

EXCELLENCE ON THE TABLES AROUND THE WORLD

IN 1900, THE FOUNDERS OF LATTERIA SORESINA SET OUT TO BRING "THE EXCELLENCE OF THEIR LAND TO THE TABLES OF THE WORLD." TODAY, 125 YEARS LATER, THE CREMONA-BASED COMPANY CONTINUES TO PROMOTE ITS EXCELLENT TRADITION OF QUALITY, DOING SO IN INCREASINGLY SUSTAINABLE WAYS. FOR THESE REASONS, IT IS ESSENTIAL FOR LATTERIA SORESINA TO EQUIP ITSELF WITH STATE-OF-THE-ART PRODUCTION PLANTS, CAPABLE OF ENSURING THE RIGHT FLEXIBILITY TO RESPOND PROMPTLY TO THE DIVERSE DEMANDS OF THE MARKET WHILE SIMULTANEOUSLY RESPECTING THE ENVIRONMENT WITH INVESTMENTS IN GREEN SOLUTIONS.

➤ SECTOR: MILK

LATTERIA SORESINA SOCIETA' COOPERATIVA AGRICOLA
Soresina, province of Cremona, Italy
www.latteriasoresina.it

➤ Rotary Stretch-blow moulder EBS 6 KL ERGON**GEO LOCATION**

SORESINA

PRODUCING IN STEP WITH THE TIMES

One hundred and twenty-five years without stopping even for one day, because the market does not wait for those who bask in their laurels. In a constantly evolving market in terms of consumption and business models, it is essential to always prioritise the strategic thoughts of the founders, which consist in ensuring excellence everywhere and at all times. The history of Latteria Soresina is a demonstration that the company has seized market signals and has sustained their value, thanks to the growth of efficiency and innovation, expertly integrated with successful marketing strategies. Today, all the goodness of the milk from the cows, sourced from a certified supply chain and processed traditionally with the use of innovative techniques, is ready to be

enjoyed in convenient PET and rPET bottles (produced with 50% recycled plastic), blown by an EBS 6 KL ERGON blow moulder. The great advantage of the new system provided by SMI is that the moulds are equipped with 'ReduxAir', an efficient system for performing the stretching-blowing operations at lower pressures than those typically used. ReduxAir is a high-tech system and, depending on the characteristics of the preform, the bottle, and the working conditions, it allows the stretch-blowing process for 0.5 L and 1 L bottles to be carried out at 20-25 bar compared to the 30-35 bar usually employed in this type of operation. This makes it possible to reduce the use of the high-pressure air compressor, resulting in lower electricity consumption.

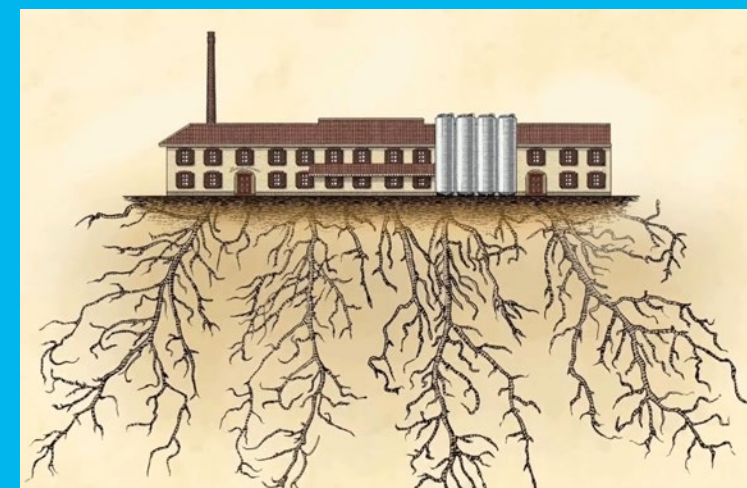


The constant commitment to reviving the traditions of the past within a globalised world is the driving force behind Latteria Soresina's continuous search for the best products, focusing on quality, innovation, sustainability, and the well-being of people, animals, and the environment. Nothing is overlooked, with great attention paid to every step of the production process, from milking the cows to packaging using solutions inspired by the 4 Rs of sustainability: Reduction, Recycled, Recyclable, Renewable.



➤ ONE FOR ALL, ALL FOR ONE!

Latteria Soresina is a cooperative established on 5 February 1900, using the close synergy between farmers and milk producers in the town of Soresina (province of Cremona): an associative form that, today as then, represents the most suitable model to translate the close bond that unites its members into operational reality. The relationship that binds them is solid and based on reciprocity; An inseparable bond, such so to make them the main players in the transformation and sale of the same quality product, contributing to the growth of the company. The goal of the partners was and is to offer quality by combining tradition, experience and innovation. "Today Latteria Soresina continues to work as a big family, where everyone has a role to play and respects that of the others," says Davide Arpini, Technical Director since 2006. "In addition, the commitment to ensure the future health of our land and our grandchildren means promoting greater sustainability in our sector"



➤ **BIG CELEBRATIONS IN CREMONA:
LATTERIA SORESINA CELEBRATES 125 YEARS OF ACTIVITY**

On February 5, 2025, Latteria Soresina, a model of aggregation and growth for Italian DOPs, reached the important milestone of 125 years of activity: a story of passion, tradition, and innovation that has accompanied generations of producers, employees, and consumers. "This anniversary represents not only a historic milestone but also a starting point towards the future," said Tiziano Fusar Poli, President of Latteria Soresina, during the event organised on February 10, 2025, at the Teatro Ponchielli in Cremona. "It is a moment to celebrate the work of all those who have contributed to the success of our cooperative: from the members who uphold the dairy traditions, to the employees who ensure the quality of our products every day, to the consumers who put their trust in us." During the evening, the most significant milestones in the history of the cooperative were revisited, emphasizing the deep connection with the territory, its values, and the vision for the future. The evening, in addition to the speeches by the President of Latteria Soresina, Tiziano Fusar Poli, and the General Director, Michele Falzetta, included institutional speeches from the Minister of Agriculture Francesco Lollobrigida, the President of the Lombardy Region Attilio Fontana, the President of Confindustria Maurizio Gardini, and the Mayor of Cremona Andrea Virgilio, along with an inspiring reflection on the future by Prof. Giuliano Noci.



