

IGOR

Gorgonzola

100% GUSTO ITALIANO



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Gorgonzola
100% GUSTO ITALIANO



LEONARDI FAMILY: since 4 generations



From the left: **Fabio**, CEO; **Lara**, CFO; Grandmother **Ivana**, Supervisor; **Giulia**, Export Sales Account; **Maurizio**, President.

Passion, planning, commitment, tradition, and innovation: these are the keys to IGOR Gorgonzola's success.

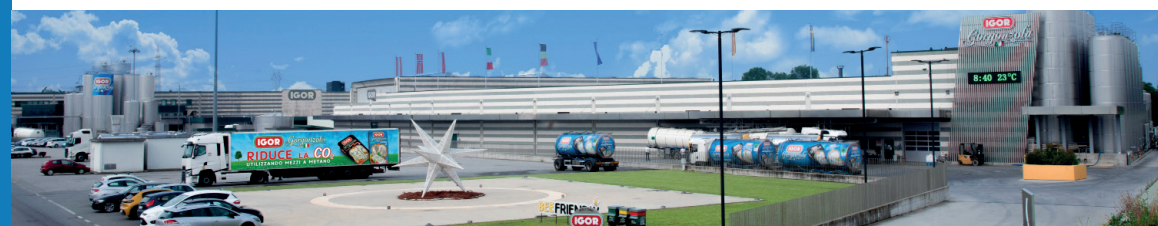
For four generations, the Leonardi Family has been producing and bringing to the tables of the world the PDO Gorgonzola, a perfect synthesis between the ancient and wise art of cheese making and the most modern technological innovations. Handed down from father to son, IGOR's original recipe has remained unchanged for over 80 years, paying the utmost attention to the selection of milk and a careful monitoring of the various production stages, always respecting tradition and the environment. Just a few simple ingredients to create a unique cheese, known and loved in Italy and all over the world thanks to its incomparable taste.

“Four generations have passed since then, but the love for tradition has remained unchanged.”

THE HISTORY: from 1935 until today

Since 1935, the year of its foundation, IGOR has enjoyed a significant and constant growth. Thanks to the strong development of both national and international markets, Igor has been able to make several investments over time, achieving 5 expansions of its headquarter located in Cameri and 4 acquisitions of gorgonzola production sites.

In the headquarter of Cameri we find a modern factory, where there are two fully automated production plants, one of which, inaugurated in December 2018, built according to the principles of the 4.0 Industry. Moreover, to better combine **innovation and tradition**, in recent years Igor has acquired the following historical production sites: PAL in Prato Sesia, CLIN in Cameriano, SI INVERNIZZI in Trecate and a historical ripening site in Cameri: BALLARINI.



1935	FOUNDATION	Natale Leonardi carried out an artisanal production of Gorgonzola in Mezzomerico and sold it to hotels of the Maggiore Lake.
1996	IGOR 1	IGOR moves the company to Cameri, in a modern plant of 15,000 square metres.
2000	COAGULATOR	Igor installs the first coagulator in continuous, an innovative production system, to increase the production capacity to around 4,000 wheels per day .
2003	IGOR 2	Expansion of the headquarter: +5.000 sqm .
2006	ACQUISITION OF BALLARINI	IGOR acquires BALLARINI, a company specialised in the artisanal ripening of gorgonzola , to increase its presence on world markets.
2008	ACQUISITION OF CLIN	An artisanal dairy where 800 wheels of Gorgonzola Dolce and Piccante are produced each day with 3000-litre polyvalent tanks .
2009	IGOR 3	Headquarters expansion: + 5.000 sqm .
2011	IGOR 4	4th expansion of the headquarter of more than 10.000 sqm .
2014	ACQUISITION OF PAL	At the foot of Monte Rosa, Pal is a historic artisanal dairy with 3,000-litre polyvalent tanks , where around 300 wheels of top-quality Gorgonzola are produced each day.
2018	IGOR 5 GORGONZOLA 4.0	Concluded in December 2019, the 5th expansion of the headquarter according to the principles of 4.0 Industry brought the total area of the Cameri site to 50,000 sqm , with the installation of the 2nd coagulator based on Industry 4.0.
2019	SI INVERNIZZI ACQUISITION	IGOR acquires Si Invernizzi, a historical production site with a century of history, specialised in the production of premium gorgonzola thanks to 700-litre tanks .
2021	SI INVERNIZZI EXPANSION	The expansion of Si Invernizi of 3,500 sqm was completed in December 2021

