



THE COMPANY

www.caseificiolongo.it

Caseificio Longo: passion, tradition and taste

The company has been producing tomini since 1950. What once began as a small laboratory in Northern Piedmont is now a steady firm which exports its high-quality cheeses worldwide. And where craftsmanship is still crucial.

Taking the best of Piedmont cheeses all over the world. Especially when it comes to tomini, the most beloved fresh and matured cheeses of the Italian region. This is the main purpose of Caseificio Longo, the company founded by Antonio Longo and his wife Franca in the early '50s in the town of Bosconero, in the province of Turin. Over 70 years of tradition and passion for cheese, together with the love for its territory and the search for authentic flavors, enabled Caseificio Longo to bring the taste of Piedmontese tradition, and of course of its tomini, worldwide. With its own brand or through private label products.



Bringing the Tomino taste to the world

It all began in the '50s with a small laboratory located in the beautiful Canavese valleys in Northern Piedmont. At the time, Caseificio Longo was run by Antonio and his wife Franca. It used to daily collect and process from the nearby farms approximately 200 liters of milk, exclusively destined for the production of Tomino del Canavese. The passion for cheese making was soon passed on to their kids, Maurizio, Dario and Silvana, which later continued to run the family business.

Throughout the years, Caseificio Longo introduced new products to its catalogue – such as Paglierina and Tomino del Boscaiolo – and inaugurated two production plants in Rivarolo Canavese and Alba, respectively in 2008 and 2010. The latter, in particular, was designed for the production of Robiola d'Alba, a characteristic cheese from the province of Cuneo with a chalky, very humid and slightly acid taste and a taste of fresh milk.

Today the company has grown significantly, as it processes more than 150,000 liters of Piedmontese milk per day. Longo's cheeses are not only destined to the Italian market, but they are also exported worldwide. As a matter of fact, Caseificio Longo can count on an integrated quality control management system, which allows the company to be certified by international standards, such as IFS and BRC. Exports play a key role, as they account for 10% of the company's turnover.

100% Piedmontese quality

The search for excellence and high-quality standards lead the production of Caseificio Longo. The company only uses 100% Piedmontese milk to achieve goodness and freshness. Always faithful to its tradition, Longo's cheese makers continue to follow old recipes handed down from generation to generation. Despite tradition

being the cornerstone of the company, modern equipment and production lines are used in order to produce perfect cheeses without losing the craftsmanlike features.

The production is divided into four different categories, each of which is designed with a particular colorful packaging which makes it easier to recognize Longo's cheeses on the shelf: the 'seasoned' line is composed of sweet, spicy and pasty cheeses with a hard structure and full tastes, such as Tomino and Tomino del Boscaiolo; the 'fresh' line includes white soft and moist cheeses with compact texture, like Tomino a Rotolo; the 'specialties' is a range of high-quality and gourmet products, including Tomino in oil; lastly, the 'lactose-free' line gathers cheeses with less than 0,1 gr of lactose.

Caseificio Longo: passione, gusto e tradizione

Artigianalità e ricerca dell'eccellenza guidano l'azienda, specializzata dal 1950 nella produzione di tomini. Quello che una volta era un piccolo laboratorio a Bosconero, in provincia di Torino, è oggi una realtà imprenditoriale di successo. Impegnata a esportare i propri formaggi in tutto il mondo.

TOMINO DEL BOSCAIOLO



100% Piedmontese milk, traditional recipe and genuine goodness: these are the ingredients that make Tomino del Boscaiolo a unique cheese, containing all the essence of the Piedmont region. Its smooth and compact paste and the maturing process give Tomino del Boscaiolo its sweet and very slightly spicy flavor.

Ingredients

Milk, salt, rennet.

Packaging details

New eco-friendly pack of 180 gr., made with paper and plastic.

Certifications

BRC, FDA, HACCP, IFS.

Shelf life

37 days.

TOMA PIEMONTESE PDO



Characteristic product of the oldest Piedmont cheese-making tradition, Toma Piemontese PDO has a straw, yellow paste with fine and even holes, and a dark, thin and supple rind. Its full and sweet flavor makes it one of the best-known Piedmontese cheeses, loved also beyond regional boundaries.

Ingredients

Milk, salt, rennet.

Certifications

BRC, FDA, HACCP, IFS.

Shelf life

90 days.

PAGLIERINA



This cheese has a very soft paste and an even straw, yellow color. It is named after the traditional conservation process, which took place on straw. The light and slightly moldy rind and the short ripening period give Paglierina an unmistakable flavor and the appearance of cheeses matured on straw, maintaining the characteristic aroma of hay and almond.

Awards

'Grolla d'Oro Formaggi d'Autore 2010' and 'Silver World Cheese Award 2016/2017'.

Ingredients

Pasteurized milk, salt, rennet.

Certifications

BRC, FDA, HACCP, IFS.

Shelf life

30 days.



ITALO, italian character

Italy is a country rich in beauty, creativity, exceptional flavors and unique products. Italo, a Botalla cheese which thanks to its delicate taste and its marked personality, has become the symbol of flavor which unites without any compromises. For every table.



A FAMILY PASSION

www.botallaformaggi.com