



Industry and dairy catalogue

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INDUSTRY AND DAIRY CATALOGUE

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Fresh pasteurized milk ideal for important industrial needs. Available in different versions.

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The Frascheri organic cream is obtained from selected milk from animals raised with organic farming method.

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LACTOSE FREE CREAM FOR DAIRIES

Thanks to its productive technologies Frascheri is able to create different variants of lactose free cream. Available in ideal sizes for dairies.

Bardinetto:

THE MILKY WAY BEGINS HERE

A production site in the mountains.

Being present on the market for over 60 years, Frascheri is synonym of high-quality milk and cream for different industrial uses.

The processing establishment at high altitude, in the Ligurian Apennines on the border with Piedmont, uses the most advanced processing technologies and an internal laboratory, which carrying out systematic checks on products in order to constantly test their quality.

Every day Frascheri invests in improving its production process and its service, to develop new solutions that meet the needs of professionals in the sector.

The industrial realities and the dairies require stable ingredients, with high and constant quality. Frascheri is committed to provide customers with a daily guarantee of a safe process and a service that makes it easy for companies of all sizes to use their products.

Every industrial need is a challenge that Frascheri loves to undertake for the constant evolution of the sector.



Milk

Selection, process optimization, research and development: every step of Frascheri milk production is studied in detail, so that the result is a genuine product of constant quality.



Fresh bulk pasteurized milk

The result of constant quality and control, the Frascheri fresh milk is a pasteurized product with state-of-the-art technologies that allow to maintain unaltered the taste and nutritional properties. Available for industry in tanks in versions:

- High Quality Whole Pasteurized Fresh Milk
- Fresh Pasteurised semi-skimmed milk
- Fresh Pasteurized skimmed milk



Fresh packaged pasteurized milk

Frascheri fresh milk is the perfect synthesis between naturalness and innovation and for this reason among the experts in the food sector it is considered a qualitatively ideal ingredient for industries and dairies. Available packaged in versions:

- High Quality Whole Pasteurized Fresh Milk
- Fresh Pasteurized semi-skimmed milk
- Fresh Pasteurized skimmed milk

AVAILABLE SIZES:

10
litres

1000
litres



UHT milk

The high technology of the Frascheri plants allows to use production and packaging processes respectful of the selected raw material and to obtain UHT milk of absolute quality. Available packaged in versions:

- Whole UHT milk
- Semi-skimmed UHT milk
- Skimmed UHT milk

AVAILABLE SIZES:

10
litres

1000
litres



Lactose free UHT milk

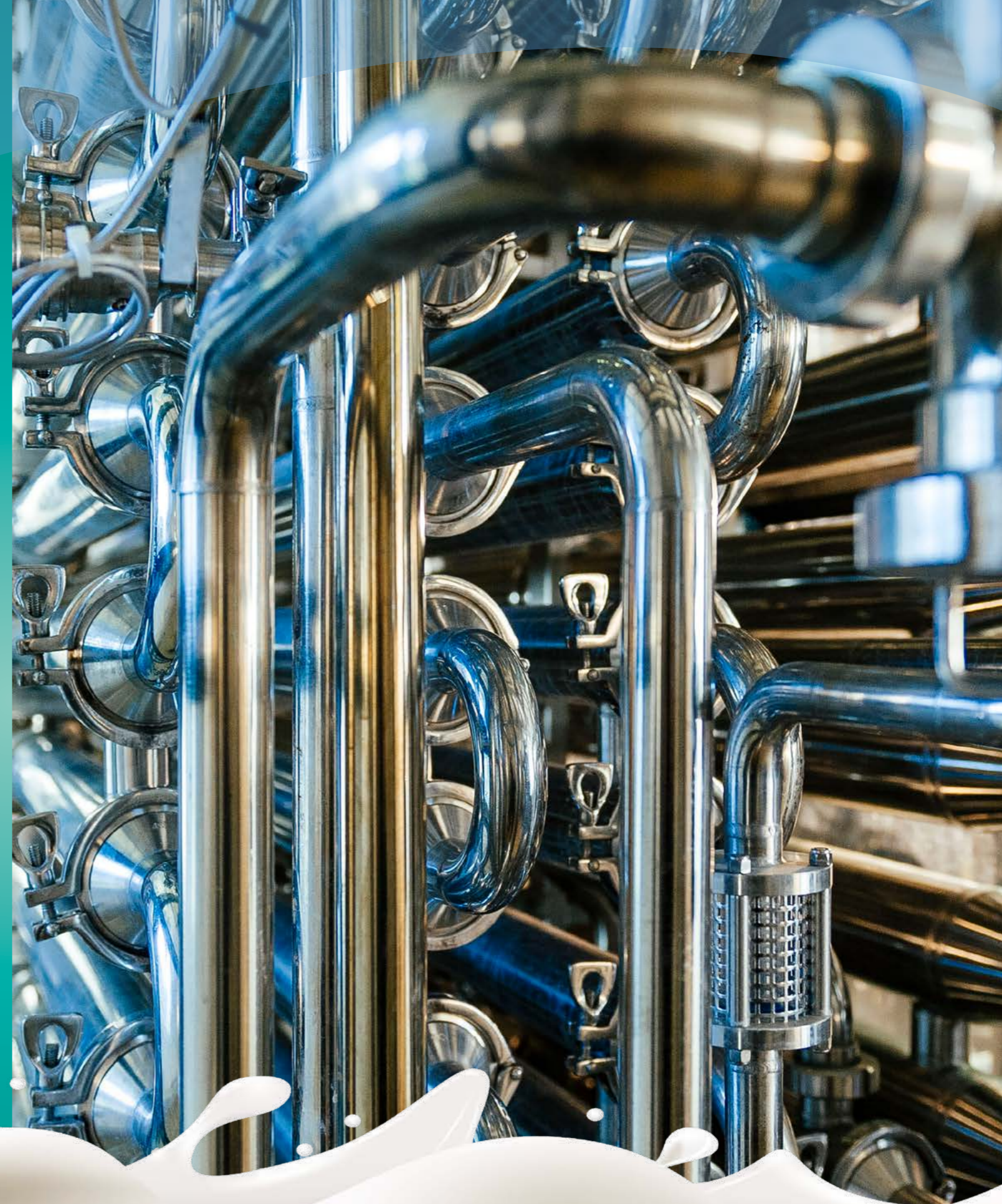
Intolerances to natural milk sugar are constantly growing in Italy. Currently 1.1 million Italians are allergic to lactose, but many more are intolerant (Source: Istat). The Frasceri UHT lactose-free milk allows to realize ideal products for consumers intolerant to lactose. Available packaged in versions:

