

IGOR

Gorgonzola

100% GUSTO ITALIANO



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Gorgonzola
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LEONARDI FAMILY: since 4 generations



From the left: Maurizio, Lara, Marco, Ivana, Giulia, Fabio

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.”

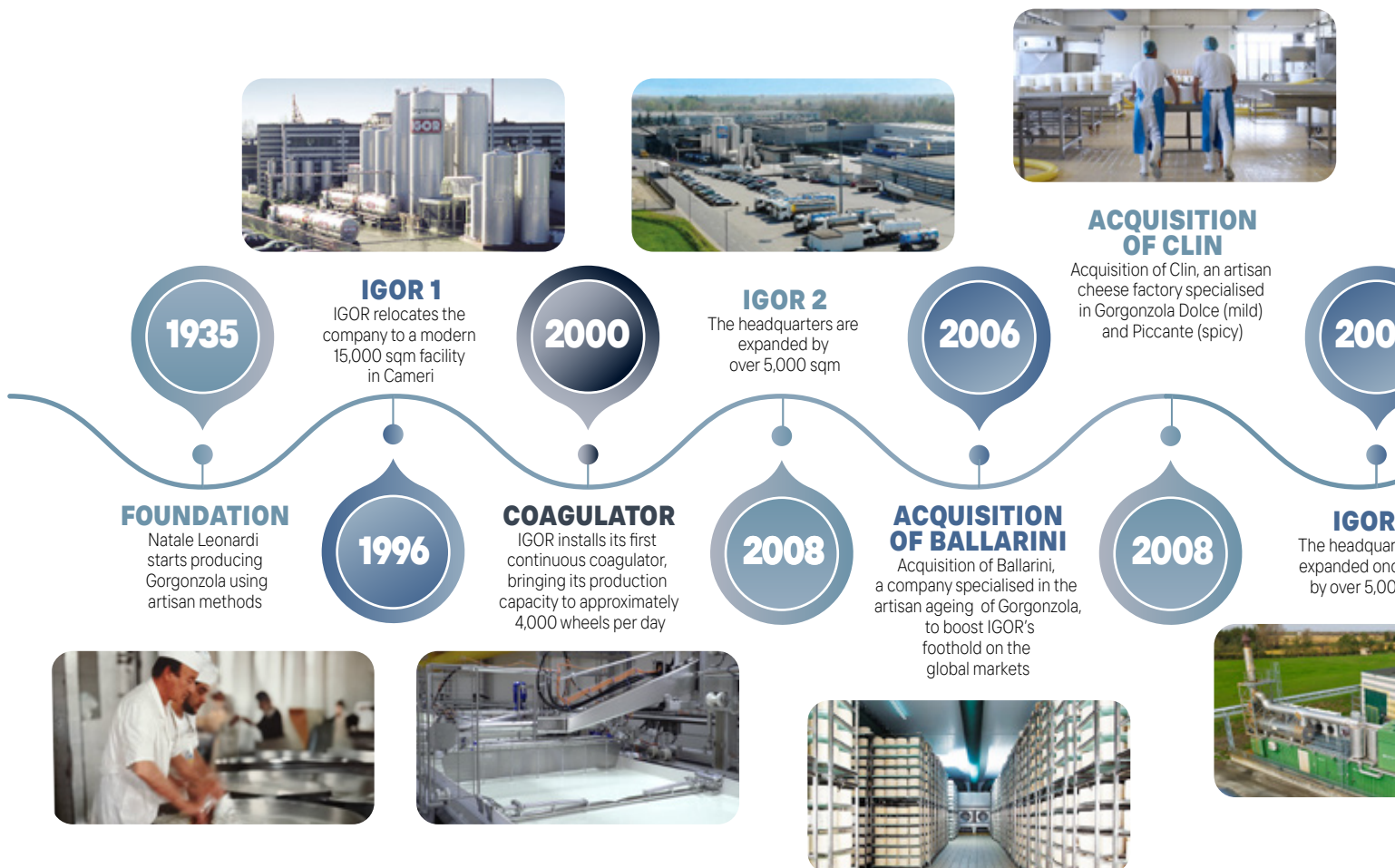
THE HISTORY: from 1935 until today

In the small village of Mezzomerico, nestled in the hills of Novara in Piedmont, Natale Leonardi handcrafted Gorgonzola, the iconic Italian cheese known for its blue veins and unique flavour. He delivered it by carriage to hotels around Lake Maggiore, frequented at the time by nobles from across the country and abroad. It is in this hilltop village and with Grandfather Natale that the story, traditions, and values of our company were born.

