

IGOR

Gorgonzola



1996

2003

2009

2011

2018

Company Profile



1st ITALIAN CHEESE

CERTIFIED
“NATURALLY LACTOSE FREE”
BY AILI

With DGSAN 24708 dated 16th June 2016, the Italian Ministry of Health has set a lactose residue below 0.1 g per 100g of product to declare a dairy product **NATURALLY LACTOSE FREE**.

Since many years, the analyzes on IGOR Gorgonzola have shown an average value of Lactose 10 times LOWER THAN the ministerial parameter.

An important requirement to put on all the IGOR Gorgonzola packs the logo of the **ITALIAN ASSOCIATION OF LACTOSE INTOLERANTS**.





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 renowned 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**, CEO; father **Gianvittorio**, President; mother **Ivana**, Supervisor; **Lara**, CFO; and **Maurizio**, COO.



Evolution



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 out-of-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



2.300.000

WHEELS OF GORGONZOLA PRODUCED



180

IGOR'S MILK IS PRODUCED BY FARMS IN THE PIEDMONT AND LOMBARDY REGIONS



1.000

FAMILIES INVOLVED IN IGOR'S OPERATIONS



45%

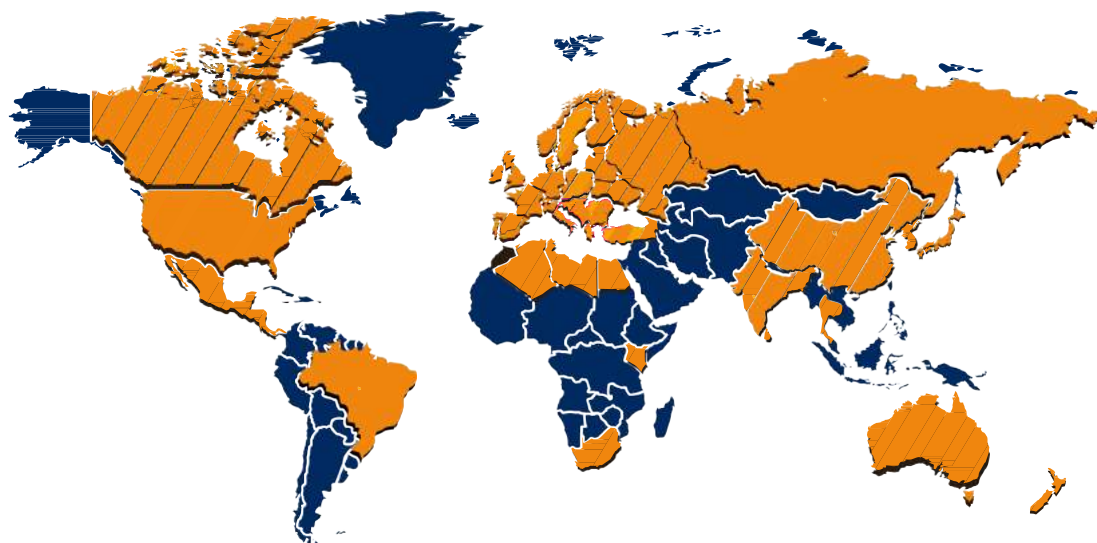
IGOR'S WORLD MARKET SHARE



50%

EXPORT ACTIVITY

IGOR WORLDWIDE



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:

- Quattrose Santi **New!**
- Gorgonzola Gran Riserva Leonardi Al Cucchiaino **New!**
- Blu di Capra **New!**
- Crumbles
- Gorgonzola InBlu
creamy texture and Premium range
- 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

QUATTROROSE SANTI

Igor Gorgonzola, following the acquisition of the historical SANTI brands, decided to bring back to the tables of all the families the famous Gorgonzola Quattorose. It is a PREMIUM Gorgonzola that will be produced with **PIEDMONTESE MILK SUPPLY CHAIN** with **CERTIFIED ANIMAL WELFARE** and with the same artisan production method used by SANTI SPA.



Quattorose Santi



12 Kg



1 x 1

Gorgonzola Dolce wheel



6 Kg



1 x 1

Gorgonzola Dolce half a wheel



3 Kg



1 x 2

Gorgonzola Dolce 1/4



1,5 Kg



1 x 4

Gorgonzola Dolce 1/8



150 g - 200 g



1 x 8 - 1 x 16

**Gorgonzola Dolce e Piccante
portion**



1,2 Kg



1 x 4

Fior di Delizia



200 g



1 x 15

Fior di Delizia portion

IGOR News

ANIMAL WELFARE

The « **ANIMAL WELFARE** » certification is a further demonstration of the traceability of the production chain. By this certification it is ensured that the company follows a structured animal welfare assessment program, with scientific and objective bases, as a demonstration and guarantee of the high quality in the selection of Piedmontese breeding farms.



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**.



