



It's my pleasure, Brimi.





Everything is born from one ingredient that is unique in the world: South Tyrol.



Mother Nature has always lived here. She's always been loved and respected, existing in a unique and unparalleled relationship with those who live here. This love has been cultivated for centuries – across meticulously cut meadows, neatly aligned fruit trees, livestock that graze in freedom and flowers on balconies that pay homage to the landscape. That's why, here, nature yields forth the best ingredients for bestowing flavours that are still authentic.

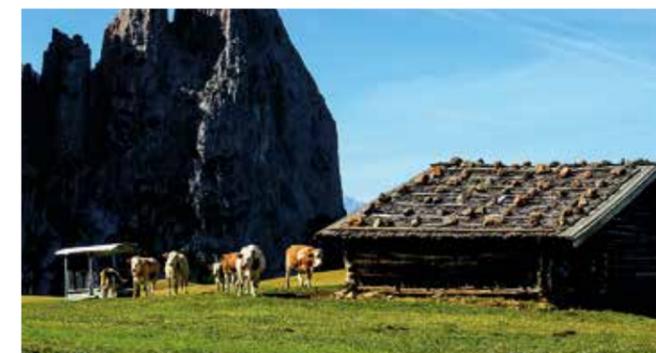
Because in South Tyrol, Mother Nature has always been a delectable hostess.



The goodness of our milk knows no boundaries. Its source, however, does.

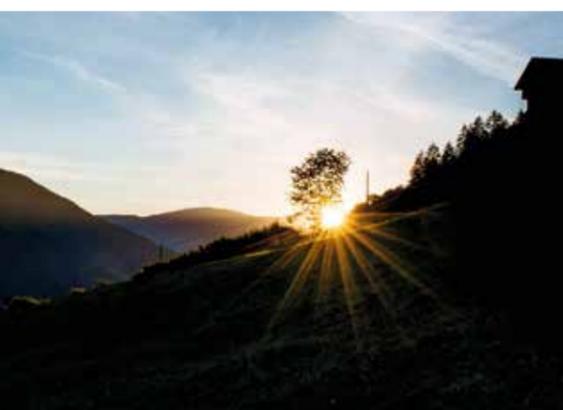
“White gold”: our most precious treasure. This is milk at its purest – pure like the air, like the water, like everything that surrounds it. We await it every day at small high-altitude farms, where little groups of cows are treated with respect and true passion. We collect the milk every day, in order to deliver it fresh to our factory in Varna, near Bressanone. There our associates work hand in hand with technology throughout every stage of processing, in accordance with traditional recipes and the highest standards of hygiene and quality.

We know of just one way to obtain only the best: to carefully monitor everything. That’s why Brimi’s entire production chain is certified free from GMOs, from farmer to processing to finished product.





1,250 good reasons
to believe in excellence.



There is an appointment that awaits our 1,250 member-farmers every morning at dawn: an encounter with Mother Nature.

For them, guaranteeing excellence is not a job but a lifestyle, through and through. This way of life is deeply rooted in tradition, just like our history.

During the 1920s, the small Cooperative Dairy of Sciaves and the Dairy Producer of Bressanone processed their milk with a great deal of passion. In 1969 the two companies merged, giving birth to the Centro Latte di Bressanone - Brimi. But it wasn't until 1978 that production of Brimi Mozzarella actually began. It was an historic date for a brand that has now become one of the leading companies on the national scene and beyond.



Brimi's quality is written in black and white.

Quality of production.

"Quality" is easy to say, but not so easy to prove. Brimi's quality stems from an attitude that is put into practice every day through our associates, technologies and certifications. Starting at our headquarters: the state-of-the-art plant in Varna. Expanded and renovated in 2008, it meets the highest quality standards, and ongoing investments have made it among the most advanced in the industry. We strive for perfection with laboratory tests and checks continually taking place, at every stage of production. And the attention to detail always bears good fruit: the most qualified national and international entities have given us certifications, something that speaks to the excellence of our products and of our processes.

Guaranteed quality.

- ISO 9001:2008 certification
- IFS Version 6, Higher Level certification
- BRC Rev. 6, Grade A certification
- GMO-free certification – entire supply chain certified
- Products certified as organic
- OHSAS 18001 certification



Quality Südtirol.

Brimi's goodness and freshness may be recognized by the Südtirol brand, an assurance of respect for the environment, of the source of raw materials and of highly responsible processing.

GMO-free quality.

There is a small inscription on Brimi products that certifies a great choice: the complete absence of GMOs. From pasturing to feed, and all the way through processing, there is no trace of anything that's been genetically modified.



The Brimi product range:
every choice is a good choice.



Brimi Mozzarella. The only mozzarella made from 100% South Tyrolean milk.

The freshness and wholesomeness of South Tyrolean milk form the basis of ancient cheese recipes that we find today in our flagship: Brimi Mozzarella. An ingredient unique in the world – just like the land from which it comes and the passion of those around it. Excellent with pasta, it's also a perfect way to give a touch of magic to other dishes.

Brimi Mascarpone and Brimi Ricotta. Sweetness from the heart of South Tyrol.

Our “white gold” is not valuable only for making mozzarella but also gives form to Brimi Ricotta and Brimi Mascarpone. Fresh cheese that is creamy and velvety, delicious as is and absolutely wonderful when combined with other flavours. Both cheeses are useful for creating mouth-watering dishes, and simply irreplaceable when it comes to intensifying sweets and desserts.



The goodness that conquers all.



Brimi Mozzarella. Recipes for goodness.

Tastes change, and needs evolve: in order to offer a broader selection, Brimi Mozzarella comes in Classic, Fior di Latte, Light, Lactose Free and Organic. Many specialties, which come straight from the heart of the mountains onto the tables of those seeking flavour and authenticity.

Many options, one unique flavour.

To meet the increasingly broad and varied demands of modern distribution and to respond to the needs of the catering and restaurant industry, Brimi Mozzarella comes in a variety of practical and handy formats, all to be enjoyed: the Brimi Mozzarella Ball, Bocconcini and Mozzarelline as well as block-style, diced and grated.

All the colours of our product range.





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