

Sustainability Report 2025



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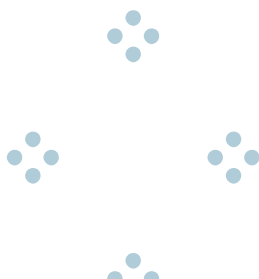
**KLAUS FALLER,
CHAIRMAN MILCHHOF
BRIXEN GEN.
U. LANDW. GES.**

Preface

Sustainability: over the course of the last years, barely any other word has come close to matching its overhyped use in the business world. However, as a cooperative, „doing business sustainably“ has always been in our DNA right from the start .-. what is more, it is deeply embedded in our values, and not the result of a marketing strategy reflecting current trends. After all, how else would our members work? Their activities are conducive to preserving nature and the core of farming on their land for the future generations.

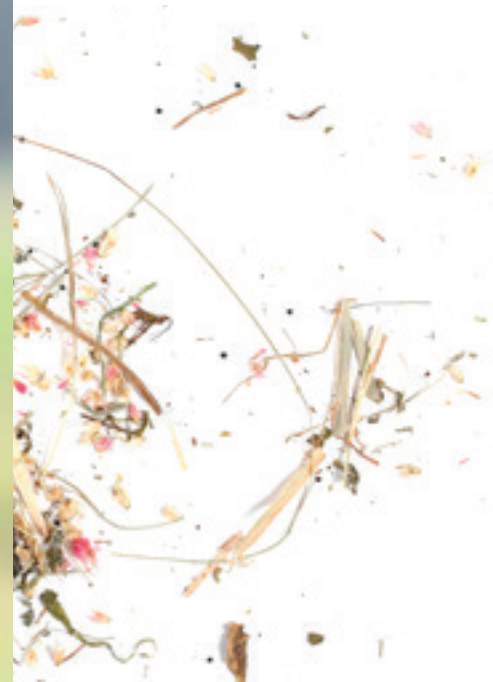
Nature, and the animal kingdom, have been the lifeblood of our members since time immemorial: they see it as their duty to rear and care for these matters to guarantee the existence of their farms. A cooperative is a model that provides a basic social structure and pools forces, while also ensuring social, financial, and environmental sustainability can work at the same level.

I am proud to present the current BRIMI Sustainability Report. You can read about countless measures we have implemented in the pursuit of sustainability. The report will be constantly updated, as we work day in, day out on new, sustainable projects. We hope you enjoy reading it as much as we did preparing it!





Our coope- rative



Our dairy farm was set up to function as a cooperative: it is owned by its members, around 1,000 farmers, who give us our mandate to run the cooperative. Our members are small, family-run businesses which deliver high-quality mountain milk 365 days a year from the surrounding municipalities. We process their milk within 24 hours and turn it into delicious mozzarella and other dairy products.

100% Milch
aus Südtirol



The cooperative's origins can be traced back to the first half of the 20th century. The aim behind its creation was to support the impoverished population living off the land to secure their livelihood and create wealth. The first step was the creation of agricultural cooperatives, which were a decisive boost for the region's economic development. These agricultural cooperatives brought considerable advantages.

We believe in the values behind the words of Friedrich Wilhelm Raiffeisen: „where one person cannot achieve something, that is where many people can“.

By following this idea, cooperatives are successful in:

- pooling production, marketing, and sales
- sourcing products directly from farmers and deliver them to clients
- making raw materials traceable and leave no doubts as to their origins
- promoting regional cycles and creating value in the region

To this very day, we contribute to a significant portion of South Tyrol's economic development by processing milk at our dairy farm and the connected activity of setting a fair price for milk, whose proceeds we then pass on to our members.

Values and philosophy

Our corporate vision.

Brimi. The best mozzarella. Made in South Tyrol.

Our corporate mission:

we are a leading food manufacturer and work to provide a good working environment. We process South Tyrolean mountain milk into fresh, delicious, and high-quality dairy products.

Our company values:

- **DELICIOUS FOOD**
- **HIGH QUALITY**
- **FAIRNESS**
- **NATURE**

Certifications

Brimi's quality is the result of a basic approach which developed thanks to its motivated staff, cutting-edge technologies, and important certifications. These certifications prove our strict and innovative corporate ethics which we guarantee across technical innovations, quality assurance, hygiene standards and environmental management. We also consider the dietary requirements of different ethnical and religious groups: our products are Kosher and Halal certified.

Our history

In 1969, over 50 years ago, the Bressanone and Sciaves creameries came together to create today's Milchhof Brixen and the Brimi brand. Today, Milchhof Brixen – Brimi counts as the third largest mozzarella manufacturer in Italy.

MILESTONES

1927

FOUNDATION OF THE SCIAVES CREAMERY

1929

FOUNDATION OF THE BRESSANONE CREAMERY

1969

MERGER AND CREATION OF THE MILCHHOF BRIXEN

1978

MOZZARELLA MANUFACTURING

2001

INTRODUCTION OF GMO-FREE FEED

2009

OPENING OF NEW PRODUCTION PLANT IN VARNA

2010

INTRODUCTION OF THE ORGANIC LINE

2013

REVAMP OF THE BRIMI LOGO

2017

INTRODUCTION OF THE HAY MILK LINE

2019

JOINT VENTURE „DOLOMITES MILK“ BETWEEN LOCKER AND BRIMI TO PROCESS WHEY

Facts and figures



MILK DELIVERY

around
**100 million kg of
South Tyrolean
mountain milk:**
4 million organic
hay milk and
8 million hay milk
on average a year.