Founded by Natale Leonardi, in the small hill town of Mezzomerico in 1935, IGOR moved to a modern facility equipped with state-of-the-art Gorgonzola production, ageing and packaging technology in Cameri, Novara in 1996.

Over the years, through constant, considerable growth on the domestic and global markets, the company made various investments, expanding its headquarters five times and acquiring four production facilities.

The Cameri headquarters is an ultra-modern facility with two fully-automated production plants. The following historical facilities were acquired over the years to best combine innovation and tradition and maintain the artisan

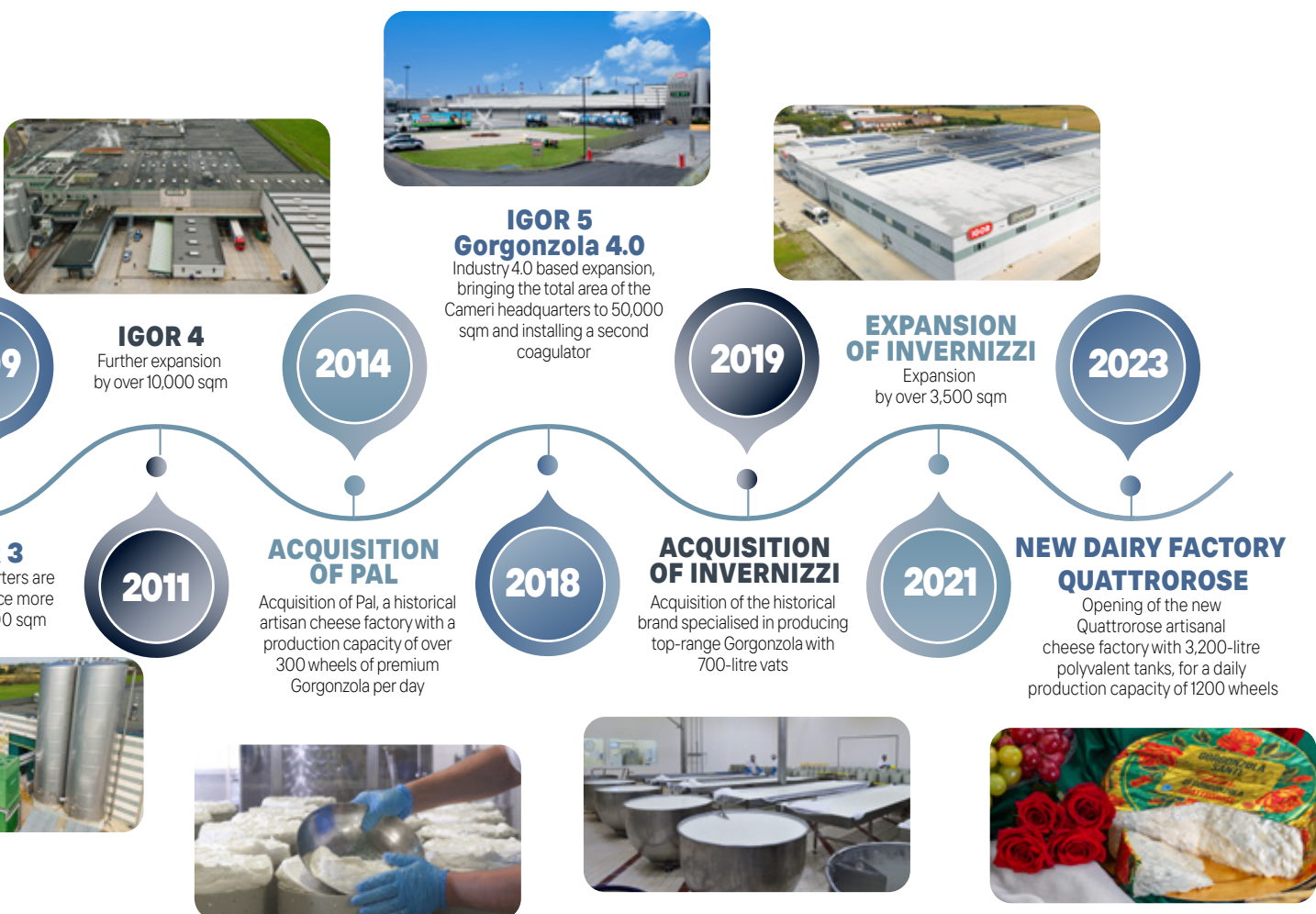


quality of the company's products: Pal in Prato Sesia, Clin in Cameriano, Si Invernizzi in Trecate and Ballarini, and a cheese ageing facility in Cameri. The Leonardi family has been making IGOR Gorgonzola and serving it up on tables all over the world for four generations. The product is a perfect blend of the ancient art of cheese-making, the constant search for higher quality and the most up-to-date technological innovation.

