.

## ORGANIC BREEDING

Santa Rita Bio gives particular care also to the animal and it's own well being, it prohibits nutrition with silage and OGM foods, mostly are used phytotherapic and homoeopathic cures, our "happy cows" are free of amputation in the stable



and the pasture is outside when the season permits it. The respect for the animal, also in the reduction of the quantities of the milking, (about 22 litres per day, half the amount of conventional cow breeding structures), not only means a longer, healthier and happier life, but also of a great milk quality and Organic Parmesan Cheese.

## ORGANIC DAIRY FARMS

With over 50 years of experience in the Parmesan Cheese production, Santa Rita Bio began to produce since 1964. The effort and the constant research, contributed to affirm the farm to the highest quality levels, even if keeping the artisan soul. Today we produce 13 Organic wheels per day, of which they also have the certification NOP (Organic for the USA market) and one with only the Organic white cow "Bianca Modenese".



## PARMESAN CHEESE

- Recognized as the "King of the cheese", contains 70% of nutritive principals: proteins, vitamins, minerals.
- Extremely digestible, rich in assimilating calcium, enriches many dishes and recipes.
- Naturally without gluten
- Already after 10 days from its birth, it's lactose free
- It's free of colourants or conservants, the only ingredients are milk, salt and rennet.
- To produce 1 kg of cheese we need 15 litres of milk and we can only sell it after 12 months.



**Parmesan cheese** is the most copied cheese in the world, to recognize the authentic one you must search for:

- DOP trademark
- Trademark of the consortium of Parmesan Cheese
- Crust with printed "Parmesan Cheese" trademark.



**How to taste it:** once that you open the confection, Parmesan Cheese must be left to ventilate and must be eaten at room temperature.

**How to conserve it:** it's advisable to wrap it in a cotton or linen cloth and leave it in the low part of the fridge.

## WHY CHOOSING SANTA RITA BIO?

- All the cheese production is certified Organic and "No OGM" from ICEA (Certified ethical and environmental institution)
- It's a 100% Italian product, all the production chain and all the ingredients come not only from the Italian land but from the consortium within the Region of Emilia Romagna
- It's the only production in the world of Organic Parmesan Cheese produced with mountain milk from the white cow "Bianca Modenese" (Protected by the slow food system).



## THE MODENESE WHITE COW

Santa Rita Bio produces the only Organic Modenese White cow Parmesan Cheese in the world.

This historical breed of cows from our territory, produces the very best milk to make Parmesan Cheese, but at the end of the '90s only 200 exemplar were left and it began to be considered extinct.

A path of protection started by the "Consortium of value of the products from the White Valpadana/Modenese's Bovine".

- Each cow produces between 9 and 12 lt of milk (1/4 of the conventional Frisona Cow)
- The Organic production of the White Cow Parmesan Cheese in extremely limited: only one wheel per day in the world is produced (for which 120 cows are bred)
- The milk of the White Modenese's cow, thanks to a particular beta-casein, is the best milk for the Parmesan Cheese production.



Presidio Slow Food®