



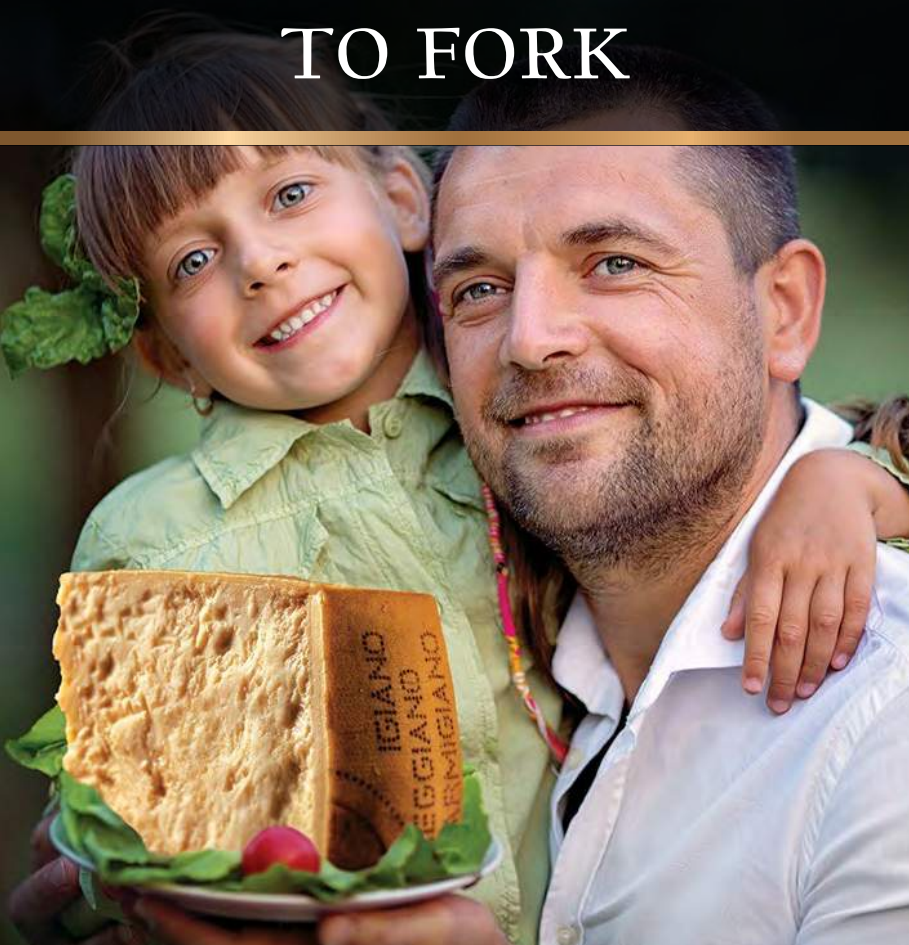
FROM FIELD
TO FORK

Family Farming since 1895

BERTINELLI

The GoodBeing

FROM PASSION
TO EXCELLENCE



WHAT WE BELIEVE IN

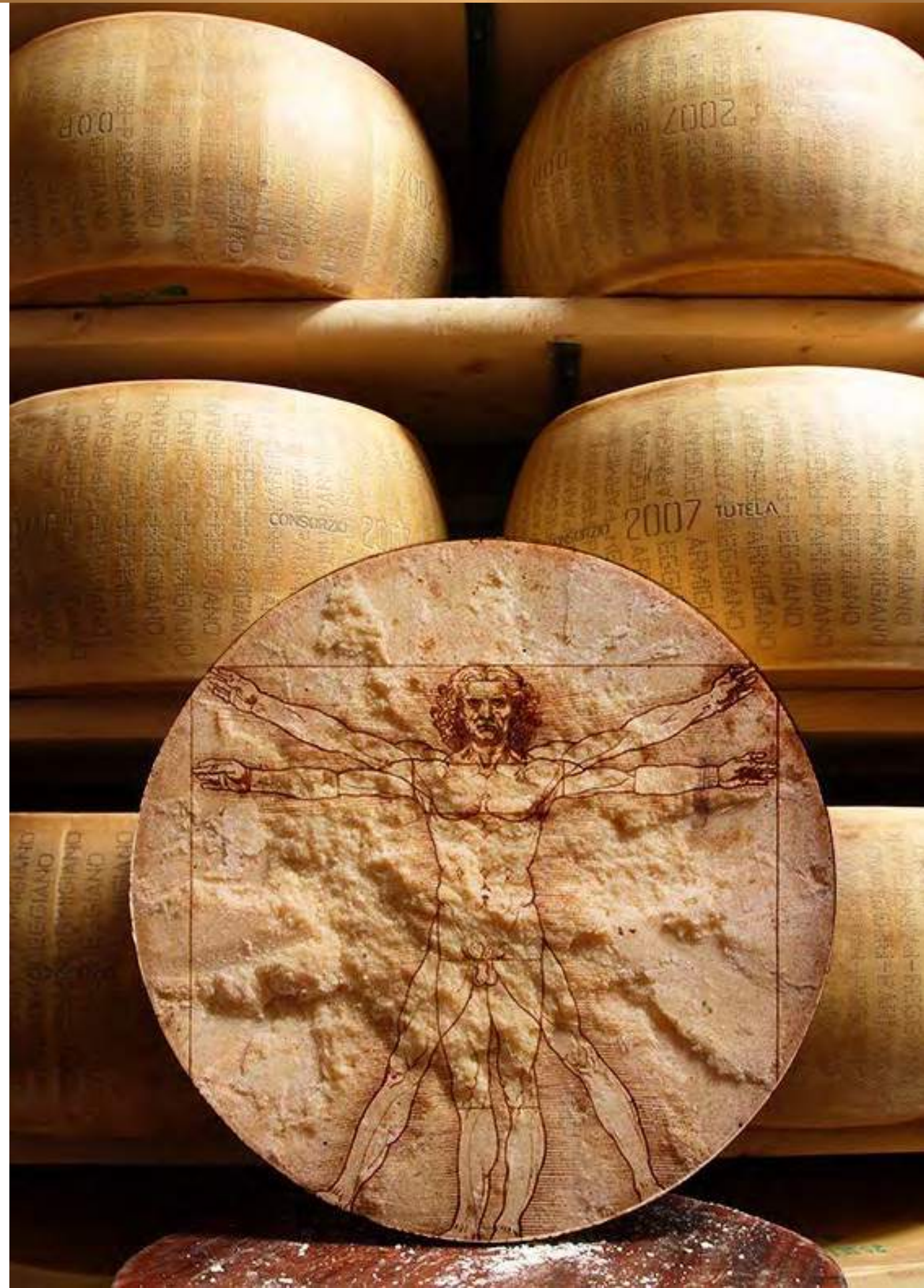
PRODUCING FOOD IS MUCH MORE THAN DOING BUSINESS. WE HAVE THE RESPONSIBILITY TO FEED PEOPLE MAINTAINING THE ENVIRONMENT AS A LEGACY FOR FUTURE GENERATIONS.

THERE IS AN ETHICAL WAY OF PRODUCING FOOD WHILE TAKING CARE OF LAND, RESPECTING ANIMAL RIGHTS, REDUCING WASTE AND NOT USING CHEMICALS.

WE BELIEVE IN ALL THIS AND, IN THIS WAY, FOOD BECOMES GOOD, NOT JUST FOR TASTE. HENCE OUR BELIEF IS THAT IF OUR FOOD IS GOOD, IT TURNS INTO OUR CUSTOMERS' GOODBEING.