We have always deeply valued artisan craftsmanship, recognizing it as a treasure to be preserved and proudly passed on to future generations.

As a result, when expanding our company, we choose to tie our name to other companies that are also deeply rooted in the local area, cheese factories with huge experience in the artisan production of Gorgonzola, aiming for premium range products thanks to artisan processing and meticulous, refined selection.

Passion, tradition, excellence, innovation and social responsibility: these are the keys to IGOR Gorgonzola's success.





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:

- Two fully automated at IGOR's headquarters in Cameri, one of which was inaugurated in December 2018 based on Industry 4.0.
- One artisanal, PAL, where production takes place in 3000-litre polyvalent tanks.
- One artisanal, SI INVERNIZZI, which produces with 700-litre tanks.
- A new artisanal one, the QUATTROROSE DAIRY, with 3,200-litre polyvalent tanks, for a daily production capacity of 1,200 wheels.



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



60+
COUNTRIES OF EXPORT



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.

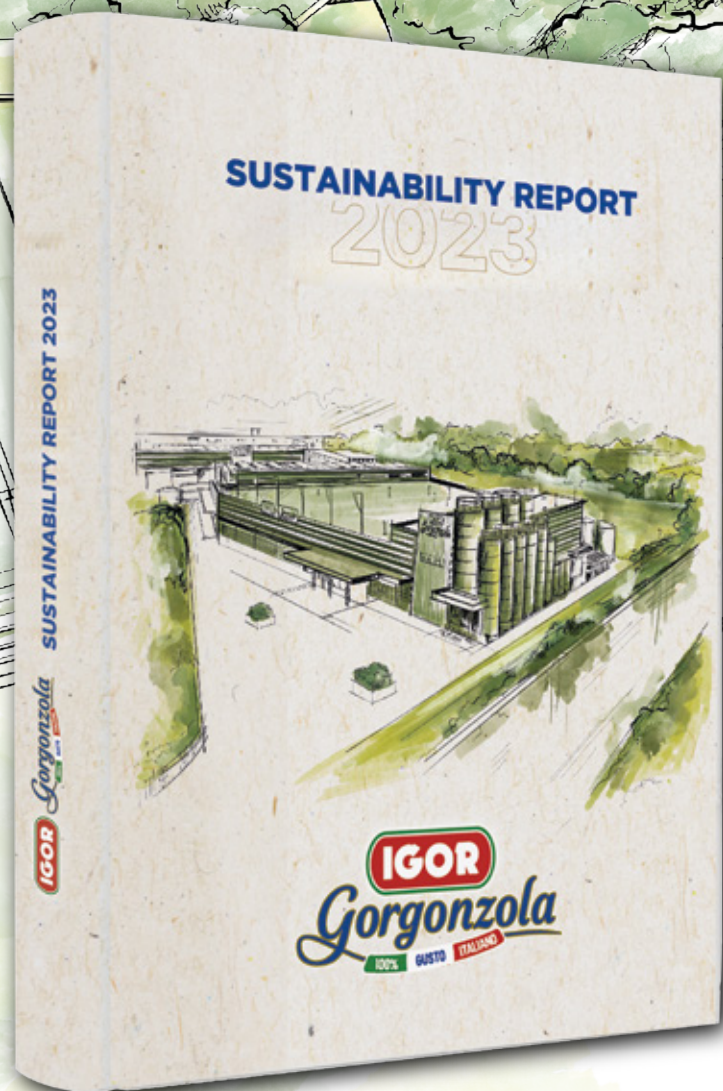
The Italian Association for Lactose Intolerance (AILI) awards its certification to the companies whose products have a lactose residue 10 times lower than the ministerial parameters. IGOR Gorgonzola has not only demonstrated its compliance with this parameter, by showing AILI multi-year analyses on its 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



We invite you to read our first **SUSTAINABILITY REPORT** and discover how we are creating, day by day, *a fairer and more sustainable future.*

In IGOR, we believe that *sustainability* is a *shared responsibility*, and we are proud to take this journey together with you.