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

IGOR News

GORGONZOLA CRUMBLES

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

HIA - ITA - 00348



الهيئة العالمية للحلال

HALAL
INTERNATIONAL
AUTHORITY

WWW.HALALINT.ORG

WORLD CHAMPIONSHIP
CHEESE
CONTEST

MONONA TERRACE CONVENTION CENTER
MADISON, WISCONSIN, USA



2nd PLACE

Gorgonzola Igor Piccante





1st PLACE

La SELEZIONE
Gran Riserva
LEONARDI
IGOB



Gran Riserva Leonardi La Selezione



12 Kg



1 x 1

Gran Riserva wheel



6 Kg



1 x 1

Gran Riserva half a wheel



1,5 Kg



1 x 4

Gran Riserva 1/8



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 a 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 a wheel

New Optional

Gran Riserva Leonardi - La Selezione

al Cucchiaino

BEFORE



AFTER



The use of the **following ring-accessory** allows to separate the rind from the paste, permitting to the operator to take the product with the spoon without even collecting the rind (that by law is NOT EDIBLE). It also keeps the paste harder, without excluding the creamy feature, allowing a better presentation of the product at the delicatessen 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

Gorgonzola Dolce DOP - InBlu



12 Kg



1 x 1

Gorgonzola Dolce wheel



6 Kg



1 x 1

Gorgonzola Dolce half a wheel



1,5 Kg



1 x 4

Gorgonzola Dolce 1/8



750 g



1 x 6

Gorgonzola Dolce 1/16



150 g - 200 g



1 x 8 - 1 x 16

Gorgonzola Dolce portion

Gorgonzola Dolce DOP - InBlu



150 - 170 g



1 x 8

Gorgonzola Dolce
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 Dolce DOP - Igor Creme



12 Kg



1 x 1

Gorgonzola Dolce wheel



6 Kg



1 x 1

Gorgonzola Dolce half a wheel



3 Kg



1 x 2

Gorgonzola Dolce 1/4



1,5 kg



1 x 4

Gorgonzola Dolce 1/8



750 g



1 x 6

Gorgonzola Dolce 1/16



200 g



1 x 8 - 1 x 16

Gorgonzola Dolce portion

Gorgonzola Dolce DOP - Casa Leonardi



12 Kg



1 x 1

Gorgonzola Dolce wheel



6 Kg



1 x 1

Gorgonzola Dolce half a wheel



1,5 Kg



1 x 4

Gorgonzola Dolce 1/8



750 g



1 x 6

Gorgonzola Dolce 1/16



200 g



1 x 8 - 1 x 16

Gorgonzola Dolce portion

Gorgonzola Piccante DOP



12 Kg



1 x 1

Gorgonzola Piccante wheel



6 Kg



1 x 1

Gorgonzola Piccante half a 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

Petit Plateau



150 - 200 g

1 x 12 - 1 x 15

Gorgonzola Dolce portion



150 - 200 g

1 x 12 - 1 x 15

Gorgonzola Piccante portion

Gorgonzola DOP - Organic



12 Kg



1 x 1

Gorgonzola Bio wheel



6 Kg



1 x 1

Gorgonzola Bio half a wheel



1,5 Kg



1 x 4

Gorgonzola Bio 1/8



750 g



1 x 6

Gorgonzola Bio 1/16



170 g



1 x 8 - 1 x 16

Gorgonzola Bio Dolce portion

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 Dolce/Piccante
wheel blue bag**



	
12 kg	1 x 1

**Gorgonzola Dolce/Piccante
wheel vacuum packed**

Mascarpone, Ricotta e Mozzarelle



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

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:

Energy	1346 Kj	325 Kcal
Total fat	27 g	
Saturated fat	19.4 g	
Calcium	432 mg	
Carbohydrates	0.9 g	
Sugars	< 0.1 g	
Proteins	19.5 g	
Phosphorus	374 mg	
Fibers	< 0.5 g	
Vitamins	A, B1, B2, B6, B12, E, PP	
Salt	1.81 g	

Average values for 100g



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 180 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**.



since 1935

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 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**.



The Company and the territory

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 Main 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** 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.





Awards

- 2019** IGOR was selected among the 100 **Super Champion** companies in a survey conducted by the newspaper Corriere della Sera with the support of the Study Centre Italypost.
- 2018** The **Gorgonzola Dop Piccante** and the **goat blue cheese Clin** received the **superior quality award in the 12th Contest "Infiniti Blu"**. During this event, the **Gorgonzola DOP Dolce and Piccante Pal** and the **Gorgonzola DOP Dolce Igor** won the **quality award**.
- 2016** **Gorgonzola piccante** ranks as the 2nd best cheese in the world at the "**World Championship Cheese Contest**" in Wisconsin. The American competition is considered the biggest competition of its kind among dairy excellences.
- 2015** **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.
- 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 Piccante 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.
- 2012** **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.
- 2011** **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.
- 2009** In the month of March, **IGOR** 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.
- 2002** Once again, **DATABANK**, based on a study similar to that carried out in 2001 (see below), ranks **IGOR** as the leading Italian cheese factory.
- 2001** 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.

Certifications

IGOR, a high quality corporate, has obtained the following certifications:

UNI EN ISO 22000:2005

issued on 2013

GLOBAL STANDARD FOR FOOD SAFETY (BRC)

issued on 2005

IFS INTERNATIONAL STANDARD FOR AUDITING FOOD SUPPLIERS

issued on 2005

The IGOR group



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

MORE CHEESE FACTORIES OF THE IGOR GROUP



Via Braia 1
28077 Prato Sesia (NO)



Via Novara 160
28062 Cameri (NO)



ACQUISITION
BRAND



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





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