



**La Sicilia Freshly Grated Cheese**

1890

The company was founded in 1890 and soon specialized in the dairy production.



1930

The two World Wars and the 1929 Economic Crisis represented a big challenge for the company.



1915

The company increased its products range, it started buying raw materials from many north Italian districts. In the main time the company expanded its business to other cities, promoting products such as Grana Padano.



1941

The company adapted its production, packaging and distribution processes according to the consumers' changed needs. The company expanded to the whole Italian peninsula counting foreign clients as well.

1975

Starting from the '70s the company entered the modern market, promoting new products such as its fresh grated cheese and innovative packaging solutions.



Today the factory exports its products to more than 30 countries.



Today

The company aim is to produce fine quality dairy products in the respect of the traditions, giving the right importance to the innovation. Through many quality checks and massive investments on new technologies the company is now able to offer to its customers a long lasting quality freshly grated cheese .



The company obtained the ISO, BRC, IFS standard certificates.



The company mainly exports its products to France, Germany, England, Spain, Austria, Australia, Belgium, Bulgaria, Canada, Switzerland, Cyprus, Czech, Denmark, UAE, Greece, Croatia, Hungary, Ireland, Korea, Luxembourg, Mauritius, Malta, Netherland, New Zeland, Poland, Portugal, Romania, Sweden, Singapore, Slovenia, Thailand, Turkey, United States, South Africa, Finland and Lebanon.

The 2016 company's turnover amounted to 26 million euro, forecasting to increase up to 20%-25% in 2017.

The main distribution channels are: food and drink industry, big supermarket chains, cruise industry.

The most popular product in Europe is the freshly grated cheese, both canned and in bags.



## Selection and Storage

For over a century we have been searching the length and breadth of the Po Plain and Italian hills for the best cheese. Over time, we have collected a wealth of information which is what drives today's selection of excellence aged cheese from Italy's cheese factories. Also, health standards are checked on a regular basis and products are stored in air-conditioned environments to preserve their quality.



## Quality Control

In the production process, our Quality Department along with the Production Manager make sure that food quality and safety ISO BRC and IFS certifications are respected and thoroughly implemented. Once the product gets approved, it can be packed in different formats.



## Packaging

Once grated or sliced, our cheese is immediately packed to preserve freshness, taste and nutritional properties; all of our preparation lines are equipped with metal detector, weigh check and CA storage; constant controls are performed by our operators to guarantee the product is correctly preserved in our special sealed bags and exclusive tins.



## Shipping

Distribution is carried out effectively to guarantee a swift, right-on-time delivery service.



La Sicilia Range



## La Sicilia Grancucina Cheese

Packaging: 160g x 12 tins/crt

Origin: Italy

Bar code: 8013728030022

Shelf life: 12 months

Keep refrigerated between +2°C and +8°C.

Once opened, store at 2/4°C and use within few days.





Maser Grancucina  
Grated Cheese



Maser Mix  
Grated Cheese

## Maser Grancucina Cheese Maser Mix Grated Cheese

Packaging: 1kg x 6 tins/crt

Origin: Italy

Bar code: 8013728030008; 8013728040007

Shelf life: 12 months

Keep refrigerated between +2 °C and +8 °C .

Once opened, store at 2/4 °C and use within 15 days.

### TINNED, FRESHLY GRATED CHEESE

Our grated, aged cheese is long shelf life! Its taste, aroma and nutritional properties are not altered as it is PA packed right after grating and stored in solid metal tins. The ATM packing process (modified atmosphere), summed to the metallic tin, allows to have a functional and long-term good, that retains the taste of a fresh product.

### FRESHLY PROCESSED AND PACKED

No dehydration!

Our aged cheese is grated and packed right after to guarantee freshness as if you had just grated it yourself. Taste and sensory qualities are not altered.

### FRESHNESS PRESERVED

The cap can perfectly preserve the product, its original freshness and aroma, even once opened, thanks to its special sealing.

### UNPRECEDENTED PROTECTION

Metal tin is ideal for longer life products as it is resistant and the product is less subject to temperature leaps, light and transport-related shaking.





Recipes



## Tomato Penne

### Ingredients (2 portions) :

1 pound (450 grams) penne; 1/4 cup (60 ml) olive oil; 1 medium onion, peeled and finely chopped (optional); 2 cloves garlic, peeled and finely minced; 2/3 pound (300 grams) peeled, seeded, and chopped plum tomatoes or a drained 1-pound can of tomatoes; 5-6 fresh basil leaves, chopped; 1/3 cup freshly grated La Sicilia Grancucina Cheese

### Steps:

1. Set a large pot of water to boil over high heat for the pasta.
2. In a saucepan over medium heat, sauté the onion (if you are using it) and the garlic in half (2 tablespoons) of the oil, and when the mixture is fragrant and just barely golden, 2-3 minutes. Add the tomatoes and lower the heat to low. Simmer, covered, while the pasta is cooking.
3. In the meantime, cook the pasta in salted boiling water.
4. When the pasta is al dente, drain it and return it to the pot.
5. Check the seasoning of the sauce, stir the remaining oil into it together with the basil, pour it over the pasta, toss to cover evenly, and top the pasta with La Sicilia Grancucina Cheese



## Mushrooms Risotto

### Ingredients (2 portions) :

6 cups chicken broth; 3 tablespoons olive oil; 1 pound portobello mushrooms, thinly sliced; 1 pound white mushrooms, thinly sliced; 2 shallots, diced; 1/2 cups Arborio rice; 1/2 cup dry white wine; sea salt to taste; freshly ground black pepper to taste; 1/3 cup freshly grated La Sicilia Grancucina Cheese; 4 tablespoons butter.

### Steps:

1. In a saucepan, warm the broth over low heat.
2. Warm 2 tablespoons olive oil in a large saucepan over medium-high heat. Stir in the mushrooms, and cook until soft, about 3 minutes. Remove mushrooms and their liquid, and set aside.
3. Add 1 tablespoon olive oil to skillet, and stir in the shallots. Cook 1 minute. Add rice, stirring to coat with oil, about 2 minutes. When the rice has taken on a pale, golden color, pour in wine, stirring constantly until the wine is fully absorbed. Add 1/2 cup broth to the rice, and stir until the broth is absorbed. Continue adding broth 1/2 cup at a time, stirring continuously, until the liquid is absorbed and the rice is al dente, about 15 to 20 minutes.
4. Remove from heat, and stir in mushrooms with their liquid, butter, chives, and Grancucina Cheese. Season with salt and pepper to taste.



La Sicilia Int.l Trading Ltd.  
B35 - 101, Universal Business Park, No.10 Jiuxianqiao Road,  
Chaoyang District Beijing, 100015 China.

+86 10 6708 8766 (Tel)

[www.lasicilia.com.cn](http://www.lasicilia.com.cn)