

Fornitori Mensa  
Terra Madre  
Salone del Gusto  
2018



The background of the slide features a dark brown, organic, wavy graphic that resembles soil or flowing water, covering the left side of the text area.

# coop Tesori bio

I Tesori della Terra  
Società Cooperativa Agricola Sociale Onlus

# ITALY'S FIRST ECO-STALL HOUSING

2013 was Italy's first eco stall that we designed together with the Veterinary Faculty of Turin University. This has been the first pilot project of a new housing facility designed for sustainable manure management and removal. Our Ecostalls are fully dismountable wooden facilities with clear roofing, where the animals are kept in nearly free-stall conditions within very large pens (28-30 sq. m. per animal) with a special

natural bedding that requires no continuous cleaning/ keeping as conventional bedding material.

Once a year, the bedding is fully replaced with a new one, and the old one is returned to nature where it builds the soil, replenishing nutrients used by crops. Because of the absence of any concrete foundation, this type of housing is easy to dismantle and

move clearing the land that can be reconverted into any other farming use. Light and breezy, this housing ensures healthier animal raising within an environment that is much closer to a natural habitat in terms of light, temperature, and air humidity. Livestock inside our Ecostall grows well and healthy, much "happier" and with an overall better performance than traditionally confined animals.



## OUR BRANDS



[www.itesoridellaterra.eu](http://www.itesoridellaterra.eu)



[www.loyogurtfamu.it](http://www.loyogurtfamu.it)



[www.cascinabianca.eu](http://www.cascinabianca.eu)



[www.byopiu.eu](http://www.byopiu.eu)



[www.biому.eu](http://www.biому.eu)

### IL BIOLOGICOBIO-FARMING

Our view of farming and animal raising is paced to earth times and cycles and is respectful of both animal and human dignity.

Our products are a bio-excellence. From the field through packing, we closely follow up the entire process with great passion and the typical care for the details that only a small-size company can afford. At the same time, we provide strict controls of all ingredients and warrant our entire production process like only a modern and leading-edge company can do.

### WORKING WELL IS WORKING TOGETHER

We all devote best endeavours. We greatly value the contribution that each member of our staff can give.

Our organization is built and tailored to offer employment opportunities also to persons with disabilities.

Our pleasure in the job puts perfection in our work.

### OPEN-MINDEDNESS AND TRANSPARENCY

The doors of our cooperative are always open to visitors.

Our Farm Lab is an integrated learning experiment where everyone can practice BIO farming and sustainable animal raising. The Farm includes an equestrian facility that is specially designed for indoor and outdoor horse riding across the countryside.

The way we are:  
clear as the glass of our jars.

## PRODUCTS

Our core product is **bio-yoghurt** in many flavours, and glass jar sizes that we have developed based on our experience and activity in the domestic market. Our dairy production includes **typical products of the best Piedmontese tradition**. The top of the range is our Toma Piemontese, an aged hard cheese that has been **DOP approved** (literally “**Protected Designation of Origin**”). As the name suggests, this certification ensures that products are locally grown and packaged.)

We produce bio-butter and UHT milk in three grades: lactose-free, whole, and low-fat milk. Since 2013, when the first experimental Eco Stall was built in Italy, the health and performance of our livestock have been consistently improving, and the efficiency of manure removal/disposal has been optimized.

## 100% BIO

Our business is all about sustainable farming. Compliance with the EC Laws and Regulations on biotech products is a natural task for us! We care for nature, and for this reason, **we practice no hard exploitation of the land, animals, and plants**. Our crop rotation allows **the soil to remain productive and rich** on nutrients by just adding the right amount of compost and fertilizers. We do not use chemical pesticides or synthetic fertilizers, and neither we grow OGM products. We care for animal welfare and keep our animals free to graze on pasture, putting them on bio-food and allowing them a **healthy life**.

Our production system is a **closed-loop** starting from the **raw materials** through the **finished products**. We support bio-diversities and a crop/livestock farming method that does not detriment the environment.

We also believe that a healthy body needs healthy food. This is why **we are proud to be part of the BIO supply-chain**, farming crops and livestock, processing, and marketing natural products in a way that is sustainable for both nature and humans.

## ABOUT US



**"I Tesori della Terra"** is a small-size farmer cooperative based in Cuneo that started from the merger of "**Azienda agricola biologica Cascina Bianca**" and "**Azienda agricola biologica Panero Rosanna**", two entities belonging to the Association "**Comunità Papa Giovanni XXIII**" ([www.apg23.org](http://www.apg23.org))

**We have been raising dairy cattle** since the end of the 80s when "bio" was just a general medical suffix and the concept of putting animals on bio fodder and cereals was considered no more than a quirky idea.

Two volunteers and one dream triggered a **standalone business capable of producing, processing and trading high-quality bio products** creating employment opportunities for persons with disabilities at the same time.

