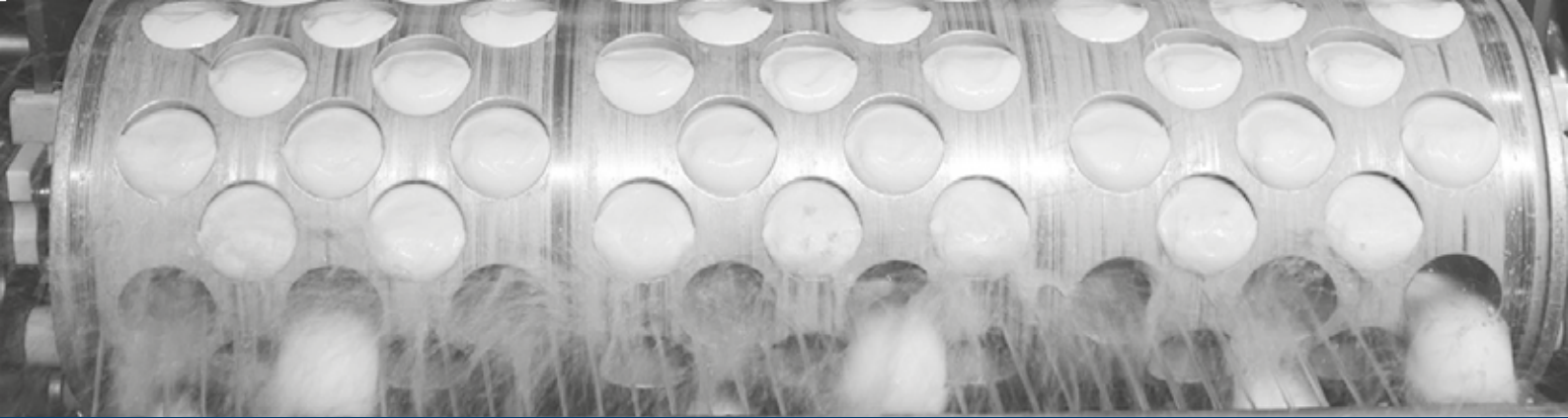




latteria e caseificio

**Innovation
is our tradition**





Mozzarella

Cheese with spun paste made from cow's milk.



BALLS

100 gr BAG

Weight	Pcs x Ct	Shelf Life in days
100 gr	30	25

100 gr x 10 pcs BAG

Weight	Pcs x Ct	Shelf Life in days
1 kg	3	25



100 gr x 4 pcs BAG

Weight	Pcs x Ct	Shelf Life in days
400 gr	6	25

THE TRADITIONAL BAG OF QUALITY

Weight	Pcs x Ct	Shelf Life in days
100 gr	30	25



125 gr x 4 pcs BAG

Weight	Pcs x Ct	Shelf Life in days
500 gr	5	25



125 gr BAG

Weight	Pcs x Ct	Shelf Life in days
125 gr	24	25



BALLS

100 gr BAG

Weight	Pcs x Ct	Shelf Life in days
100 gr	30	25

100% ITALIAN milk



MINI BALLS

10 gr TRAY

Weight	Pcs x Ct	Shelf Life in days
250 gr	6	25



10 gr TRAY

Weight	Pcs x Ct	Shelf Life in days
1 kg	2	25

30 gr TRAY

Weight	Pcs x Ct	Shelf Life in days
1 kg	2	25

100 gr x 10 pcs TRAY

Weight	Pcs x Ct	Shelf Life in days
1 kg	2	25

125 gr x 8 pcs TRAY

Weight	Pcs x Ct	Shelf Life in days
1 kg	2	25



BATONS

VACUUM SEALED PACKAGING MORO

Weight	Pcs x Ct	Shelf Life in days
1 kg	15	25

VACUUM SEALED FIOR DI LATTE

Weight	Pcs x Ct	Shelf Life in days
1 kg	15	25

VACUUM SEALED PACKAGING

100% ITALIAN milk

Weight	Pcs x Ct	Shelf Life in days
1 kg	15	25



5 kg MULTIPACK BAG

Weight	Pcs x Ct	Shelf Life in days
5 kg	4	25

5 kg EUROBOX BAG

Weight	Pcs x Eurobox	Shelf Life in days
5 kg	100	25



JULIENNE

IN BAGS

Weight	Pcs x Ct	Shelf Life in days
2 kg	4	25

BY THE TRAY

Weight	Pcs x Ct	Shelf Life in days
3 kg	4	25

THIN SHEET PACKETS

Weight	Pcs x Ct	Shelf Life in days
4 kg	2	25



CUBED

IN BAGS

Weight	Pcs x Ct	Shelf Life in days
2 kg	4	25

BY THE TRAY

Weight	Pcs x Ct	Shelf Life in days
3 kg	4	25



Ricotta

Ricotta, fine chunks, spreadable and compact produced from cow's milk whey.