THE IGOR GROUP TODAY





IGOR Gorgonzola was born in dairies located at the foot of Monte Rosa, one of Italy's most beautiful valleys and a UNESCO World Heritage Site. All IGOR's production sites produce Gorgonzola using fresh Italian milk coming from carefully selected farms in the PDO area, two of which are in the Ticino River Park, where Gorgonzola has always been produced and where fodder from permanent meadows guarantee a superior level of milk that is particularly suitable to produce this Italian excellence.

TECHNOLOGY AT THE SERVICE OF TRADITION

IGOR Gorgonzola is truly committed in preserving the know-how of traditional cheese making, an important value to be handed down proudly to future generations. For this reason, during its expansions, the company has chosen to acquire three historical cheese companies deeply rooted in the territory with a long-lasting experience in Gorgonzola production.

IGOR today owns 5 production sites:

- 2 fully automated plants at Igor's headquarters in Cameri, one of which was inaugurated in December 2019 according to the principles of the 4.0 Industry
- 2 artisanal dairies, CLIN and PAL, where production is carried out with 3000-litre polyvalent tanks.
- 1 artisan plant, SI INVERNIZZI, which produces gorgonzola with 700-litre tanks.



KEY NUMBERS OF IGOR



2.600.000
WHEELS OF GORGONZOLA PRODUCED
PER YEAR



150
FARMS IN PIEDMONT AND LOMBARDY
REGIONS PRODUCING MILK FOR IGOR



1.000
FAMILIES INVOLVED IN IGOR'S
PRODUCTION SYSTEM



49%
IGOR'S WORLD MARKET SHARE



52%
EXPORT ACTIVITY



TRACEABILITY OF THE SUPPLY CHAIN

According to the Company's criteria "one step backward and one step forward", strict internal procedures regulate the selection of the suppliers, identifying a precise outline of all agents which operate at each single stage of the production chain. The aim is to always improve food safety by increasing the information available to the Company and encouraging greater accountability of the operators in the supply chain. It is important, therefore, to have a wide level of information on the path followed by the products along the supply chain, from the agricultural to the distribution phase: the information does not concern only the economic agents participating in the supply chain, but is associated with the product, allowing its history to be reconstructed.

To achieve these results, IGOR has implemented a management system to follow the stream of rawmaterials and products according to batches, assigning a set of information to each lot. All this has led to an overall improvement of food safety and the prevention of risks linked to noncompliance.

For instance, when there is a problem of hygienic- sanitary nature, our system allows the identification of non-conforming lots, as well as the phase in the supply chain where the problem has 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 traceability system in the supply chain, IGOR has introduced strict production rules for all the actors involved in the system in order to gain and maintain high-quality level of products, such as planning numerous and specific periodic inspections.





ONLY ITALIAN FRESH MILK 100% farm animal welfare



Each day, over 180 farms selected by IGOR exclusively from Piedmont and Lombardy regions, provide their best fresh milk, collected from cows fed with natural fodder. IGOR carries out regular visits to the farmers to check and verify the health and well-being of the animals. Moreover, IGOR's internal laboratory carries out analysis on milk as soon as it gets to the plant, thereby guaranteeing its 100% authenticity.

NATURALLY LACTOSE-FREE



All gorgonzola produced by Igor has been certified Naturally Lactose-Free by L-free and approved by the Italian Lactose Intolerance Association (AILI).

