



## Caseificio La Contadina

A PATH OF QUALITY ALL THE WAY  
TO THE PLATE

Caseificio Coop La Contadina have been making multi-award winning Mozzarella di Bufala Campana PDO (buffalo mozzarella from Campania with protected designation of origin status) since 1950. Recognised for its excellence, their mozzarella has won awards internationally at major competitions, including the Great Yorkshire Show, UK. Located in Grazzanise in the heart of the Caserta cattle farming area

between the towns of Capua and Mondragone, a territory within the so-called PDO zone which has one of the largest concentrations of buffalo herds in the world, their passion and the love for buffalo mozzarella led the farm to expand into a Cheese Factory. This evolution allowed La Contadina to follow the entire production process up to the point of sale. Following expansion from the local markets, in 2001 a new and functional structure was built on a site about 5 km from the first small factory. The Cheese Factory was enhanced with advanced equipment and started to develop its products for the international market. Today the factory has adapted to new production and continuous innovation in its machinery. Currently it boasts one of the most technologically advanced facilities of the entire sector, utilising advanced machinery and



equipment. It keeps a strong focus, however, on the craft component of the product, which remains a fundamentally key point for La Contadina. Their promise is to give the customers the certainty and safety of an industrial product, with the special character and taste of the small traditional craft dairy. For La Contadina modernity and new technologies does not mean abandoning the tradition.



**Caseificio Coop La Contadina,**  
[www.caseificiocooplacontadina.com](http://www.caseificiocooplacontadina.com)