

# Bella Lodi



## *The taste of the experience*

White colour, intense scent, fragrant; it was born from the great cheese tradition of Grana Lodigiano, the first example of all grana cheeses.

## *Personality and elegance*

The typical black crust painted by hand as in the past, is a scenographic and unmistakable element.

## *With no conservatives and added allergens, only milk, rennet, salt and milk enzymes*

Bella Lodi is produced without lysozime. Therefore, it is an extremely high quality food, absolutely natural and genuine, highly digestible, suitable for everybody, children and elderly, also for whom is lactose intolerant.

## *La saveur de l'expérience*

Couleur blanche, parfum intense, fragrant ; il naît suite à la grande tradition fromagère du parmesan de Lodi, le chef de lignée de tous les parmesans.

## *Personnalité et élégance*

La croûte noire caractéristique peinte à la main comme une voûte est un élément scénographique et unique.

## *Sans conservateurs ni allergènes ajoutés, lait, présure, sel et ferments lactiques*

Bella Lodi est réalisé sans «lysozime». Il se confirme donc comme un aliment de très haute qualité, absolument naturel et authentique, à haute digestibilité, adapté à tous, enfants et personnes âgées compris, ainsi qu'aux intolérants au lactose.

 **Bella Lodi**<sup>®</sup>  
La qualità è nella grana.

Only certified  
local milk



Lait local certifié  
seulement

Preservatives  
free



Sans  
conservateurs

Lactose  
free



Sans  
lactose

From renewable  
energy



Provenant d'énergie  
renouvelables

# Bella Lodi



Primo tra i formaggi italiani della sua categoria

First among the Italian cheeses in its class

## Italian quality

The milk used, not only is exclusively Italian, but comes from a restricted origin and well defined area, selected through rigid measures that ensure utmost quality since the cowshed of origin.

## International success

Thanks to its quality and uniqueness, Bella Lodi has become a recognized and well known product, mentioned by chefs, writers, journalists and consumers all over the world.

## Qualité italienne

Le lait utilisé est non seulement exclusivement italien, mais il provient d'une zone d'origine restreinte et bien délimitée, et il est sélectionné à travers des cahiers des charges rigides qui assurent une qualité maxima dès l'étable de provenance.

## Succès international

Grâce à sa qualité et à son unicité, Bella Lodi est devenu un produit reconnu et affirmé cité par les chefs, les écrivains, les journalistes et les consommateurs du monde entier.

**BELLA FORMAGGIO:** below the striking black rind of Italian Bella Lodi, a sip of wine always served alongside a good cheese the busy ones savor with cheese jams.



to regulate by genetic conditions. The Strna Convention of 1981 was the first signed agreement to guarantee the application of certain cheese and to prevent imitations. Four cheeses that are given absolute protection are Roquefort from France, Italy's Piacenza Romano, and Fries Saubke and Switzerland's Sbrinz.

### FOUR STAGES IN ALL CHEESE MAKING:

1. Curdling or coagulation of milk.
2. Shaping the curds (de-moulding and draining).
3. Salting, washing and seeding.
4. Maturing.

### HOW TO TASTE CHEESE:

Use all five senses:  
1. Look: look at the rind, texture and colours.  
2. Touch: tap the cheese or...

**Scaputo**  
Taste: Similar to the Parmigiano Reggiano and Bella Lodi, Grana Padano cheese is somewhat milder in taste, offering cheese lovers a more subtle flavour.  
Texture: Crumbly but less so than Parmigiano Reggiano and Bella Lodi. It has a dark, oily, golden yellow rind.  
Varieties: Available in blocks or in wedges.  
Format: 150g / 4kg

<p>Only certified local milk</p> <p>Lait local certifié seulement</p>	<p>Preservatives free</p> <p>Sans conservateurs</p>	<p>Lactose free</p> <p>Sans lactose</p>	<p>From renewable energy</p> <p>Provenant d'énergie renouvelables</p>
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