



RECOVERING OLD BREEDING TECHNIQUES
RESPECTFUL OF ANIMAL WELFARE

RECOVERING OLD BREEDING TECHNIQUES RESPECTFUL OF ANIMAL WELFARE

Latte Nobile™ is the guideline for a process and a production model which is replicable in different territories and in all those areas considered marginal. It originates from the breeders work. It integrates different skills: farmers, processors, distributors, researchers, local institutions. It expresses a recovery of centuries old breeding techniques which are respectful of animal welfare. It reconciles breeding and nature. In order to get herbs for animal feeding we need lands to cultivate.

By excluding industrial feed, GMOs and silage from animal feeding, cows dung also becomes richer as a nutrient for the land. It helps to repopulate areas, such as hills and mountains in the Italian Apennines, where populations are dwindling. It restores dignity to the milk sector by gratifying, first, the early protagonists: the breeders. Actually, Latte Nobile™, is paid between 70 and 100% more than the average milk prize.

Born in Campania region, it is now widespread in Lazio, Molise, Basilicata and Piedmont. Attempts are in progress to produce it also in Sicily, Sardinia and Lombardy. Thanks to the joint work with the University and several Mexican producers, Latte Nobile™ is now also in Mexico.

LATTE NOBILE: WHY IS BETTER?

The nutritional quality of milk and cheeses can be measured by calculating the omega-6/omega-3 ratio and the DAP (Degree of Antioxidant Protection). The DAP determines the capacity of a nutrient to block the oxidation of cholesterol; the higher the value the more cholesterol oxidation is kept under control.

Noble Milk® is a model of quality classification and differentiation established in Campania a few years ago, which is being adopted by all kinds of milk users (cheese makers, ice cream producers, confectioners, pastry chefs). The protocol sets the prerequisites for this diversity: a forage/concentrate ratio of 70/30, more than eight different grasses, an omega-6/omega-3 ratio lower than 5, an average production per cattle shed of less than 6,000 litres.

HOW WAS IT BORN AND WHO PRODUCES IT

Latte Nobile™ originates from a research developed by the National Cheese Under Heaven, ANFOSC,



concerning the identification of new quality parameters for milk and its derivatives. ANFOSC drafted the Disciplinary and performs very strict controls on the entire supply chain: from the field to the barn, transportation, processing and final marketing.

Latte Nobile™ is a registered trademark owned by Anfosc. Commercial improvement belongs to the Italian Society of Latte Nobile™, SILN, a consortium that integrates the production and distribution chain. Anfosc and SILN are flanked by a network of farmers, processors and distributors that reach consumers with the different products.

CERTIFIED BREEDERS

Certified breeders of Latte Nobile™ are:

Azienda Agricola Di Mella Emilio, Campochiaro, Campobasso

Azienda Agricola Di Mella Filippo, Campochiaro, Campobasso

Azienda Agricola Santina De Matteis, Castelpagano, Benevento

Azienda Agricola Antonio Miraglia, Castelpagano, Benevento

Azienda Agricola Donato Maselli, Castelpagano, Benevento

Azienda Agricola Colagiacommo Andrea Segni Roma

Azienda Agricola Vallepiiana, Eboli

Caseificio Icla Agerolatte, Agerola

Caseificio La Bufarella, Napoli



PROCESSING AND MARKETING COMPANY

La Compagnia della Qualità, Company (Napoli) was founded to promote and market the best of the agricultural food production in Campania and Italy. Our basket accepts only quality guaranteed-brand products, both organic and traditional ones. All products in our basket had name, a certain and traceable identity.

All our products are born and made using traditional techniques and best environmental conditions: there is no quality without attention to the environment and quality is the first environment's friend. www.lacompagniadellaqualita.it

LATTE NOBILE™ PRODUCTS

Fresh pasteurized milk, YOGURT, ICE CREAM, Noble Mozzarella, Noble Ricotta, Noble Scamorza, Caciocavallo. And now, also, the Mozzarella di Bufala by Latte Nobile™ ... we developed the Buffalo Latte Nobile™ by applying our criteria in some buffalo herds and used it to produce the Mozzarella di Bufala Nobile. The taste of Buffalo and the quality of Latte Nobile™ model.



From May 10 to 16 all the players in the Latte Nobile™ chain will meet: breeders, producers and researchers will talk about their experiences. Every day tasting of all milk products noble: absolute excellence. Special evenings with the food making shows: mozzarella, cacioavallo, and one of the most delicious cake ever: the Neapolitan “sfogliatella”. With live music, story-telling, theatrical action.



TO KNOW MORE

<http://www.lattenobile.it/>

CONTACT

Email: info@lattenobile.it