TRAY

100%
ITALIAN milk

PASTEURISED AND HOMOGENISED

Weight 1,5 kg	Pcs x Ct 2	Shelf Life in days 45
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BOWL

100%
ITALIAN milk

PASTEURISED AND HOMOGENISED

Weight 250 gr	Pcs x Ct 8	Shelf Life in days 45
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BOWL

100%
ITALIAN milk

PASTEURISED AND HOMOGENISED

Weight 100 gr	Pcs x Ct 20	Shelf Life in days 45
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BAGS FOR INDUSTRY

PASTEURISED EUROBOX PACKET

Weight 10 kg about	Pcs x Eurobox 50	Shelf Life in days 45
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PASTEURISED CARTONBOX PACKET

Weight 10 kg about	Pcs x Cartonbox 40	Shelf Life in days 45
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PASTEURISED CARDBOARD PACKET

Weight 10 kg about	Pcs x Ct 1	Shelf Life in days 45
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INDUSTRIAL CONTAINERS

PASTEURISED CARDBOARD CONTAINER

Weight 6 kg about	Pcs x Ct 2	Shelf Life in days 45
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PASTEURISED CONTAINERS BY THE PALLET

Weight 6 kg about	Pcs x Pallet 96	Shelf Life in days 45
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Cheeses

Genuine and prestigious cheeses produced with only Italian milk in full respect of dairy traditions.



MONTASIO DOP

100%
ITALIAN milk

FRESH WHOLE ROUNDS

Weight	Pcs x Ct	Suitable
6,5 kg about	Loose forms	for seasoning

FRESH 1/2 VACUUM PACKED

Weight	Pcs x Ct	Shelf Life in days
3,5 kg about	2	120

FRESH 1/4 VACUUM PACKED

Weight	Pcs x Ct	Shelf Life in days
1,6 kg about	4	120

MEDIUM WHOLE ROUND

Weight	Pcs x Ct	Suitable
6,5 kg about	Loose forms	for seasoning



DANIELE®

100%
ITALIAN milk

FRESH DAIRY

Weight	Pcs x Ct	Shelf Life in days
6 kg about	Loose forms	150

FRESH DAIRY x 7 kg

Weight	Pcs x Ct	Shelf Life in days
7 kg about	Loose forms	150

1/2 VACUUM PACKED

Weight	Pcs x Ct	Shelf Life in days
3 kg about	2	90

1/4 VACUUM PACKED

Weight	Pcs x Ct	Shelf Life in days
1,5 kg about	4	90

CACIOTTA

100%
ITALIAN milk

WHOLE ROUND

Weight	Pcs x Ct	Shelf Life in days
700 gr about	4	60

WHOLE ROUND IN A PROTECTIVE ATMOSPHERE

Weight	Pcs x Ct	Shelf Life in days
700 gr about	4	90





The Company

Latteria and Caseificio Moro is a solid and innovative production farm operating in the dairy sector since the early 1900s.

At first we focused on supplying local wholesalers and retailers. Over the years, the company has also become specialist in the production of fresh and aged cheeses. It has continuously invested in cutting-edge production and technological processes and acquired the most important quality certifications in the sector.

The company currently has **70 employees**, a production site of 25,000 square meters and an annual turnover of over **50 million euros**.

The introduction of over **3,000 quintals** (approximately 65 tonnes) **of milk per day**, mainly from local producers, allows the company to respond to all the most demanding market demands, guaranteeing quality, safety and competence in all the various stages of processing, packaging and delivery.

INNOVATION, TRADITION AND RESPECT FOR THE ENVIRONMENT

What is innovation for others is tradition for us

Environmental enhancement

Latteria and Caseificio Moro constantly makes important investments in renewable energy sources with the aim of optimising resources while preserving the environment and local area.

The most innovative production processes have always been a consolidated reality within the Dairy. In particular, steam spinning makes it possible to obtain excellent products.

In 2010 the company installed a solar system used for internal production needs. In 2013 an innovative energy production plant began, powered exclusively by waste products from its own dairy processing.

-580 tonnes per year

Reduction of CO² emissions thanks to the bio-gas plant

-162 tonnes per year

Reduction of CO² emissions thanks to the photovoltaic system



Resource optimisation



Environment enhancement



Circular economy

G

GDO

We are suppliers of large-scale retail trade with the Moro brand and a partner of private brands.

H

HoReCa

We supply the restaurants, community and catering sectors with efficiency, service and quality.

I

Industry

We produce specific products for the industrial food sector with cutting-edge technologies.



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RafCycle®