- Whole UHT lactose-free milk
- Semi-skimmed UHT lactose-free milk
- Skimmed UHT lactose-free milk

AVAILABLE SIZES:

10
litres

1000
litres



Whole organic uht goat's milk

The organic Frascheri goat's milk has high nutritional qualities and is an excellent characterizing element for industrial preparations out of the ordinary.

Obviously more digestible and nutritious for intolerant people to cows' milk proteins, the whole organic UHT goat's milk is also an alternative to vegetable origin beverages. In addition, it gives industry and dairies the opportunity to develop new formulations, innovating their own proposal.

AVAILABLE SIZES:

10
litres



Panna Arianna

Queen of pastry, cooking and dairy making, Arianna cream has always been for Frasccheri a masterpiece made with all the most advanced technologies that guarantee respect for the raw material.

A flagship that conquers every day industrial groups increasingly demanding.



Pasteurized bulk cream in tank

*Panna
Arianna*

High quality ingredient, made with Italian milk, characterized by a brilliant white colour, with a refined taste and a creamy structure.

Available bulk in different versions:

- Pasteurized Arianna cream 38 % fat
- Pasteurized Arianna cream 35 % fat



Packaged pasteurized milk

Arianna cream represents a flagship for a company that has always made the “pure formula” as processing of cream its added value. Only Italian harvested milk and the latest technologies make it possible to obtain such a pure, white and additive-free ingredient. Available packaged in versions:

- Pasteurized Arianna cream 38 % fat
- Pasteurized Arianna cream 35 % fat

Panna Arianna

AVAILABLE SIZES:

10
litres

1000
litres



UHT cream

Through a gentle UHT sterilization process that respects the raw material, Frascheri offers a long-life cream ideal for many types of processing, with a single objective: to meet the needs of the industry, offering a product with the best technological performance.

Available packaged in versions:

- Pasteurized Arianna cream 38 % fat
- Pasteurized Arianna cream 35 % fat

*Panna
Arianna*

AVAILABLE SIZES:

5
litres

10
litres



Lactose free UHT cream

The lactose-free UHT Arianna cream represents the answer for all industries and dairies that are attentive to the new needs of the market. Thanks to the latest generation systems, this cream is highly performing for the formulation of products suitable for all consumers intolerant to lactose. In addition, the UHT treatment allows storage for 180 days from the date of production.