On 16th June 2016, the Italian Ministry of Health declared, by decree DGSAN 24708, that a dairy product can be defined naturally lactose-free when the lactose residue is lower than 0,1g per 100g.

The Italian Association for Lactose Intolerance (AILI) awards its certification to the companies whose products have a lactose residue 10 times lower than the ministerial parameters. IGOR Gorgonzola has not only demonstrated its compliance with this parameter, by showing AILI multi-year analyses on its gorgonzola, but has also undergone analyses carried out by the certification body in an external accredited laboratory.

Tests carried out on Igor's gorgonzola certified a lactose residue even lower than 0,01g for 100g of product: a quantity 10 times lower than the ministerial parameter.

Igor's gorgonzola is the first cheese that obtained this important certification.

PASSION FOR TASTE, LOVE FOR THE PLANET

PASSION FOR TASTE, LOVE FOR THE PLANET is the claim of the “sustainability method” that Igor Gorgonzola has developed over several decades, becoming today a food company with a complete eco-sustainable production chain.

The green model that we present pursues the ideal of being a “positive impact” entity: the whole production chain of Igor Gorgonzola has become over time a low or zero environmental impact chain, as we have always been a company at the forefront in terms of controls, surveys and new technologies: our Passion for Taste makes us stay constantly updated and in line with the needs of the current times, without sacrificing high quality and the traditional nature of our PDO cheese.

Our Love for the Planet has reached a new peak in 2022: starting from our reliable suppliers, who have developed 100% farm animal welfare, according to the Classyfarm standard; passing through the new ecological methane transports and the numerous certifications - such as the important Zero Emission Company - until our consumers thanks to a totally recyclable new eco-pack.

Igor has therefore not only a healthy and excellent product, but today also its pack has reached the highest levels of quality and efficiency.

NEW ECOPACK 100% RECYCLABLE

For several years now, thanks to the elimination of the plastic lid, Igor has reduced the use of plastic by 30% on almost 15 million packs per year. The sustainable innovation of 2022 is the new ECOPACK 100% recyclable, which consists of a tray, a back-label and a foil, all made of polypropylene, a 100% recyclable material.