Nicola Bertinelli



FIELDS

MAINTENANCE AND RESPECT FOR THE LAND
ZERO WATER CONSUMPTION AND **ZERO** CHEMICAL ADDITIVES

IMC
certified
cultivations

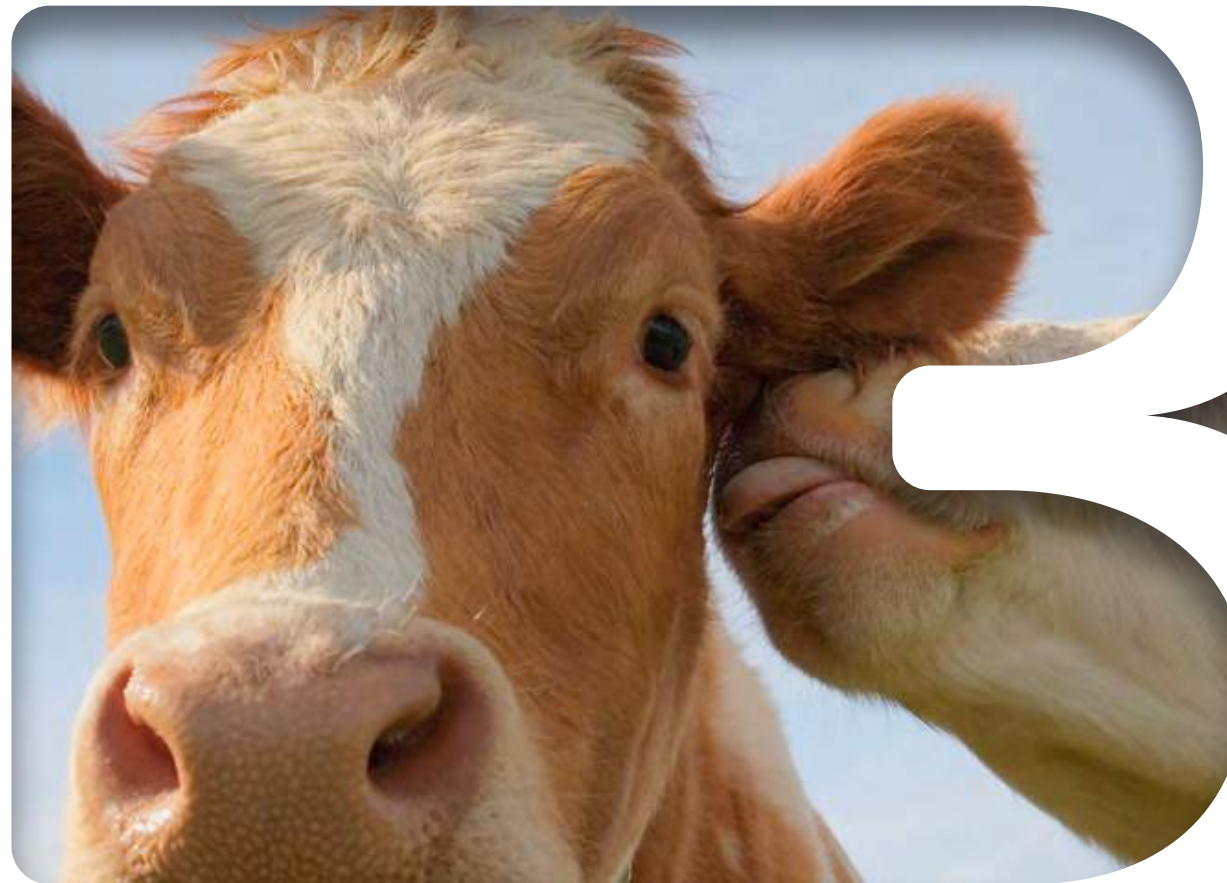


A UNIQUE COMPANY FROM FIELD TO FORK!

Fields cultivated without the use of chemicals, pesticides and herbicides, following the **ORGANIC** Production Regulations, with a strict water saving protocol.

COWS

ANIMAL WELFARE



FARM CERTIFIED
BY ITALIA ALLEVA



A UNIQUE COMPANY FROM FIELD TO FORK!

Bred in compliance with **ANIMAL WELFARE** standards,
in an open and comfortable space to produce “special” milk.

DAIRY

ARTISAN TRADITION WITH **ZERO** ADDITIVES AND **ZERO** LABORATORY FERMENTS.

CERTIFIED
PRODUCTION



A UNIQUE COMPANY FROM FIELD TO FORK!

Since 1895, from father to son, we have passed down a craft that is art. Our hands, raw milk, **ABSENCE OF ADDITIVES AND PRESERVATIVES**, use of only natural milk enzymes produced on the farm, are our centuries-old recipe.

GOODBEING

ALSO MEANS NOT FOLLOWING THE LOGIC OF INTENSIVE FARMING,
THUS AVOIDING LAND EROSION AND WASTE OF WATER RESOURCES



A UNIQUE COMPANY FROM FIELD TO FORK!



WE GUARANTEE 100% QUALITY OF OUR PRODUCTS
When eating you taste their goodness, healthiness and ethics.
GoodBeing is the pleasure of enjoying Good products that give you Well-being!