7.500

**kg: amount of milk
produced on average
by one cow every year**

1.100

**South Tyrolean
farmers,**
with an average
15 cows/barn

200

EMPLOYEES

2022 TURNOVER: APPROX..

120 M. €

PRODUCTS

Mozzarella
Ricotta
Mascarpone
Fresh milk
Fresh cream

The Brimi brand

Butter

The Sciaves brand

SALES CHANNELS

**Food retailers,
wholesalers,
and others**

IMPORTANT EXPORT MARKETS

>30 countries



100% GMO free

100 % certified GMO-free product
chain: from the milk, through processing,
to the end product.

Quality

ISO 9001:2015, ISO 14001:2015, IFS
(International Featured Standard), EU Organic
Directive, Halal, Kosher, ISO 45001, BRC
(British Retail Consortium)

Energy

100% electricity sourced from an in-house
photovoltaic system and block-type thermal
power station, accounting for 59% of
energy, and the remaining percentage from
South Tyrolean waterpower.

Laboratory analyses

CHEMICAL ANALYSES

approx. 260,000/year

MICROBIOLOGICAL ANALYSES

approx. 75,000/year

TASTING SESSIONS

approx. 50,000/year



Social Responsibility



Our employees are the pillars of our company. Their commitment, skills, and performance are the decisive factors to our success. We empower and motivate them, create the conditions for complete training and professional development programmes, promote and guarantee health and safety at work. We create a respectful working environment and have an inclusive workforce. We are open to new ideas and help each other to meet or go above and beyond our chosen goals. We exchange knowledge and celebrate each other's successes: we can only be successful if we everyone is successful.



Equal opportunities and diversity

Equal opportunities and treatment are important pillars towards a fair, prejudice-free, and open approach. Brimi promotes a respectful and collaborative work attitude as well as diversity and tolerance. That is the only way we can reach the best in terms of productivity, competitiveness, innovation, creativity, and efficiency.

Personal and professional development

As an employer, we value lifelong learning and promote continuous professional development among our employees. We support them when adapting to new challenges and when acquiring new, relevant knowledge: this allows them to create new impulses and optimise existing processes. That is the only way in which the company can continue being competitive in a dynamic economy.

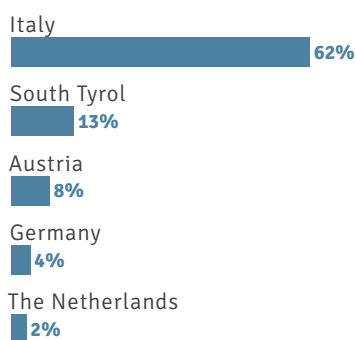
Occupational health and safety (OHS)

Our company provides a safe, social, and healthy working environment. Our employees can access modern relaxation areas where they can rest on their own or with other employees. They are provided with the relevant protective gear and the required safety equipment to carry out their tasks. Mental and physical health are a prerequisite to be able to face potential burdens and a dynamic labour market. ISO 45001 allows us to constantly develop occupational safety

Regional cycles

As a cooperative model with far-reaching roots in the local area, we care strongly about our region. That is why we contribute to ensure that our region can be a good place to live and work in even for future generations. We will be leaving our planet to our children and work day in, day out to protect our resources. Whenever possible, we select local and national suppliers, which manufacture their produce in the region. This is our attempt to reduce our environmental footprint as much as possible. By sourcing milk from our surroundings and processing it ourselves, we create added value for South Tyrol and guarantee the existence and survival of our farming communities.

ORIGIN PURCHASED ITEMS 2022*



* Measured by investment volume (January to July 2022) for purchased items in €

A sustainable business

**A STRONG COOPERATIVE
NEEDS EQUALLY STRONG
GOALS: GOALS WHICH
MIRROR OUR VALUES,
AND ARE ALIGNED WITH
NATURE, THE ANIMAL
KINGDOM, PEOPLE, AND
THE ENVIRONMENT.**

**THE UNITED NATIONS
DEVELOPED 17 SUSTAINABLE
DEVELOPMENT GOALS:
THESE STEPPING STONES
HAVE HELPED US SHARPEN
OUR FOCUS ON SOME SPECIFIC
GOALS AND APPLY THEM
TO OUR EVERYDAY ACTIVITY.**



No poverty

Fair milk prices for our farmers: quality payment equals a livelihood

Nature shaped the landscape and people in South Tyrol: the weather and seasons determine life in the mountains, and the land can be barren for long periods of time. Over 10,000 people in South Tyrol live on their farms, located on extremely steep locations, and rear animals and farm the land.

We pay our members fair prices for their milk to ensure farmers and the future generations can continue farming. This fair pay guarantees their business' long-term existence.

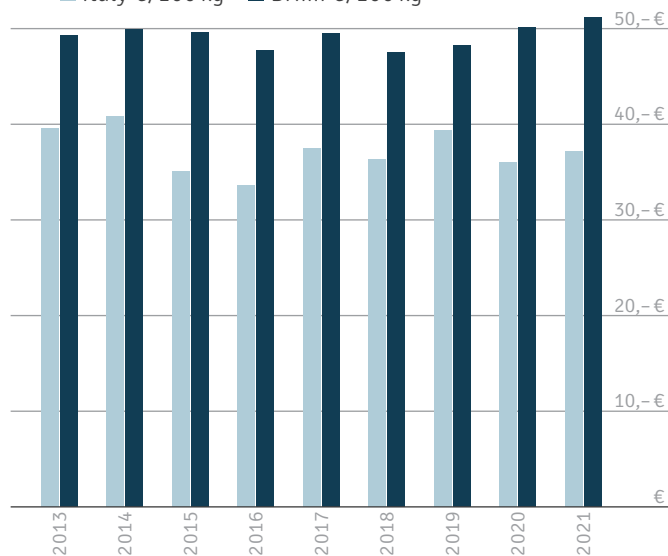
By doing so, we prevent most of the local population from abandoning the farms and flocking to the cities.