3P SUSTAINABILITY METHOD

SUSTAINABLE QUALITY ALONG THE WHOLE PRODUCTION CHAIN

PRODUCT

100% FARM ANIMAL WELFARE



25% METHANE GAS IN SUSTAINABLE TRANSPORT



IMPROVEMENT IN ENERGY EFFICIENCY PERFORMANCE OF 48% TOE/t



PRODUCTION

RECOVERY OF DEMINERALISED WATER FROM WHEY



ZERO EMISSION COMPANY



100% GREEN ENERGY

2 COGENERATION PLANTS WITH 100% HEAT RECOVERY SYSTEM



PACKAGING

ECOPACK -30% PLASTIC



100% RECYCLABLE PACKAGING

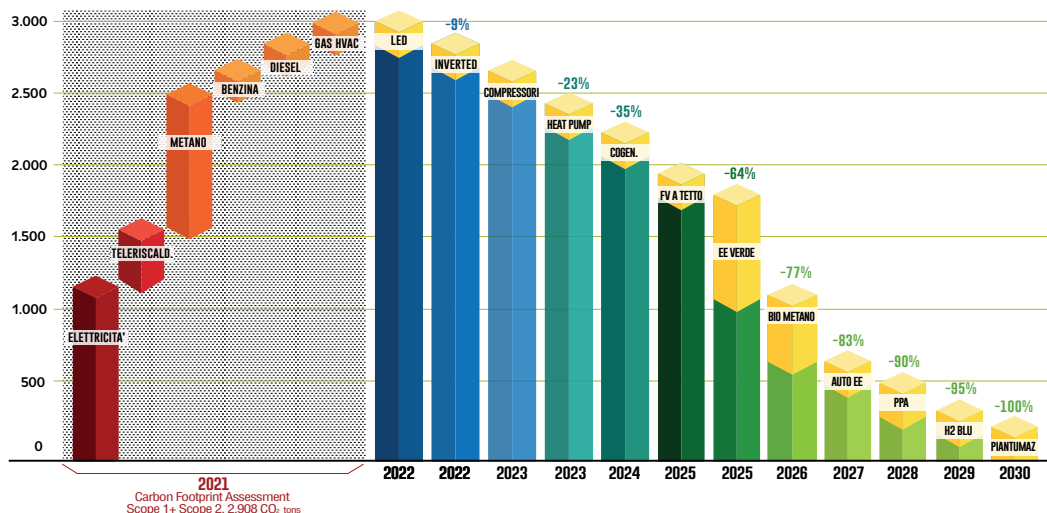
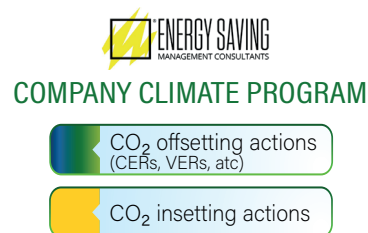


IGOR'S COMMITMENT FOR THE ENVIRONMENT

IGOR Gorgonzola has also obtained the ISO 50001 Certification. This voluntary international standard was issued in 2011 by the International Organization for Standardization and it is the new international standard for energy management. 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.

In addition, IGOR launched the BEE-FRIENDLY project, inaugurating a new beehive site at the central production plant in Cameri, located on the edge of the Ticino valley, a suitable environment for the development and pollination of bees. Bees are one of the world's most important pollinators, they ensure the survival of hundreds of other animals and play a decisive role in agriculture. It is well known that the number of pollinators is dropping due to pollution, and their disappearance would upset the natural balance of the ecosystem.

Last but not least, Igor has always had his eye on the future and therefore has already defined the objectives of a plan to continuously improve the company's sustainability from now until 2030.



IGOR'S SOCIAL COMMITMENT



Coppa Italia A1 2015



Campionato Italiano 2017



Supercoppa Italiana 2017



Coppa Italia A1 2018



Coppa Italia A1 2019



CEV Champions League
18 MAGGIO 2019

An entrepreneur knows that social commitment is a must for a successful company: this is a conviction rooted in those who have achieved international success, and it is an even more deeply felt concept in Leonardi's family, which retains strong ties to its territory.

IGOR is active at 360° in the social world, supporting numerous projects through the fund created by the Foundation of the Communities of Novara whose president was, until 2015, Ezio Leonardi, uncle of the holders of IGOR. The company actively participates in support of cultural events and initiatives with important social implications, also promoted by the Maggiore Hospital of Novara, a reference point for health care and top-level medical research.

Each initiative supported by IGOR goes beyond brand visibility and event sponsorship: It is a choice dictated by love for the territory and its inhabitants.



CERTIFICATIONS

IGOR Gorgonzola is strongly committed to ensuring highest-quality products. IGOR Gorgonzola has always strived to meet the highest production standards: a constant effort that has been certified by the most important Certification Bodies.

- ISO 50001-2018 FOR ENERGY MANAGEMENT SYSTEM
- GLOBAL STANDARD FOR FOOD SAFETY (BRC)
- IFS INTERNATIONAL STANDARD FOR AUDITING FOOD SUPPLIERS
- LFREE: NATURALLY LACTOS FREE
- AXPO: 100% ELECTRICAL ENERGY FROM RENEWABLE SOURCE
- ZERO EMISSION COMPANY
- ANIMAL WELFARE according to CLASSYFARM
- HALAL
INTERNATIONAL HALAL AUTHORITY + WORLD HALAL AUTHORITY