Family Farming since 1895



The GoodBeing

OUR PRODUCT LINES:

Premium

MILLESIMATO GRAND CRU
VACCHE ROSSE
VACCHE BRUNE
BIOLOGICO – BIOLOGICO NOP

Ethnic

KOSHER
HALAL

Vegetarian

B-VEGGIE

Lactose-free

IL SENZA



OUR CONSTELLATION OF THE GOODBEING

Family Farming since 1895



The GoodBeing

BERTINELLI GOURMET PRODUCTS: MILLESIMATO GRAND CRU



Parmigiano Reggiano PDO Grand Cru Millesimato Line
Made with the best milk from our cows during the first one hundred days of lactation.

Family Farming since 1895



BERTINELLI GOURMET PRODUCT: CREAM OF PARMIGIANO REGGIANO 24 MONTHS MILLESIMATO



Parmigiano Reggiano PDO Grand Cru Millesimato Line
Made with the best milk from our cows during the first one hundred days of lactation.

Family Farming since 1895

BERTINELLI

The GoodBeing

BERTINELLI GOURMET PRODUCT: BROWN COWS



A special selection of Parmigiano Reggiano PDO: Brown Cows, made only with Brown cow milk. These cows produce a lower amount of milk, which contains a special type of casein that is ideal for cheese making. It is a Parmigiano with a strong identity whose taste will be immediately recognised by true connoisseurs.

Family Farming since 1895



The GoodBeing

BERTINELLI GOURMET PRODUCT: RED COWS



A special selection of Parmigiano Reggiano PDO: produced only with the milk of Reggiana Red Cows. The result is a cheese that maintains its sweet, delicate and persistent flavour throughout its long maturation. The Production Regulation of Red Cow Parmigiano Reggiano establishes that cheese may be marketed after a minimum maturation of 24 months.

Family Farming since 1895



BERTINELLI GOURMET PRODUCT: ORGANIC AND NOP ORGANIC



Parmigiano Reggiano PDO Organic complies with all the stringent requirements of organic certification to meet the growing market demand. It is also available with NOP Organic certification (mandatory in the USA).

Family Farming since 1895

BERTINELLI

The GoodBeing

BERTINELLI ETHNIC LINE PRODUCTS: KOSHER PDO



Parmigiano Reggiano PDO is certified OK Kosher,
Chalav Yisrael, Kosher for Passover.

Family Farming since 1895

BERTINELLI

The GoodBeing

BERTINELLI ETHNIC LINE PRODUCTS: KOSHER PDO

GRATED

FLAKES

CUBES



Parmigiano Reggiano PDO grated, flakes, cubes - certified OK Kosher,
Chalav Yisrael, Kosher for Passover -
practical long-life cans - up to one year of shelf life.



Family Farming since 1895

BERTINELLI

The GoodBeing

BERTINELLI ETHNIC LINE PRODUCTS: HALAL

Prodotto Certificato
Certified Product
منتج معتمد

halal
italia



Parmigiano Reggiano PDO certified by Halal Italia available since December 2017.

Family Farming since 1895

BERTINELLI

The GoodBeing

BERTINELLI PRODUCTS: IL SENZA

LACTOSE-free
GLUTEN-free
ADDITIVE-free
PRESERVATIVE-free
SUGAR-free



FLAVOURS: CLASSIC, CURRY, CHEESE AND PEPPER, CHIVES

BERTINELLI'S EXCLUSIVE: TRANSPARENT FRIDGE

Family Farming since 1895

BERTINELLI

The GoodBeing



BERTINELLI



GIFT
COLLECTION

Family Farming since 1895

BERTINELLI



VOYAGE INSIDE PARMIGIANO REGGIANO

Contains 3 wedges of 300g each of Parmigiano Reggiano PDO "Millesimato":
3 different maturation periods + 3 jars of jam of 45g each
+ 1 almond-shaped knife.



Family Farming since 1895

BERTINELLI



PRODUCT OF ITALY

Contains 3 wedges of 200g each of Parmigiano Reggiano PDO "Millesimato":
3 different maturation periods: 15, 24 and 30 months.