The milk produced by the cooperative members undergoes rigorous controls to assess its origin and quality. The milk's quality will influence the price it can command: a farm's size does not matter, and even smaller farms producing better milk will receive a higher sum. How is quality determined? The assessments determine fat, protein, germ content, cell count, external water, and temperature.

Most of the family-run farms are small and, therefore, if the price of milk were linked to their dairy cattle, they would feel forced to invest in livestock farming - which is unsustainable in the mountains anyway. By ensuring the price paid is determined by milk quality, farmers can avoid the above.

**MILK PRICE PER 100 KG
2013 UNTIL 2021 (EXCL. VAT)**

■ Italy €/100 kg ■ Brimi €/100 kg



The purpose of the cooperative is to pay out proceeds to the members, after deducting costs incurred, based on the quality and quantity of the products delivered (milk).

(Statute, Art. 3)

Zero hunger

Our contribution to food security

The small South Tyrolean family-run farms contribute substantially to everyone's food security. They provide us with fresh, high-quality milk every day, which we then process into high-quality mozzarella and dairy products.

Over the years, countless members have invested in sustainable food production: as a result, they adapted their production processes.

GMO-free mountain milk

Our farmers make an important contribution towards maintaining the land by farming and taking care of it. These lands would otherwise lay fallow due to the soil's traits, which make farming anything here difficult. That is why they have been repurposed for food production and provide a stimulus to continue farming. Food processing is GMO-free and is part of a controlled quality chain.

Hay milk

Around 150 farmers deliver hay milk to Brimi. What is hay milk? The name refers to the most genuine form of obtaining milk, namely passing through the dairy cattle's feed. They are mostly fed hay or fresh grass.

To guarantee hay milk's unique quality, ad-hoc production guidelines were drafted, and hay milk is also recognised as a „Traditional speciality guaranteed“ (TSG) pursuant to EU legislation. The most important requirements when producing hay milk relate to the animal feed. Farmers cannot use silage (grass and sweetcorn) and need to ensure the feed contains a reduced percentage of compensation chuck or concentrate feed:

- **75 %** roughage
- **25 %** compensation chuck/ concentrate feed

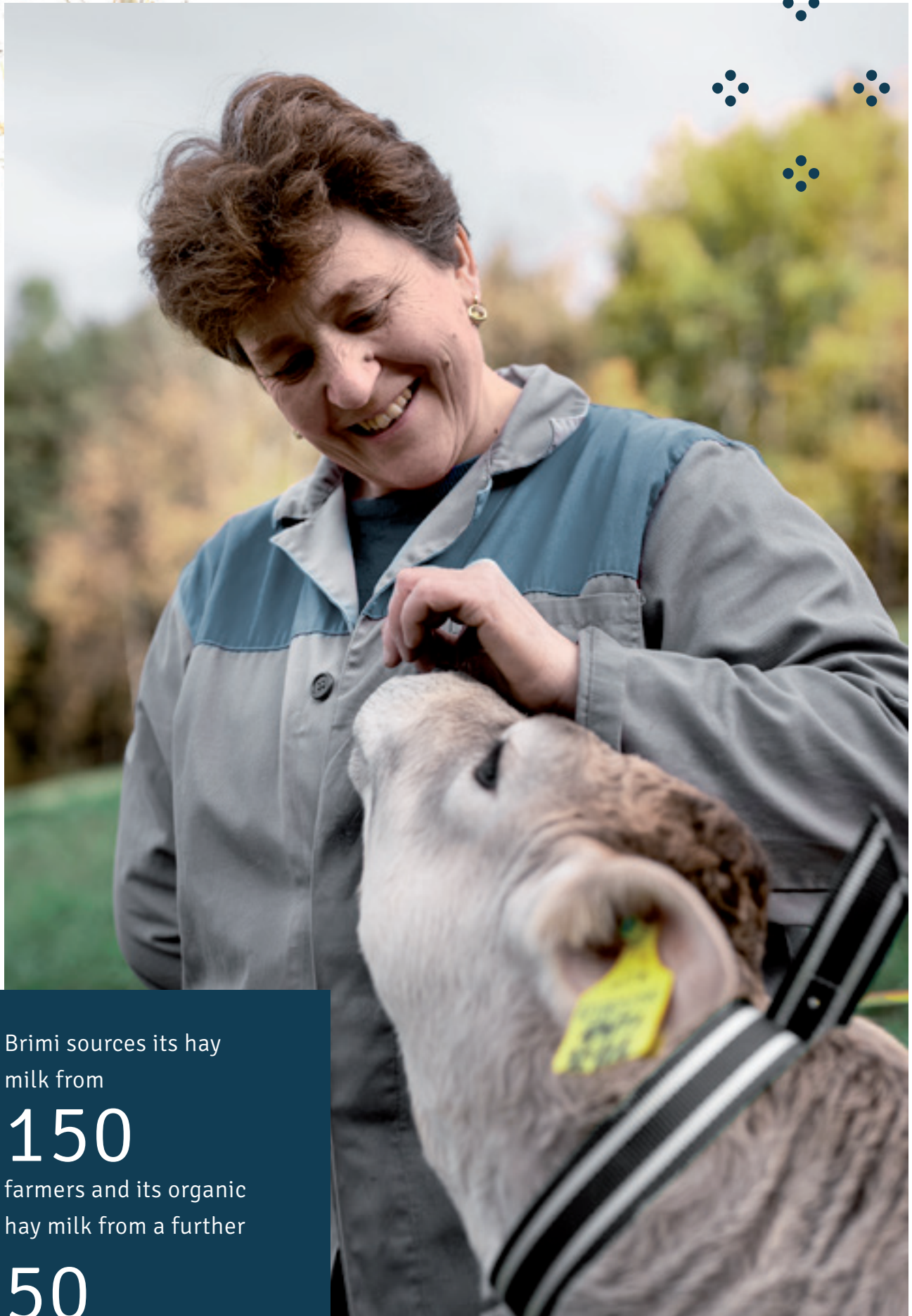
Organic hay milk

Around 50 farmers deliver organic hay milk to Brimi. Organic farming focuses especially on sustainable and environmentally friendly production which respects natural systems and cycles.

Using natural resources to protect the soil, water, and biodiversity aims to promote the health of people and the environment. Organic farming and processing organic food are regulated by EU legislation. Organic farming means keeping everything within as closed cycles as possible.

Organic animal rearing varies from animal to animal .-. however, one matter which never changes is that the farmers always focus on the animal's health and well-being. Moreover, there are laws which regulate the maximum number of animals one can rear in organic rearing. An important subject in organic farming is the place where the animals live: the barns must have direct access to their trough for both feed and water, and need to have sufficient fresh air circulation and direct sunlight. Overall, animals should live in a loose housing barn.





Brimi sources its hay
milk from

150

farmers and its organic
hay milk from a further

50

farmers



Regional

Vandoies was not chosen randomly: it is located right between the two Loacker plants in South Tyrol, and near the Milchhof Brixen. This ensures travel and transport times are reduced to a minimum.

The Brimi equipment

We produce a partially desalinated, pasteurised concentrate thanks to the installation of a nano-filtration machine and by pasteurising whey. This concentrate is suitable for the food industry, as it contains important ingredients we can consume, and can therefore be used in a variety of ways. Cutting-edge nanofiltration separates the water mechanically by using membranes, reducing the need for special primary energy, required to remove water, by between 100 - 150 kJ/kg. This results in lower production costs.

A logical, regional use of by-products

In the past, whey – a mozzarella by-product – was mostly sold to the animal feed industry as it could only be used for very specific purposes in the food industry. Thanks to investments in production plants and the foundation of Dolomites Milk in 2019 – a Loacker and Brimi joint venture – South Tyrol now has its first milk and whey powder plant. The plant processes genuine, GMO-free Alpine milk and allows us to use whey powder locally. The plant is located in Vandoies, in Val Pusteria, in the heart of the Alps, and produces 15,000 tonnes of powder whey and milk

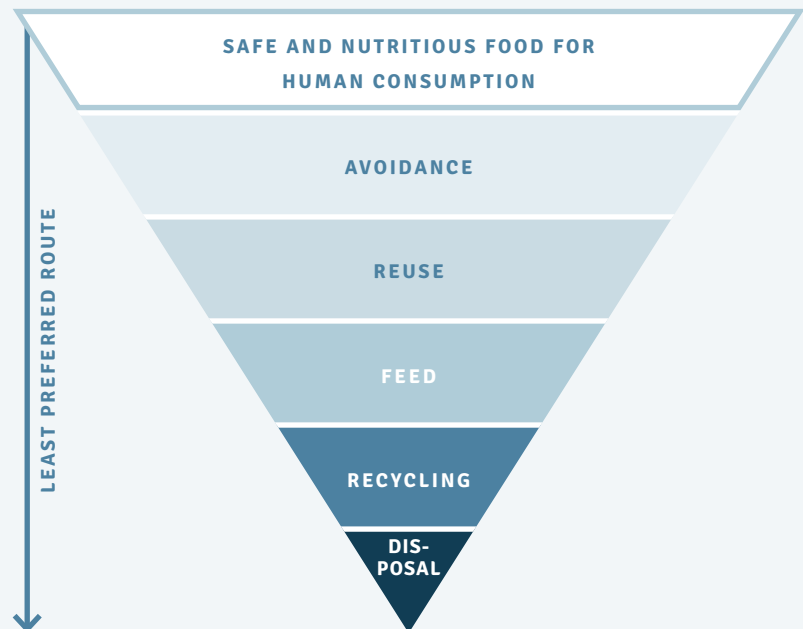


The Dolomites Milk equipment

Only cutting-edge technology and equipment was installed to ensure the plant's high requirements are met. Food safety was key. Unlike other dairy farms and plants, our tanks and silos do not jut from the building. They cannot be accessed from the outside, which effectively prevents any sort of product manipulation or tampering.

We installed energy recovery systems to save energy, e.g. we use part of the river's waters for cooling purposes. Cleaning-in-place (CIP) takes place using vapours generated during the processing stage: the vapour is then recovered and collected in a dedicated tank. This prevents using and wasting valuable drinking water. All renewable energy sources that naturally occur in the region were used for this purpose.