Sharing the commitment and strategies for the development of new scenarios of sustainable food production and consumption, our Cooperative is a contributing **member of the Private University in Pollenzo-Cuneo (UNISG)** Faculty of Gastronomical Sciences, started and promoted by the International "**Slow Food**" Organization in 2004, and supported by the industries in the agri-foods sector ([www.unisg.it](http://www.unisg.it)).



Bio  
AWARDS

## BUTTER AND CHEESE

Our bio-milk is also used for dairy cheese production. Our hard cheese range includes our DOP-approved Toma Piemontese, a great classic of the best dairy tradition in Piedmont.

We also offer the **soft Piedmontese tommes** and delicious **bio tommes**: 200g of pure taste and deli...

Our old style bio-butter has been awarded the First Prize for "bio butter" during the contest "**BIO AWARDS 2017 – Excellence Prize**" organized by the Publisher of the magazine Bio&Consumi during the SANA show in Bologna.

You can find our products in our outlet, and in best shops all over Italy. At every bit, you can enjoy the old-time savours relying on the safe, strictly natural, raw materials.



# BIO-MILK

We are working for you, to offer our customers an increasingly vaster range of zero-mile products (local food, reducing the environmental impact of food production). We produce long-life UHT milk straight from the member farms of our Cooperative. Our milk supply chain undergoes a strict and constant quality control to ensure that our products remain throughout genuine, good and **100% made-in-Italy, actually not: MADE in PIEDMONT!**

We produce milk in three grades: **lactose-free, whole, and low-fat milk.** We process our UHT milk with an ultra-high temperature technology that sterilizes without compromising the product life and properties.

All three milk grades **are available in 500 and 1000 ml** Tetra Pack fully recyclable packaging that is nature-friendly and at the same time ensures optimal preservation up to best-before date.



## YOGURT

Our yoghurt is strictly made from **100% Italian (actually Piedmontese) milk, and fruit from bio-farms.**

The creaminess is 100% natural and obtained by concentrating milk using vacuum vaporizers.

The result is a delicious yoghurt with a **perfect creaminess**, tasty and appealing without filling up. We use a slow fermentation process: the incomparable balance of aroma and acidity of our yoghurt takes up to twelve hours fermentation.

However, we know that quality is not forever unless you keep it up. Quality is the result of a daily control process involving both the raw materials and the finished products. It only comes through a relentless selection and assessment of the producers and bio-farms we work with.

It is our dedicated Quality Control Team that ensures the top quality of all ingredients, and accurately checks compliance with all Health and Safety Rules at all production, packing, and storage steps. The aim is to create a safe production chain from the field to the final market, to the full satisfaction of the producers and consumers.

Our Cooperative has been granted the BIO-MARK in 1989, and is a certified producer with certificate no. I 1253 released by **ICEA** (Ethical and Environmental Certification Lab).





[www.biomu.eu](http://www.biomu.eu)



FA BENE PERCHÉ È BIO, È BUONO PERCHÉ È MU

*IT'S HEALTHY BECAUSE IT'S BIO, AND TASTY BECAUSE IT'S MU.*



AGRICOLTURA  
BIOLOGICA

NATURALE

COMPATTO



MIRTILLO



FRAGOLA



+ BIO  
+ SLOW  
+ ITALIAN  
+ COULDN'T BE BETTER....

[www.byopiu.eu](http://www.byopiu.eu)



NOCCIOLA



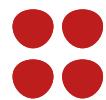
ALBICOCCA



PERA



PRUGNE & GOJI



MIRTILLO ROSSO  
AMERICANO



PISTACCHIO





[www.cascinabianca.eu](http://www.cascinabianca.eu)



the pleasure of milk

A large, artistic photograph of white milk splashing in mid-air, creating dynamic, curved shapes against a light background. The text "the pleasure of milk" is overlaid on this image.

yoghurt is our passion,  
BIO forever.



i Tesori  
della Terra



[www.itesoridellaterra.eu](http://www.itesoridellaterra.eu)



i Tesori  
della Terra

# YOGURT MAGRO

da agricoltura biologica



INGREDIENTI: latte con meno dell'1% di grasso\*, Streptococcus Thermophilus, Lactobacillus Bulgaricus, Lactobacillus Acidophilus, Bifidobacterium Lactis. (\*) da agricoltura biologica. Un prodotto aperto.

[www.loyogurtfamu.it](http://www.loyogurtfamu.it)



YOGURT  
**famū**  
BIOLOGICO

# ORGANIC YOGURTS FOR COMPANY CANTEEN, SCHOOLS, HOSPITALS



▲ [www.diegoviada.com](http://www.diegoviada.com) – ph. [www.oscarberelli.it](http://www.oscarberelli.it)



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[www.facebook.com/cooptesoribio](http://www.facebook.com/cooptesoribio)

## OUR OUTLET

All our lands, stalls, and dairy production facilities stand close to our outlet. So, we can offer a lot of zero-mile products.

Call for information and opening times.

[www.cooptesoribio.it](http://www.cooptesoribio.it)