Family Farming since 1895

BERTINELLI



THE DOUBLE

Contains 2 wedges of 300g each of Parmigiano Reggiano PDO "Millesimato":
2 maturation periods: 24 and 36 months + 1 jar of jam of 45g.

Family Farming since 1895

BERTINELLI

Tommy



La Berta



Il Berto



Saverio

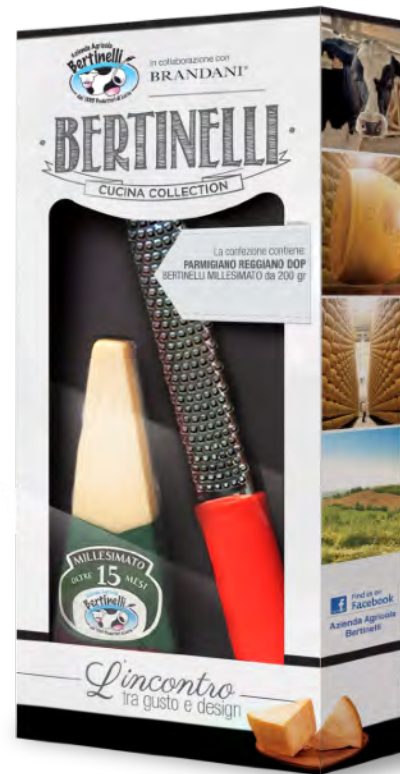


FAMILY COLLECTION

A gift box for the whole family. Contains 1 wedge of 200g of Parmigiano Reggiano PDO "Millesimato" (maturation periods: 24 or 30 months) + 1 cup with one of the Bertinelli farm animals.

Family Farming since 1895

BERTINELLI



KITCHEN COLLECTION

Contains 1 wedge of 200g of Parmigiano Reggiano PDO “Millesimato” (different maturation periods: 15, 24, 30 or 36 months) + kitchen tool (a grater or cheese shaver or mini cheese shaver + 1 almond-shaped knife).

Family Farming since 1895

BERTINELLI



A TASTING FLIGHT

This gift pack offers a true experience through a vertical tasting of Parmigiano Reggiano PDO with 4 different maturation periods. Contains 4 wedges of 200g of Parmigiano Reggiano PDO "Millesimato" matured 24, 30, 36 and 48 months.