Measures to reduce food waste



AVOIDANCE

- **QUALITY CONTROL: FROM THE MILK TO THE END PRODUCT**
- **NO SURPLUS PRODUCTION (IN-HOUSE PLANNING DEPARTMENT)**

REUSE

- **EMPLOYEE OUTPUT**
- **FOOD BANK**
- **TOO GOOD TO GO (APP)**
- **WHEY BY-PRODUCT: HIGH-QUALITY PROCESSING INTO FOODSTUFF-COMPATIBLE WHEY POWDER**

ANIMAL FEED

- **GOODS UNSUITABLE FOR HUMAN CONSUMPTION ARE DELIVERED TO AUTHORISED FEED PRODUCERS**

RECYCLING

DISPOSAL

Good health and well-being

High-quality products boasting high nutritional values

Milk is a source of nutrients boasting various important elements such as milk protein, butterfat, lactose, vitamins, mineral salts, and trace elements.

Protein

Our bodies can use milk protein incredibly well as it contains a large amount of essential amino acids. Our bodies cannot produce amino acids independently, which is why we need to integrate them into our diets. Protein builds muscles, organs, hair, nails, enzymes, hormones, and regulates our metabolism.

Butterfat

Butterfat is a carrier of fat-soluble vitamins (vitamin A, D, E, and K). It is a source of energy which maintains our body temperature and supplies us with lecithin, which supports the nervous system.

Lactose

Lactose is an energy supplier and regulates our intestinal flora. It is a source of food for intestinal bacteria, which breaks it down into lactic acid. This lowers the intestine's pH and prevents the growth of harmful, putrefactive bacteria, elements which are important for a functioning digestive system and an intact immune system. Lactose promotes mineral absorption.

Vitamins

Milk contains fat-soluble vitamins (vitamin A, D, E and K), and feature more prominently in whole milk compared to low-fat milk. Milk also contains water-soluble vitamins, especially vitamin Bs (B1, B2, B6, folic acid, pantothenic acid, biotin, and B12). Vitamin C is only present in small quantities.





GMO? No thanks!

Our milk stands out from other dairy products because it is GMO-free. To obtain this label, we need to meet specific requirements which are regularly audited by the CSQA, an inspection body. The most important requirements are listed below.

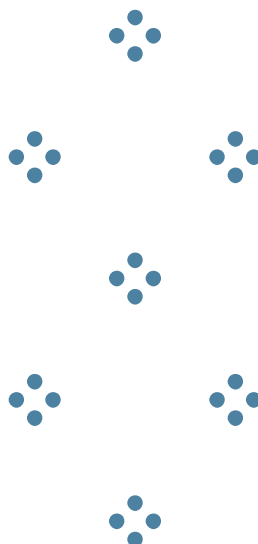
Milk and dairy products can only be labelled as GMO-free if the animals on the farm are fed using GMO-free feed during their entire lives.

This also applies to young cattle, and farmers must be able to always provide relevant proof.

PURCHASING FEED

Purchasing feed is strictly regulated: our farmers are only allowed to buy from companies complying with the appropriate agreements.

Adherence to these requirements is carefully audited by unbiased and independent bodies.



Quality education

Learning on the farm

The „Bauernhof als Klassenzimmer“ project (School on a farm) has our farmers contribute to teaching children ...

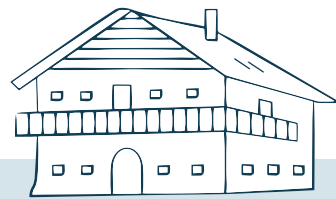
- ... the origin of the ingredients that make up our food from an early age
- ... how food is produced
- ... about the links between people, animals, and nature using all their senses and providing hands-on experiences
- ... how to interact with animals in the barn appropriately and learn more about their behaviour
- ... how to bake their own bread, churn butter, or harvest potatoes

For this very interesting project, a certified „school-on-farm“ transformed into an interactive classroom which also encompassed the surrounding nature and landscape.

Farmers provide insights into their everyday lives to children in a fun and age-appropriate way so they can learn about the importance of local products. They learn to recognise the cycles of nature and take responsibility for themselves and the environment. Perseverance, patience, reliability, a sense of community as well as respecting culture and traditions are values taught in such a way that children will not forget them any time soon. Summer classes can take place provided the interested group is large enough, and some farms even organise summer projects.

Our “milk ambassadors” are farmers who visit schools and raise awareness about where milk comes from and what you can do with it. They show children how to make delicious dairy-based food – including butter!





School field trips to our creamery

For decades, we have been organising visits to our installations for pupils of different ages.

During the visit of the production plant, we provide pupils with valuable information on how the Milchhof Brixen – Brimi sources and processes milk. They learn about the different roles at the company and can assess the quality of the products with their own hands – or, in this case, by tasting them!

We tour the premises with over 30 classes every year, amounting to 700 pupils from kindergarten age all the way up to vocational, technical high schools.

SDG #6

Clean water

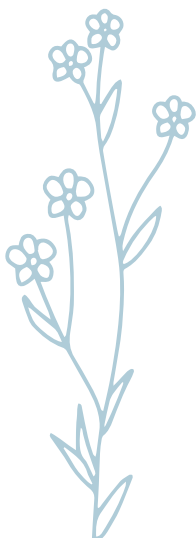


Our treatment plant

Water quality is key when it comes to producing our products: we require outstanding, flawless, fresh water, especially to cool fresh mozzarella. That is why we care so much about protecting water and, to guarantee our water supply at Milchhof Brixen, we use our very own deep wells on the company premises. We supplement any additional requirements by using the local public water network. We strive to maintain wastewater contamination as low as possible. We carry out a preliminary sedimentation in our in-house wastewater treatment plant: we remove organic substances from the wastewater using flotation equipment before it flows into the sewage system for further treatment.