AWARDS



2023
infiniti blu EXCELLENCE AWARD



2023
WORLD CHEESE AWARDS BRONZE MEDAL



2019
WORLD CHEESE AWARDS GOLD MEDAL



2011
WORLD CHEESE AWARDS SUPER GOLD MEDAL



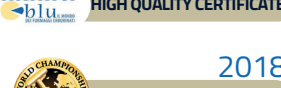
2023
WORLD CHEESE AWARDS SILVER MEDAL



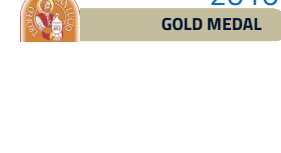
2023
infiniti blu EXCELLENCE AWARD



2023
WORLD CHEESE AWARDS BRONZE MEDAL



2018
infiniti blu HIGH QUALITY CERTIFICATE



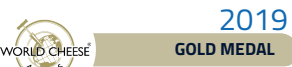
2018
WORLD CHAMPIONSHIP CHEESE CONTEST SILVER MEDAL



2016
WORLD CHEESE AWARDS GOLD MEDAL



2023
infiniti blu HIGH QUALITY CERTIFICATE



2019
WORLD CHEESE AWARDS GOLD MEDAL



2018
infiniti blu QUALITY CERTIFICATE



2012
WORLD CHAMPIONSHIP CHEESE CONTEST SUPER GOLD MEDAL

IGOR ON THE WEB

Igor has been investing heavily in Digital Marketing for several years. A creative website has been made 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 on Food and Beverage and national information websites has given, as a result, the leadership on the main social media, such as Instagram, Facebook, LinkedIn, YouTube and TikTok and the inauguration of official IGOR pages in 4 countries.

Igor also invests in collaborations with famous chefs, influencers and food bloggers thanks to online competitions, daily interactions and periodic campaigns, and also invests in digital campaigns on the main Food and Beverage websites in France, Spain and Germany.



A UNIQUE CHEESE, safeguarded by the Protected Designation of Origin: PDO



Gorgonzola cheese was recognized by the European Community and registered in the list of the PDO products on the 12th of June 1996 in accordance with the EEC Regulation n° 1107/96. A strict legislation defines the production standards and the PDO area of milk collection, production, and ripening, ensuring its quality and authenticity. There are two varieties of Gorgonzola - dolce (mild) and piccante (spicy) type - each with its peculiar characteristics deriving from distinct production processes strictly regulated by the Standard Specifications, issued by the Consortium for the protection of Gorgonzola PDO, implemented by MIPAAF (Italian Ministry of Agricultural, Food, and Forestry Policies), and recognized by the European Community. Each Gorgonzola wheel is labelled with the indication about the cheese maker; moreover, Gorgonzola must be wrapped in goffered aluminium foil with the goffered identifying **g** marks printed all over the aluminium foil: without this identifying mark issued by the Consortium, the product cannot be considered Gorgonzola.

A designated body, authorized by the Ministry of Agricultural, Food, and Forestry Policies, periodically verifies if producers comply with such requirements. A certificate of conformity may only be granted to those cheese wheels that fully comply with the standards mentioned above, thereby allowing the marketing of the product under the name of Gorgonzola with Protected Designation of Origin. The portions of Gorgonzola sold in trays must carry the symbol of the Consortium with the appropriate authorisation number given to the producer and the packer as quality assurance.

NUTRITION FACTS

From a nutritional point of view, Gorgonzola is a complete food, that contains all the essential elements to ensure a harmonious physical development and a balanced intake of daily, healthy energy.

