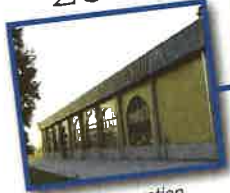


Incorporation
of Dairy
San Pietro
of Cittanova
1998

Built in
1967

2010



Incorporation
Coop. Casearia
S. Luca of Camurana

2003

Incorporation
Coop. Solarese of
Parmigiano Reggiano

2012



Incorporation of
Latteria Sociale
"La Giardina" of Arceto

2012



May 20-29
Earthquake collapse
of the warehouse

2013



Incorporation
Dairy San Giovanni
of Varana

2013



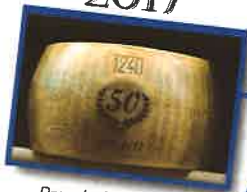
June 2
Opening new Factory store
in Lesignano

2014



Opening new headquarters
in Lesignano (Modena)

2017



Proud of our 50
years of activity!

OUR SALES POINTS

Lesignano factory store

Here we cut and package our Parmigiano Reggiano. In our shop you can also buy our butter and ricotta as well as caciotta, soft cheese, yoghurt, cured meats, wine, balsamic vinegar, honey and many other genuine D.O.P. food products.



Strada Lesignano, 130 - Lesignano MO - Tel. 059 849468

Spaccio di Sorbara: Via Nazionale, 37/a
Sorbara di Bomporto MO - Tel. 059 902295

Spaccio di Solara: Via Panaria Bassa, 73
Solara di Bomporto MO - Tel. 059 901608



buy on-line our
Parmigiano Reggiano

shop.caseificio4madonne.it

THE STRENGTHS OF PARMIGIANO REGGIANO

- The production district is limited to the provinces of Parma, Reggio Emilia, Modena, Bologna (only to the left of the river Reno) and Mantua (only to the right of the river Po).
- Our cows are fed according to a strict specification laid down by the Parmigiano Reggiano Consortium, and is based mainly on forage grown only in the cheese production areas.
- The milk used is delivered twice a day, the milk from the evening milking is naturally skimmed overnight and the milk from the morning milking is used whole.
- Natural ingredients only are added to milk, such as rennet, whey and salt
- To be fire-branded and become authentic Parmigiano Reggiano, the wheels must be aged for at least 12 months and be tested by an expert beater from the Parmigiano Reggiano Consortium.



Parmigiano Reggiano

Our ingredients

love, passion and good milk



www.caseificio4madonne.it

OUR HISTORY BEGAN WAY BACK IN TIME...



Our cheese factory was built back in 1967 at the will of a group of breeders: right from the outset the structural size of its design made it a futuristic project.

The 4 Madonne dell'Emilia cheese factory takes its name from a shrine in Lesignana close to our current premises, which depicts four Madonnas on its four sides.

In 1996 we obtained UNI EN ISO 9001 quality system certification, and later also the international BRC and IFS certifications.

In 2014 the new factory in Lesignana introduced cutting edge technologies to its age-old process (the production of Parmigiano Reggiano) to optimise spaces and reduce costs without reducing the quality of the cheese and maintaining the strictest compliance with the production specification, further enhancing the fundamental human contribution to the processing. The 4 Madonne Caseificio dell'Emilia cooperative is the only Parmigiano Reggiano factory producing cheese in 4 factories, with 4 production codes: three in the province of Modena and one in the province of Reggio Emilia. In the plant of Varana di Serramazzoni (Modena) on the Apennines, we also produce the Red Cows Parmigiano Reggiano and the Organic Parmigiano Reggiano.



OUR FACTS AND FIGURES...

Over 45 employees, 65 member farms producing 40 million litres of milk, 75,000 wheels a year, 4,000 of which made with organic milk and 400 with milk from the local "red cow" breed, 4 factory production codes, 2% of the world's Parmigiano Reggiano production.

GUIDED TOURS

During the guided tours of our cheese factory, you can see every single phase of Parmigiano Reggiano processing first-hand from the milk delivery to the finished wheels, following all the production phases, the warehouse containing around 33,570 wheels, the cutting room and the factory shop, where you can taste a range of aged cheese.



The cheese factory is easy to reach, only 3 km from the A22 motorway exit in Campogalliano and 5 km from the A1 motorway exit in Modena Nord. It offers a large car park and meets all infrastructure quality standards. Guided tours are available every day, booking at least 1 week in advance. The entrance fee covers the tour and the Parmigiano Reggiano tasting.

For information and reservations:

- Fill in the form you find on our website
- Send a mail to turismo@caseificio4madonne.it



**PARMIGIANO
REGGIANO**

Production factories:

Strada Lesignana, 130

41123 LESIGNANA di MODENA

Tel/Fax 059/849468 (*Headquarters & guided tours*)

Via per Casalgrande, 9

ARCETO di SCANDIANO (RE)

Via Pescarola, 544

VARANA di SERRAMAZZONI (MO)

**4 Madonne Caseificio dell'Emilia
Società Cooperativa Agricola**

www.caseificio4madonne.it

info@caseificio4madonne.it



<http://shop.caseificio4madonne.it>