Reducing our environmental footprint

In line with ISO 14001, an environmental standard, the Milchhof commits itself to a responsible use of natural resources. The core of ISO 14001 deals with the systematic development of a continuous improvement process. This includes efficient energy and raw materials use, reducing waste, and targeted risk prevention. We control our CO₂, sound, water, and waste emissions in line with our integrated environmental standard.



SDG #7

Affordable and clean energy

Clean energy is nothing new at Brimi: it has been part of our investment strategy for years. Our ventilation equipment is fitted with internal heat recovery systems; the heat produced by the refrigeration system and air compressors, which would normally be wasted, is used to heat water; and by using a heat recovery system we can use the heat resulting from whey production to warm the milk used during various processes.

In 2023 we will expand our photovoltaic system by 200 kWp to leverage the sun's role as source of energy. The expansion will be installed on our green roof and complement the existing system, which already boasts a 180 kWp output. This new system is so unique because the modules will be fitted backwards with an east-west exposure, reminiscent of a flat gable rooftop. This will help us reach higher and more homogenous electricity production throughout the day compared to southward-facing modules.

Industry, innovation, and infrastructure

Certifications and standards

ISO 9001

ISO 9001 is the internationally recognised reference standard for quality management for organisations which want to meet the following requirements: increasing the efficiency of internal processes - as an organisational tool to achieve objectives - and increasing competitiveness on the market through greater customer satisfaction and loyalty.

ISO 9001's main objectives are customer satisfaction with regards to products and services and the continuous improvement of company's performance. An ISO-certified company guarantees the maintenance and improvement of its product and service quality over time.

ISO 9001 can be used as a strategic tool to:

- evaluate the context and interested parties
- analyse risks and opportunities to determine appropriate measures
- comply with cost control
- increase productivity
- avoid waste

The standard reduces a company's risk of breaking customer promises and boosts its ability to control procedures by measuring performance and identifying appropriate indicators.

ISO 9001 can be used to provide a basic organisational model that can be supplemented by specific requirements for areas based on sectoral standards. It is easily complemented by other management systems such as ISO 45001 (occupational health and safety), ISO 14001 (environmental management), and ISO 27001 (information security).

BRC

The BRC Global Standard for Food Safety was launched in 1998. It ensures branded products are produced in line with defined quality standards and minimum requirements. It is a specification that binds qualified suppliers to the distribution company. The BRC is a food safety standard recognised by the Global Food Safety Initiative (GFSI).

The GFSI is an international initiative primarily aimed at strengthening and promoting food safety throughout the supply chain. The BRC defines the specific elements of a management system focusing on product quality and hygiene whose planning and implementation are based on HACCP methodology.

IFS

The international IFS Food Standard (IFS) is based on a differentiated procedure used to evaluate and select food suppliers. By ensuring safety, quality, compliance with the law, and specific customer requirements, the standard aims to build trust in products and processes.

It facilitates the effective selection of food suppliers in the retail sector by assessing their ability to deliver safe products which meet contractual specifications and legal requirements.

The standard is recognised in Europe and globally. It establishes a management system's specific elements, focusing on product quality and hygiene whose planning and implementation is based on HACCP methodology.

ISO 45001

ISO 45001 establishes the requirements for an OHS management system and provides guidelines on its application. It allows organisations to provide safe and healthy workplaces, prevent work-related injuries and illnesses, and improve their safety and wellbeing performance.

Organisations of any size, type, or activity can apply to receive the standard should they wish to develop, implement, and maintain a management system aiming at improving OHS or eliminating hazards and reduce risks in this area. When developing the standard, the involved stakeholders referred to the High-Level Structure (HLS). It is based on other ISO standards for management systems such as UNI ISO 9001:2015 and UNI ISO 14001:2015, and aims to facilitate integration between relevant standards. UNI ISO 45001 includes a national annex with information on its correct application with regards to the current legal framework (GvD 81/2008).

ISO 14001

ISO 14001 is an international standard that establishes requirements for voluntary environmental management systems. It allows companies to:

- audit and maintain regulatory compliance and monitor environmental performance
- avoid waste (water consumption, energy resources, etc.)
- facilitate financing procedures and bureaucratic/administrative simplification
- support decisions regarding investments or technological changes
- create and maintain the company's value
- safeguard company assets and guarantee transparency for takeovers/mergers (risk management)
- ensure a systematic and precise approach to environmental disasters
- improve relations and communication with the authorities
- improve corporate image and reputation
- apply precisely defined methods to stop environmental crimes

BIO

An „organic label“ is a certificate issued by an authorised body when a company, regardless of its sector (production, preparation, marketing and import of agricultural, organic products and foodstuffs, livestock breeding, animal husbandry, etc.), meets specific uniform standards in line with EU legislations.

Our goal is to
constantly improve,
and certifications
are an incentive
to constantly
challenge ourselves
and our products.



Halal

Halal in Arabic means „lawful, permitted“: it refers to everything which is allowed according to Islamic law.

The certification guarantees that product composition and production comply with the requirements of Islam.