Energy	1346 Kj	325 Kcal
Total Fat	27 g	
saturated fatty acids	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	



PRODUCT LINES

Sales formats:

- Wheel of 12 kg
- Half-wheel of 6 kg
- 1/4 wheel of kg 3
- 1/8 wheel of kg 1,5
- 1/16 wheel of 750 g
- Portioned sales units 150 g / 200 g



Product lines:

- **Gorgonzola Gran Riserva Leonardi**
The top-quality extra-creamy Gorgonzola
- **Quattorose Santi**
The historical brand of Gorgonzola
- **Gorgonzola inBlu**
The creamy Gorgonzola of Premium range
- **Gorgonzola Piccante**
Gorgonzola with an intense taste
- **Blu di Capra**
Blue cheese made with fresh goat milk
- **Igor Creme**
The creamy Gorgonzola cremoso
- **Line Casa Leonardi**
The typical Gorgonzola
- **Gorgonzola BIO**
Our organic Gorgonzola
- **Gorgonzola Crumbles**
- **Gorgonzola for Industry**
- **Other cheese varieties**




GRAN RISERVA LEONARDI LA SELEZIONE



 12 Kg
 1 x 1

Wheel



 6 Kg
 1 x 1



Half wheel



 3 Kg
 1 x 2



1/4



 1,5 Kg
 1 x 4

1/8



 750 g
 1 x 6

1/16



GRAN RISERVA LEONARDI AL CUCCHIAIO with wooden pack



 6 Kg
 1 x 1

Half wheel





 1,5 Kg
 1 x 4

1/8



DOLCETTO MASCARPONE AND GORGONZOLA



 1,2 Kg
 1 x 4

GORGONZOLA AND MASCARPONE



 2,4 Kg
 1 x 2

GORGONZOLA AND MASCARPONE



La SELEZIONE
Gran Riserva
LEONARDI
IGOR

IGOR
Gran Riserva
LEONARDI
IGOR

GORGONZOLA
Gran Riserva
LEONARDI
IGOR

DOLCE
CREMOSITÀ

NATURALMENTE
PRIVO DI LATTOSIO

A CURA DI ESPERTI MAS

PRODOTTO IN CASERIFICI ARTIGIANALI

ECO PACK
100%
RICICLABILE

250
g

CERTIFICA
BENESSERE AN

La SELEZIONE
Gran Riserva
LEONARDI
IGOR

La SELEZIONE
Gran Riserva
LEONARDI
IGOR

La SELEZIONE
Gran Riserva
LEONARDI
IGOR

La SELEZIONE
Gran Riserva
LEONARDI
IGOR

GRAN RISERVA LEONARDI BORDEAUX



 12 Kg

 1 x 1

Wheel



 6 Kg

 1 x 1

Half wheel



 3 Kg

 1 x 2

1/4



 1,5 Kg

 1 x 4

1/8



 750 g

 1 x 6

1/16

GRAN RISERVA LEONARDI BORDEAUX - AL CUCCHIAIO with wooden pack



 6 Kg

 1 x 1

Half wheel



 1,5 Kg

 1 x 4

1/8



 200 g

 1 x 12
 1 x 15

Gorgonzola Piccante Portion



 200 g

 1 x 12
 1 x 15

Gorgonzola Sweet Portion



QUATTROROSE SANTI HISTORICAL LINE



 12 Kg

 1 x 1

Wheel



 6 Kg

 1 x 1

Half wheel



 3 Kg

 1 x 2

1/4



 1,5 Kg

 1 x 4

1/8

QUATTROROSE SANTI AL CUCCHIAIO with wooden pack



 6 Kg

 1 x 1

Half wheel



GORGONZOLA
SANTI

Flora
DI GORGONZOLA
QUATTRO ROSE

QUATTROROSE SANTI NEW LINE



 12 Kg

 1 x 1

Wheel



 6 Kg

 1 x 1

Half wheel



 3 Kg

 1 x 2

1/4



 1,5 Kg

 1 x 4

1/8



 200 gr

 1 x 8
1 x 16

Gorgonzola Sweet
Portion



 200 gr

 1 x 8
1 x 16

Gorgonzola Piccante
Portion

DOLCETTO MASCARPONE AND GORGONZOLA