Available packaged in versions:

- Lactose-free UHT Arianna cream 35 % fat

*Panna
Arianna*

AVAILABLE SIZES:



Organic UHT cream

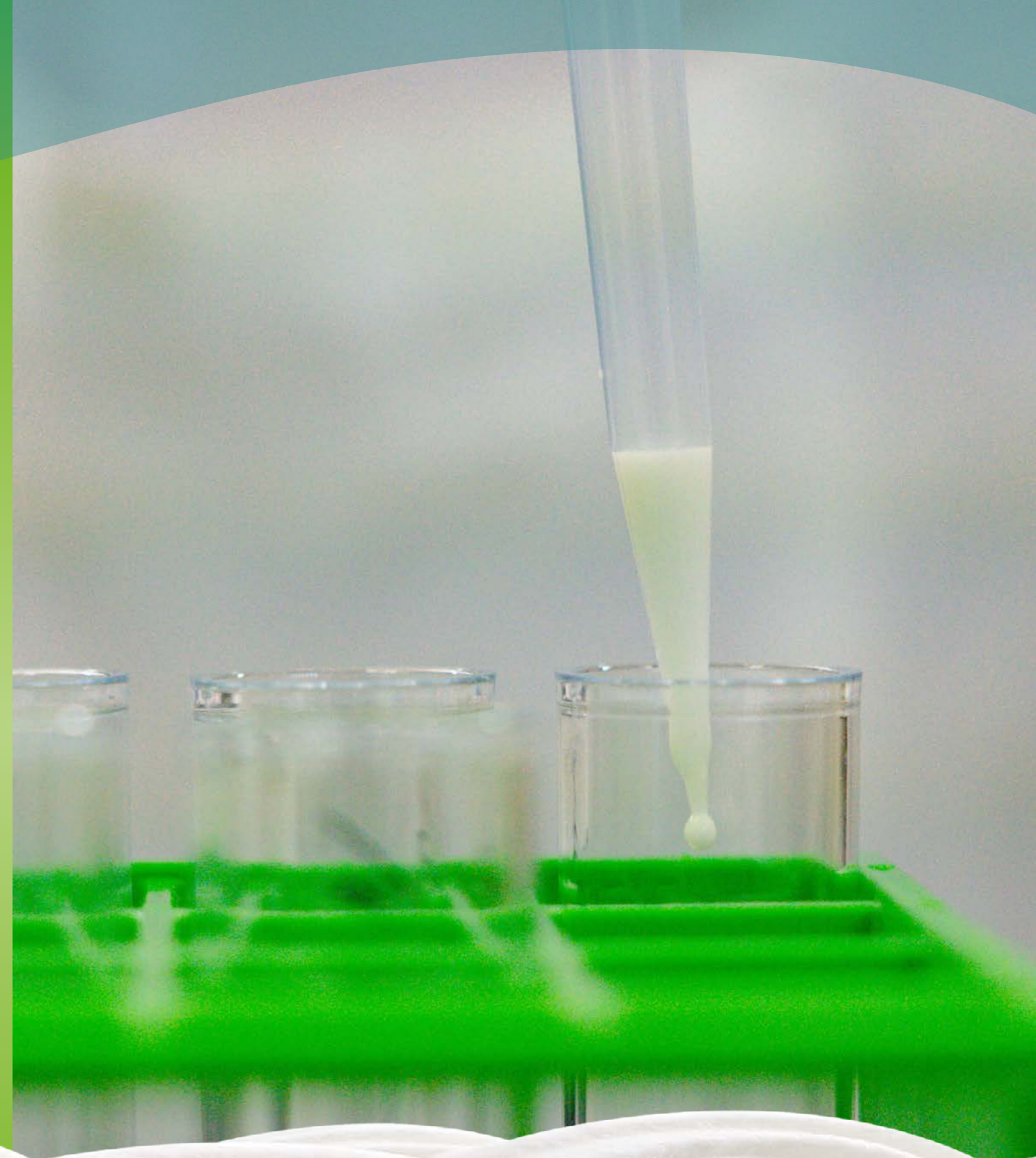
The BIO UHT Arianna cream is designed for companies that want to make organic preparations and products. This extraordinary cream is produced with innovative technologies, respecting the natural organoleptic characteristics of the raw material: cow's milk obtained from animals raised in Italy using organic farming methods.

Available packaged in versions:

- Organic UHT Arianna cream 38% fat
- Organic UHT Arianna cream 35% fat

*Panna
Arianna*

AVAILABLE SIZES:



UHT cream 30% 28% 23% 20% fat

Customization for industries and dairies is a concrete requirement, so Frascheri, thanks to its technologies, creates the perfect ingredient according to requests.

For a dairy, in general, the ideal percentage of cream fat varies from 20% to 30%, Frascheri provides products in the catalogue with these specific contents. Do you need other parameters?

Just ask to get all the technical support necessary for the formulation of the product more adequate to the specific requests.