Halal-certified products from agricultural and food chains:

- meet ethical, health, and hygiene standards
- comply with Islamic law and doctrine
- can be sold in all Islamic countries

Any violations of the relevant requirements usually involve ingredients used or potential contamination during production. Haram, meaning „forbidden“, are all those products which contain pork or pork derivatives, meat from animals that were not slaughtered according to the rules as well as alcohol or similar substances.

Kosher

Kosher is the term used to describe food that is permitted according to the Jewish dietary laws as laid down in the Torah.



Hay milk TSG

„Hay milk TSG“ is a label given to milk obtained from cows kept on traditional, sustainable dairy farms and fed exclusively with grass, legumes, cereals, and hay. Fermented and genetically modified feeds are not allowed.

ISO 22005

ISO 22005 is used to implement Italian UNI 10939:01 and UNI 11020:02 (traceability in agrifood chains and agrifood businesses).

It is used across the entire agrifood sector, including feed production.

It is considered the international reference document for certifying traceability systems in the feed and food chain. Implementing traceability systems in agrifood chains or agrifood businesses is essential to ensure compliance with mandatory requirements, valuing certain product traits (e.g. origin/regional and specific ingredient characteristics), and satisfying retail and end consumer expectations.

A traceability system alone cannot guarantee food safety. Nevertheless, it contributes significantly towards this goal. The system can determine the exact time of any deviation from the norm in terms of hygiene and health along the supply chain, and establishes a procedure ensuring the affected product can be removed with utmost accuracy.

Certifications are an important guarantee for our customers as well as crucial prerequisites if we want to export our products. One such example? Our halal and kosher certifications.



Responsible consumption and production

Sustainable packaging

We have always worked in unison with nature and, when we take form it, we do so respectfully. In other words, we are passionate about nature at Brimi, and this great passion demands greater responsibility. We work day in, day out to develop products and solutions that are compatible with our natural environment so as to preserve it for future generations. One example? Our packaging. Today, plastic is still the best available technology for packaging our products due to its chemical and physical properties: it is durable, flexible, strong yet light, and guarantees product quality. However, we are aware of the impact that disposing this material has on our planet.

WE HAVE IDENTIFIED FOUR GOALS TO MINIMISE OUR PACKAGING'S ENVIRONMENTAL FOOTPRINT:

- 1.** reduce the weight of primary and secondary packaging
- 2.** use recyclable and recycled secondary packaging
- 3.** test and use alternative materials in collaboration with our packaging suppliers
- 4.** develop an environmentally friendly supply chain

WE TOOK THE FIRST, MORE SUSTAINABLE STEPS IN 2021 AND 2022.



48%

of all outer packaging is made with recyclable polypropylene



100%

recyclable material (cups and lidding film)



We have reduced plastic by using pouch packaging (reduction in comparison to an equivalent pack in a cup)

Climate action

Surface-based milk production

A regulation on „surface-based milk production“ entered into force on 1 January, 2019. It has been integrated in the Milchhof's statutes. The aim is to ensure the size of the dairy cattle is appropriate to the extension of the grazing area.

A healthy habitat is important for everyone: unsustainable changes or novelties such as high nutrient surpluses and a decline in biodiversity in areas which are massively exploited are heavily scrutinised. Our customers are increasingly more aware of environmental matters, and attach great importance to knowing where the products they buy come from and how they are made. To survive in a global and industrial production-centric market, local small-scale agriculture needs to focus on sustainable grassland management and high-quality production. This stand-out market trend, when met by a corresponding customer demand, can increase a product's added value. Moreover, such a production method should be welcomed with open arms: we owe it to the environment.

Our South Tyrolean farmers have been trying to manage the land sustainably over the last few generations, considering the local soil's limited renewability and exceptional quality. To meet these new market and environmental requirements, the cooperative and its members commit themselves to pursuing and implementing sustainable production methods, namely by establishing clear rules for surface-based milk production.



New milk collection trucks

The collection trucks, which must withstand high loads as they travel across South Tyrol's roads, as well as the mounted collection tanks and the pumps, remain in use as long as possible and are only replaced when it is necessary. Recently, we rolled out a cutting-edge collection truck, equipped with a modern double pump system. The system was installed considering the complexity mentioned above and is used to deal with different types of milk. The new truck can collect two different types of milk during the same journey thanks to its two pumps, storing them in separate tanks without risking contamination. This guarantees increased efficiency as two milk types can be collected on the same trip.

Data transmission and radio signals

The new pump system's electronics are equipped with a touchscreen for increased ease-of-use and data collection. Just like on the older trucks, a chip reader records the farmer's identity when the milk is collected, correctly gauges milk quantity and parameters as well as the linked sample. All recorded data is automatically transmitted to the Milchhof via radio signal. By combining it with a GPS signal, all information relating to the milk's origin will be available and will not need to be inserted manually.

The GPS system records which milk is stored, and the coordinates identify the collection point.

The microchip supplier code is used to assign the type of milk, transmitted to the vehicle via the Milchhof. The milk truck uses this information to categories the right type of milk. The recorded data, including quantity, temperature, tank number, etc., are sent to the Milchhof.