Family Farming since 1895



CERTIFICATIONS



ISTITUTO
MEDITERRANEO DI
CERTIFICAZIONE

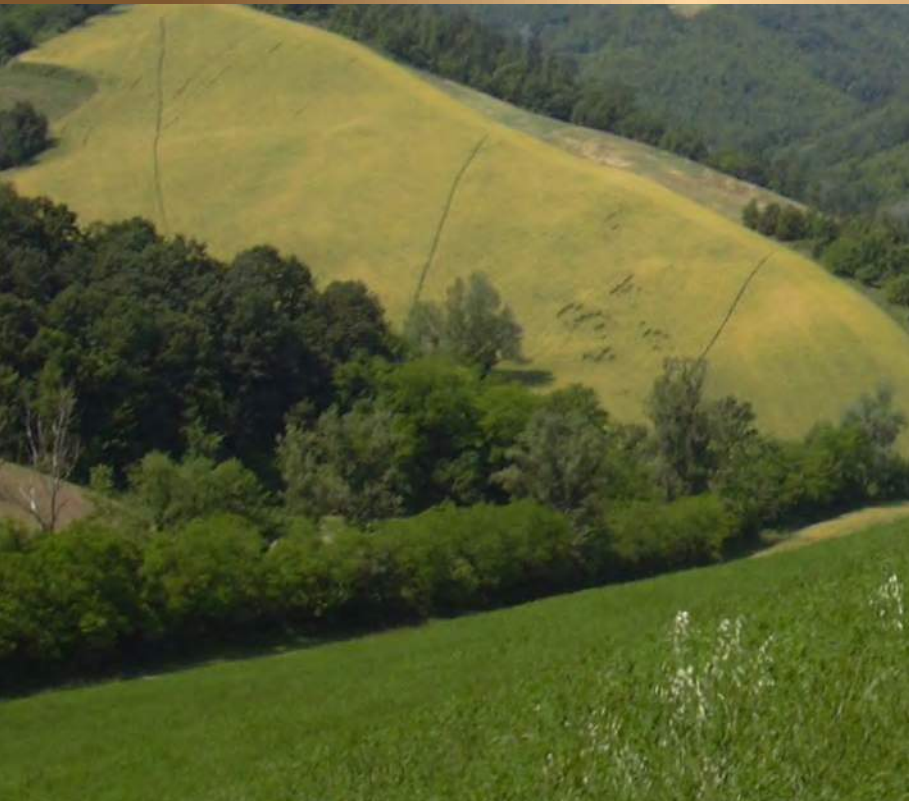


ARGENTINA, BRASIL, CHILE, CHINA, PANAMA, PERU AND RUSSIA CERTIFIED

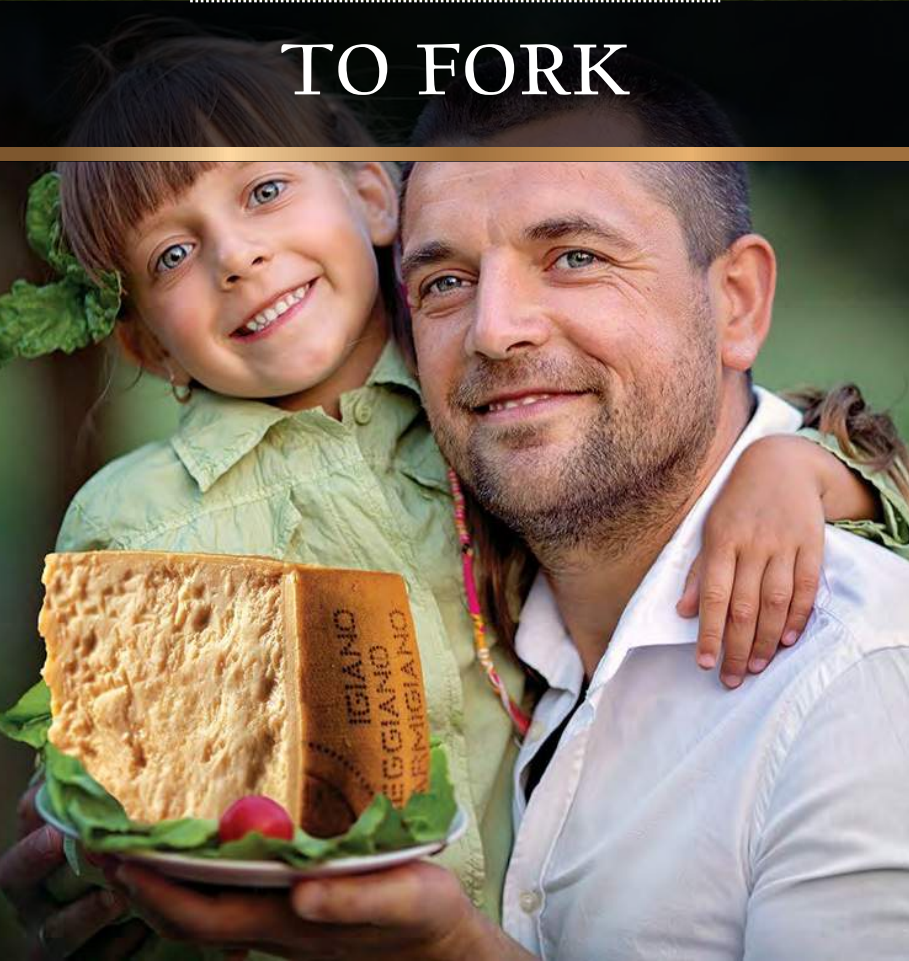
PRESERVE AND TREAT FOOD
AS YOU WOULD YOUR BODY,
REMEMBERING THAT IN TIME
FOOD WILL BE YOUR BODY

BW RICHARDSON





FROM FIELD
.....
TO FORK



Family Farming since 1895



The GoodBeing

Fields and Farm:

AZIENDA AGRICOLA BERTINELLI
Via Costa Garibalda, 25
43014 Medesano (Parma) - Italy
Tel.: +39 0521.620776
Fax: +39 0521.621615

Dairy, warehouse and shop

Strada Pedemontana, 2
43015 Noceto (Parma) - Italy
E-mail: info@bertinelli.it
www.bertinelli.it



FROM PASSION
.....
TO EXCELLENCE