DOWNLOAD

IGOR GORGONZOLA is proud to present its first Sustainability Report, a significant milestone in our journey of growth and sustainable development, highlighting our commitment to creating not only economic value but also social and environmental value.

Passion in what we do is a central element of our corporate identity, built on people, families, passion, and tradition. We are proud of our journey and our history, essential pillars on which we base our future. These drive us to continually seek new ways to improve and innovate, working with dedication to achieve our goals and striving to develop increasingly sustainable solutions to address the challenges we face with concrete answers.

We firmly believe that a company’s success is not measured solely by its economic performance but also by its social and environmental impact. For this reason, we are committed to promoting ethical practices, inclusion, and sustainability in all our operations.

Our vision is to create a better future for the people and communities we interact with, supporting initiatives that reflect our commitment to social responsibility and sustainable innovation.

SUSTAINABLE DEVELOPMENT GOALS - SDGs

Our values complement and support the UN’s Sustainable Development Goals.

The SDGs we aim to contribute to are:

ENVIRONMENT

6 CLEAN WATER AND SANITATION



7 AFFORDABLE AND CLEAN ENERGY



12 RESPONSIBLE CONSUMPTION AND PRODUCTION



13 CLIMATE ACTION



15 LIFE ON LAND



SOCIAL

3 GOOD HEALTH AND WELL-BEING



4 QUALITY EDUCATION



5 GENDER EQUALITY



10 REDUCED INEQUALITIES



11 SUSTAINABLE CITIES AND COMMUNITIES



GOVERNANCE

8 DECENT WORK AND ECONOMIC GROWTH



9 INDUSTRY, INNOVATION AND INFRASTRUCTURE



17 PARTNERSHIPS FOR GOALS



IGOR'S COMMITMENT TO THE ENVIRONMENT

At IGOR, we are fully aware of our impact on the environment and the deep connection between our business and the planet's natural resources. For this reason, we consider it a moral duty, as well as an urgent necessity, to actively contribute to the protection of these precious resources.

Achieved Objectives:



SOLAR PANELS

At the Si Invernizzi site, a photovoltaic park is installed. Additionally, IGOR will inaugurate a second photovoltaic park at a new production site in 2024.

100% ANIMAL WELFARE

IGOR's gorgonzola is produced exclusively with milk from farms certified Animal Welfare, in compliance with the standards set by ClassyFarm.

-1.9% CO₂e EMISSIONS

IGOR has reduced its Scope 1 and Scope 2 CO₂e emissions by increasing its consumption of energy from renewable sources.

-30% PLASTIC IN PACKAGING

Thanks to the use of resealable films and the elimination of plastic lids, IGOR has reduced plastic use in its packaging by 30%. Furthermore, from 2020 to the present, IGOR has removed 32 million plastic lids from its packaging.

WE PURCHASE ELECTRICITY SOLELY FROM 100% RENEWABLE SOURCES

In order to concretely reduce the polluting impact of the energy system and preserve the environmental resources of the planet, IGOR purchases electricity for its headquarter solely from certified 100% renewable sources.

BEE-FRIENDLY PROJECT

In 2020, IGOR launched the BEE-FRIENDLY project, which involved the establishment of a beehive site at the Cameri headquarters, located on the edge of the Ticino Valley. This environment is suitable for the development and pollination of bees, contributing to biodiversity protection and land conservation.

RECOVERY OF DEMINERALIZED WATER

The excess whey generated from milk processing is concentrated through a low-energy absorption osmotic system. The demineralized water obtained from this process is reused within the production cycle.

2 COGENERATORS WITH 100% HEAT RECOVERY

IGOR is equipped with two cogeneration plants designed for energy savings. These plants not only significantly reduce emissions into the environment but also minimize energy waste, by producing both electricity and heat.

16,044 CARBON CREDITS PURCHASED

IGOR has been committed for several years to reducing greenhouse gas emissions through various energy efficiency measures. As an additional virtuous initiative, in 2023, we cancelled 16,044 carbon credits derived from the REDD+ Mai Ndombe project, which aligns with the international standards of the Paris Agreement.

IGOR'S COMMITMENT TO SOCIAL RESPONSIBILITY

IGOR's commitment to social responsibility translates into concrete and ongoing actions to create shared value, aiming to improve the well-being of the people and communities we interact with.