Milk churn with a microchip and supplier number

Four tanks with a double pump system

1st day: GMO-free mountain milk + hay milk TSG

2nd day: GMO-free mountain milk + organic hay milk

Total capacity = 16,000 litres

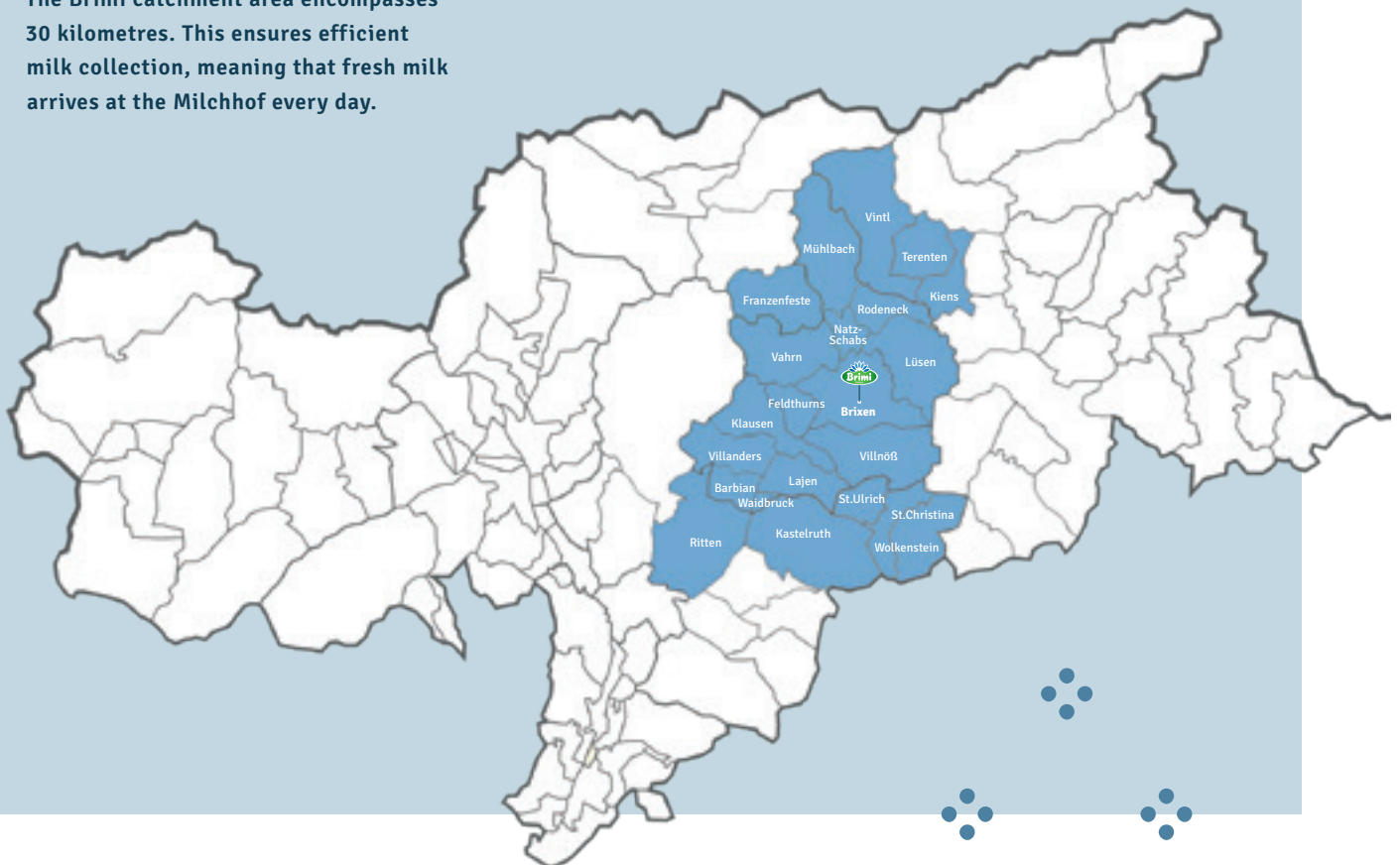
4.500 l 2.500 l 5.500 l 3.500 l



The air separator ensures the milk types are correctly separated.

THE MILK TRUCK IS
ON THE ROAD
365 DAYS A YEAR

The Brimi catchment area encompasses 30 kilometres. This ensures efficient milk collection, meaning that fresh milk arrives at the Milchhof every day.



Partnerships for the goals

Logistics: our synergies help us make savings

The world is beset by global changes which, in turn, create new challenges, pushing us to break new, innovative ground.

If we want to achieve our goals, we need collaborative and strong partnerships across the board. In light of this, we already reached out to Milchhof Meran in 2021 to develop a joint logistics concept which was implemented in 2022. By pooling trips to food retailers and, further down the line, to warehouses and consignment sales, we can make considerable savings and be more sustainable. The trucks are used to their maximum potential, we reduce CO₂ emissions, and the traffic on the road is reduced as we make fewer journeys.



Joint Venture between Loacker and Brimi: Dolomites Milk processes by-products

In the past, whey – a mozzarella by-product – was mostly sold to the animal feed industry as it could only be used for very limited aspects in the food industry. Thanks to investments in plants and the foundation of Dolomites Milk in 2019 – a joint venture between Loacker and Brimi – [South Tyrol now has the first milk and whey powder plant.](#) [The plant processes genuine, GMO-free Alpine milk and allows us to use whey powder locally.](#) The plant is located in Vandoies, in Val Pusteria, in the heart of the Alps, and produces 15,000 tonnes of powder whey and milk.



All our partnerships
include three partners:
one of them is nature.

We want our cooperations to
continue as they did in the past,
by paying the right consideration
and value to each stakeholder
involved.





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