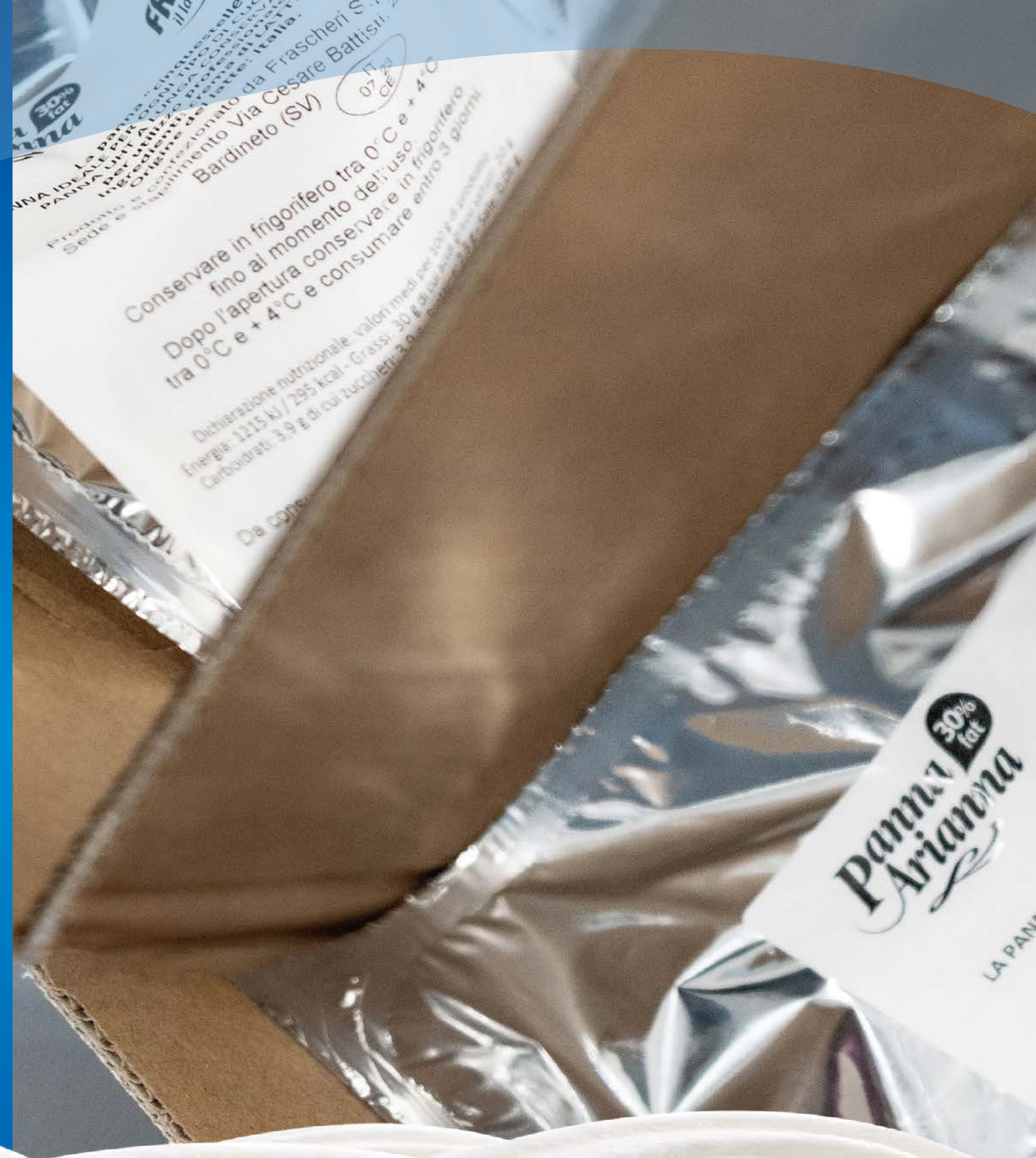
Panna Arianna

AVAILABLE SIZES:

5
litres

10
litres

1000
litres



Lactose free UHT cream 28% fat

The lactose-free UHT Arianna cream 28% fat is the ideal version for dairies that intend to make their products with an ingredient and designed specifically for their needs.

It is perfect to produce Burrate, Mozzarelle and others dairy preparations with the certainty of having chosen the best lactose free solution for a product highly digestible.

Panna
Arianna

AVAILABLE SIZES:

10
litres

1000
litres



Technology and certifications

With one of the most advantage laboratories in the industry and a productive site in constant technological renewal, Frascheri offers to industries of each size and to the dairies only products of high and constant quality. Frascheri products can be certified "Halal" if necessary.



ISO 9001
CERTIFICATION



ISO 22000
CERTIFICATION

Do you need a product that is not in the catalogue? Request a free technical advice to: commerciale@frascheri.com

Services and logistics

The closeness with the greater distributive and logistic centres of the north of Italy and with the port of Genoa allows Frascheri to distribute and export own products all over the world. Moreover, Frascheri services are also known for three important advantages:

Direct contact with company technicians



Flexible programming of orders



Reliability thanks to constant controls





*Panna
Arianna*

FRASCHERI S.P.A.

Milk and dairy products

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ISO 9001/ISO 22000 certified by Bureau Veritas Italia S.p.A.

**Choose the cream and milk experts for
industries and dairies needs.**