Aware of our role in society, we strive to promote responsible, inclusive, and sustainable practices that generate lasting benefits

Achieved Objectives

3 GOOD HEALTH AND WELL-BEING



4 QUALITY EDUCATION



5 GENDER EQUALITY



10 REDUCED INEQUALITIES



11 SUSTAINABLE CITIES AND COMMUNITIES



41 PEOPLE

In 2023, IGOR hired 41 new employees, bringing the total number of group employees to 341.

98% PERMANENT CONTRACTS

98% of the contracts for IGOR Group employees are permanent.

4 AWARDS

In 2023, we received a total of 4 awards for the quality of our products.

COMMUNITY SUPPORT

IGOR is strongly dedicated to supporting numerous social initiatives, actively collaborating with NGOs and sports associations. This commitment reflects the company's desire to contribute to the well-being of the community by promoting values of solidarity, inclusion, and health through the support of projects and activities that foster social development and community engagement.

WOMEN'S VOLLEYBALL

IGOR enthusiastically supports women's volleyball. There are 250 girls registered in the Igor Gorgonzola Volley Novara team, 50 women's volleyball clubs participating in our SINERGY project, and 500 young athletes registered with the Consortium of Youth Societies of Novara.

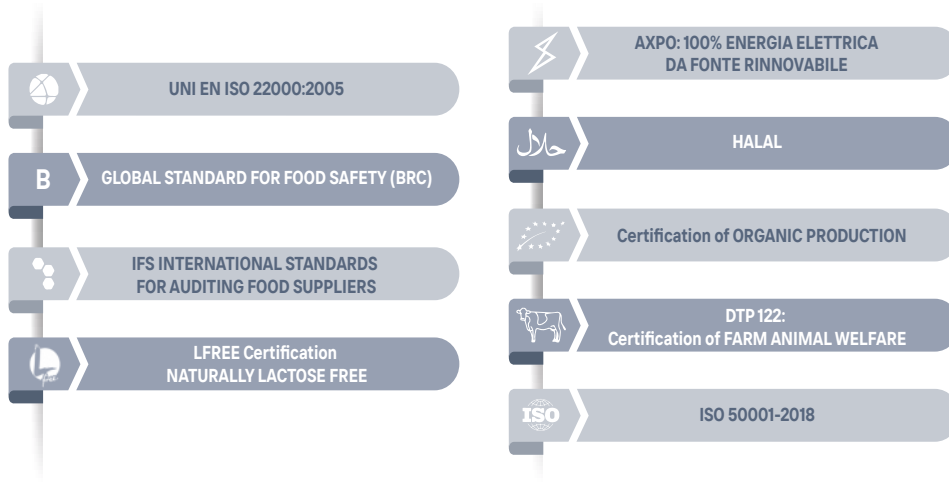
CHARITY AWARD BANCO ALIMENTARE

Every year, IGOR receives the Charity Award from the Banco Alimentare association in recognition of its ongoing support through product donations



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.



AWARDS



'22-'23-2024
LUXURY BEST GORGONZOLA

2024
GOLD MEDAL

2023
EXCELLENCE AWARD

2019
GOLD MEDAL

2011
SUPER GOLD MEDAL



2023
EXCELLENCE AWARD

2023
BRONZE MEDAL

2018
HIGH QUALITY CERTIFICATE

2018
SILVER MEDAL

2016
GOLD MEDAL



2023
HIGH QUALITY CERTIFICATE

2019
GOLD MEDAL



2018
QUALITY CERTIFICATE

2012
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 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.

NUTRITIONAL 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	27g	
saturated fatty acids	19.4g	
Calcium	432 mg	
Carbohydrates	0.9g	
Sugars	< 0.1g	
Proteins	19.5g	
Phosphorus	374 mg	
Fibers	< 0.5g	
Vitamins	A, B1, B2, B6, B12, E, PP	
Salt	1.81g	