 1,2 Kg

 1 x 4

Fior di Delizia
GORGONZOLA AND MASCARPONE



 200 gr

 1 x 15

Portion Fior di Delizia
GORGONZOLA AND MASCARPONE



GORGONZOLA DOLCE IN BLU



12 Kg
1 x 1

Wheel



6 Kg
1 x 1

Half wheel



1,5 Kg
1 x 4

1/8



750 g
1 x 16

1/16



150 g
200 g
1 x 8
1 x 16

Gorgonzola Sweet Blu Portion



150 g
170 g
1 x 8

Gorgonzola Sweet Blu Triangle Portion

DOLCETTO MASCARPONE AND GORGONZOLA



150 gr
200 gr
1 x 15

Portion



1,2 Kg
1 x 4

Tronchetto



2,4 Kg
1 x 2

Tronchetto



GORGONZOLA PICCANTE



12 Kg
1 x 1

Wheel



6 Kg
1 x 1

Half wheel



1,5 Kg
1 x 4

1/8



750 g
1 x 16

1/16



150 g
200 g
1 x 8
1 x 16

Gorgonzola Piccante Black Portion



150 g
170 g
1 x 8

Gorgonzola Piccante Black Triangle Portion



150 g
200 g
1 x 8
1 x 16



Gorgonzola Piccante Green Triangle Portion



BLU DI CAPRA



with fresh goat milk



 12 Kg
 1 x 1



Wheel



 4 Kg
 1 x 1




Wheel of 4Kg



 1,5 Kg
 1 x 4

1/8



 200 g
 1 x 8
 1 x 16

Blu di Capra
Portion



Gorgonzola Dolce IGOR CREME Line



 12 Kg

 1 x 1

Wheel



 6 Kg

 1 x 1

Half wheel



 3 Kg

 1 x 2

1/4



 1,5 Kg

 1 x 4

1/8




 750 g

 1 x 6

1/16



 150 g

 200 g

 1 x 8

 1 x 16

Gorgonzola Sweet
Portion

Gorgonzola Dolce CASA LEONARDI Line



 12 Kg

 1 x 1

Wheel



 6 Kg

 1 x 1

Half wheel



 3 Kg

 1 x 2

1/4



 1,5 Kg

 1 x 4

1/8



 750 g

 1 x 6

1/16



 150 g
 200 g

 1 x 8
 1 x 16

Gorgonzola Sweet
Portion


IGOR ORGANIC



 12 Kg
 1 x 1



Wheel



 6 Kg
 1 x 1



Half wheel



 1,5 Kg
 1 x 4





1/8



 750 g
 1 x 6

1/16



 150 g
 200 g
 1 x 8
 1 x 16

Gorgonzola
Bio-Organic
Portion



IGOR

Gorgonzola
Bio

bioagri



IL SAPORE DELLA NATURA • THE TASTE OF NATURE

IGOR

Gorgonzola
Bio

IL SAPORE DELLA NATURA • THE TASTE OF NATURE

bioagri

IGOR

IGOR



CRUMBLES



GORGONZOLA CRUMBLES is the authentic, ready-to-use Gorgonzola PDO. IGOR Crumbles is the new proposal to meet the needs of the global market and affirm Igor's will to make products in line with the demands of the new generation of consumers all over the world.

GORGONZOLA DOP FOR INDUSTRY AND FOOD SERVICE



500 gr
1 x 1

Gorgonzola cubes
sweet/piccante



1,2 Kg
1 x 1

Gorgonzola cubes
sweet/piccante



12 Kg
1 x 1

Gorgonzola sweet/piccante
Blue Bag
(with or without rind)



5 Kg
1 x 1

Gorgonzola cubes
sweet/piccante

OTHER CHEESES



250 g
1 x 12

Mascarpone



500 g
1 x 6

Mascarpone



2,2 Kg
1 x 2

Taleggio DOP



1 Kg
1 x 12

Provolone







IGOR s.r.l.

Strada Natale Leonardi 32 • 28062 Cameri (Novara) • Italy
Tel. +39 0321 2001 • Fax +39 0321 200256 • E-mail: info@igornovara.it
www.igorgorgonzola.com