

*With milk like  
this, goodness  
comes naturally*



*Naturally fresh*



# Noble origins



## Guaranteed

*The “Qualità Südtirol” brand guarantees a series of important quality standards, the first of which is the use of only South Tyrol milk. Moreover, healthy, natural feed for the cows, the use of no-GM forage and the close control of feed, milk and finished products. The daily collection of the milk is guaranteed, to assure maximum freshness.*



*Our secret lies in the milk, and the secret of our milk is its “noble origin”.*

*In fact, we use only milk that comes from the mountain pastures of South Tyrol, where unspoilt meadows, water and air are the backdrop for the ancient mountain farmhouses where this precious foodstuff has been created for generations.*

*More than 1,100 associate farmers work every day, even in the harshest conditions, to deliver fresh milk of the highest quality. In a relationship based on mutual responsibility, there is a further stimulus to work diligently and solidly to assure that the best quality is always achieved.*



*Naturally fresh*





# Expert hands

## **Brimi, since 1969**

*Brimi was founded in 1969 by the merger of the dairies of Bressanone and Sciaves, aiming to combine the specific experiences of this dairy sector under a single, skilled and technologically advanced umbrella. In 1978 the production of mozzarella began alongside the ricotta, mascarpone and butter products, offering Brimi the chance to become a company of excellence in the Italian fresh cheese market.*

*Of course, such precious milk deserves to be processed by “expert hands”. The "expert hands" of those who have an inborn dedication to the pursuit of quality which is so typical of the dairy traditions of this area. The responsibility with which, respecting the traditional recipes, the team of specialist co-workers successfully combines nature and high-tech production methods.*

*All of this is subjected to strict quality controls covering the whole supply chain, and is guaranteed by the ISO 9001, BRC and IFS certificates.*



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# Top quality



## Our range

*Our mozzarellas, the pride of Brimi, in a vast range of sizes and formats to satisfy all kinds of uses.*

*Our ricotta, flavoursome and genuine, for your lightest, most delicate dishes.*

*Our mascarpone, creamy and velvety, ideal for the sweetest desserts, the queen of which is the "tiramisù".*



*When raw materials and processing skills are of the highest quality, the result can be no less than a great one.*

*The happy marriage of taste and traditional flavour which understands the changing demands of the consumer. Exquisite products which assure a healthy, well-balanced diet that brings with it the authenticity and flavour of the mountain culture, full of purity and genuinity.*

*Delights that only Brimi does so well.*



## ***Brimi Fior di latte***

*New mozzarella with an intense flavour, processed following the most authentic dairy recipe.*



## ***“Sciaves” butter***

*Our butter, creamy and genuine, produced using the best fresh cream from South Tyrol.*

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