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





 190gr
 1 x 8
Gorgonzola Sweet Portion

GRAN RISERVA LEONARDI AL CUCCHIAIO with wooden pack



 6 Kg
 1 x 1
Half wheel



 1,5 Kg
 1 x 2
1/8

DOLCETTO MASCARPONE AND GORGONZOLA



 1,2 Kg
 1 x 4
MASCARPONE E GORGONZOLA



 2,4 Kg
 1 x 2
MASCARPONE E GORGONZOLA



La SELEZIONE
Gran Riserva
LEONARDI
IGOR

GORGONZOLA
Gran Riserva
LEONARDI
IGOR

DOLCE
CREMOSITÀ

NATURALMENTE
PRIVO DI LATTOSIO

A CURA DI ESPERTI MAESTRI



ECO PACK
100%
RICICLABILE

CERTIFICA
BENESSERE ANIMALE

Gran Riserva
LEONARDI
IGOR

Gran Riserva
LEONARDI
IGOR

GORGONZOLA • GORGONZOLA • GORGONZOLA
Gran Riserva
LEONARDI
IGOR

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 2

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



 6 Kg

 1 x 1

Half wheel



 1,2 Kg

 1 x 4

Fior di Delizia
MASCARPONE AND GORGONZOLA



GORGONZOLA
SANTI

Fior
DI GORGONZOLA
QUATTROROSE

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
MASCARPONE AND GORGONZOLA



 200 gr

 1 x 12

Portion Fior di Delizia
MASCARPONE AND GORGONZOLA



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 6

1/16

NEW
ECO PACK
100%
RICICLABILE



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 12

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 6



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 2

1/8



 170 g
 1 x 8

Blu di Capra
Portion



IGOR



Blu di Capra

100% LATTE ITALIANO FRESCO DI CAPRA



DOLCE

DOLCE



100% LATTE ITALIANO FRESCO DI CAPRA

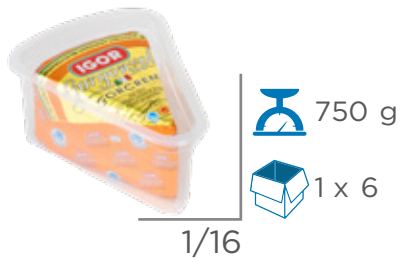
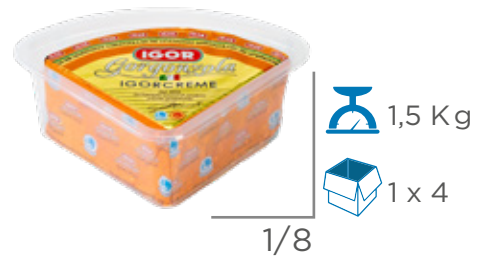
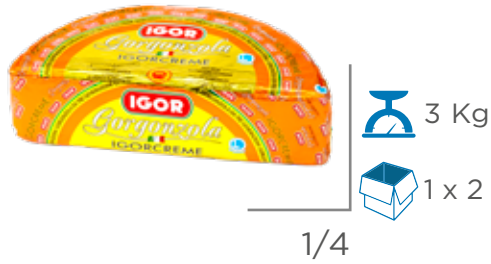
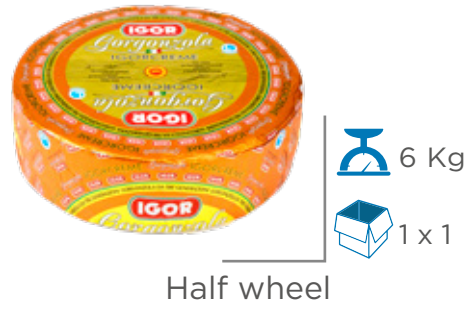
Blu di Capra



Blu di Capra
Blu di Capra
Blu di Capra



IGOR

Gorgonzola Dolce IGOR CREME Line



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



 170 g
 1 x 8

Gorgonzola
Bio-Organic
Portion



CRUMBLES

Gorgonzola
Dolce

 170 g

 1 x 6



Gorgonzola
Piccante

 170 g

 1 x 6



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 4

Gorgonzola cubes sweet



1,2 Kg
1 x 2

Gorgonzola cubes sweet



500 gr
1 x 4

Gorgonzola cubes Piccante



1,2 Kg
1 x 2

Gorgonzola cubes Piccante



12 Kg
1 x 1

Gorgonzola sweet/piccante
Blue Bag
(without rind)



5 Kg
1 x 1

Gorgonzola cubes sweet/piccante

OTHER CHEESES



250 g
1 x 12

Mascarpone



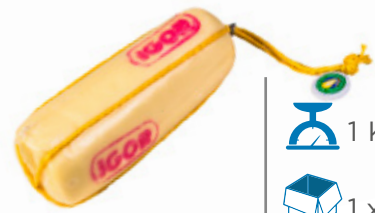
500 g
1 x 6

Mascarpone



2,2 Kg
1 x 2

Taleggio DOP



1 Kg
1 x 12

Provolone







IGOR s.r.l.

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