**DAIRY SECTOR: THE LEADING POSITION OF
THE ITALIAN DAIRY-FOOD SUPPLY CHAIN**

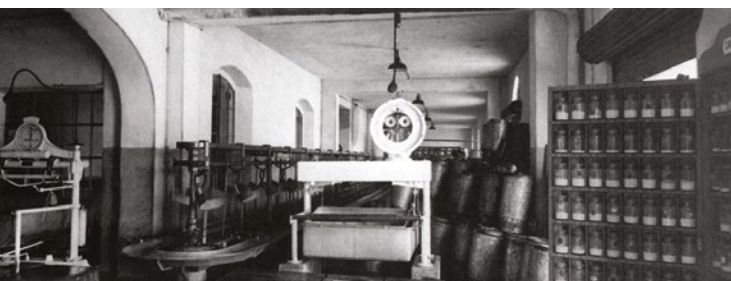
The dairy sector in Italy continues to push for exports; the enhancement of the Italian cheese tradition, innovation in agricultural practices, and a balanced management of resources are representative of the stability and flexibility of the sector that allow for constant growth.

Lombardy remains the Italian region with the highest production of milk, accounting for over 45% of the total production. (source www.dairyexpotech.it).

The territory within the province of Cremona plays a fundamental role in the national landscape, not only because 11% of Italian milk is produced here, but also for the common goal of creating a quality product that is healthy and safe for consumers. This is true sustainability.



**LOMBARDY REMAINS THE ITALIAN REGION WITH
THE HIGHEST PRODUCTION OF MILK, ACCOUNTING
FOR OVER 45% OF THE TOTAL PRODUCTION.**



EACH TO THEIR OWN MILK

Because it is produced in Italy from farms located in the green heart of the Po Valley and situated near the processing plants, to ensure a sustainable, controlled, and quality daily production, choosing from:

- fresh milk: flagship product, offered in convenient PET bottles, both high-quality whole and partially skimmed milk
- ESL milk: thanks to pasteurisation and ultrafiltration processes, the milk in either whole or partially skimmed version remains good for several weeks
- UHT milk: available in whole, partially skimmed, and easily digestible versions.

A healthy and complete food, irreplaceable during the growth period and valuable

throughout life, milk is an excellent source of micro and macro nutrients, and for this reason, it is considered a true food rather than just a beverage.

- The tastiest is full cream milk, because it undergoes very few processing steps; this results in a beverage full of flavour, rich in calcium and from a nutritional point of view, it is complete, which ensures a balanced supply of minerals and vitamins.

- The lightest is partially skimmed milk, which undergoes a separation process from the fat component, but ensures a complete nutritional supply, although in lower quantities than the full cream version.

- The most digestible is High Digestibility milk, which, thanks to its special processing, is easily digestible and is particularly suitable for those who are lactose intolerant.



➤ LOOKING TO THE FUTURE IN A SUSTAINABLE WAY

The goal of Latteria Soresina is to generate a positive impact for society and the dairy-food sector. The passion for quality and the territory translates into concrete choices in the name of sustainability such as environmental protection, animal welfare, and constant support for members, employees, and collaborators. The sustainable supply chain is realised through periodic investments to renew barns, haylofts, and dairy processing plants to reduce environmental impact and energy consumption. All the breeding members with their over 200 barns located near the Latteria Soresina plants have signed a supply chain agreement that includes careful monitoring of the entire production cycle, with preventive actions and periodic controls. Among the concrete interventions for the protection of the territory, the ones that stand out are the use of renewable energies, biogas, and photovoltaic systems installed in each of the barns on every farm, along with the reduction of water consumption, collaborative logistics, and "truck sharing" for the sustainable transport of milk.

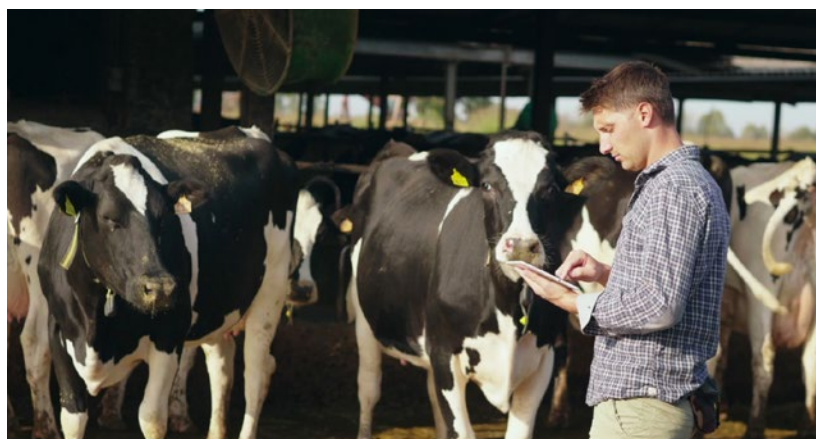


**IF THE COWS ARE DOING
WELL, THE PLANET AND THE
COMPANY BENEFIT**

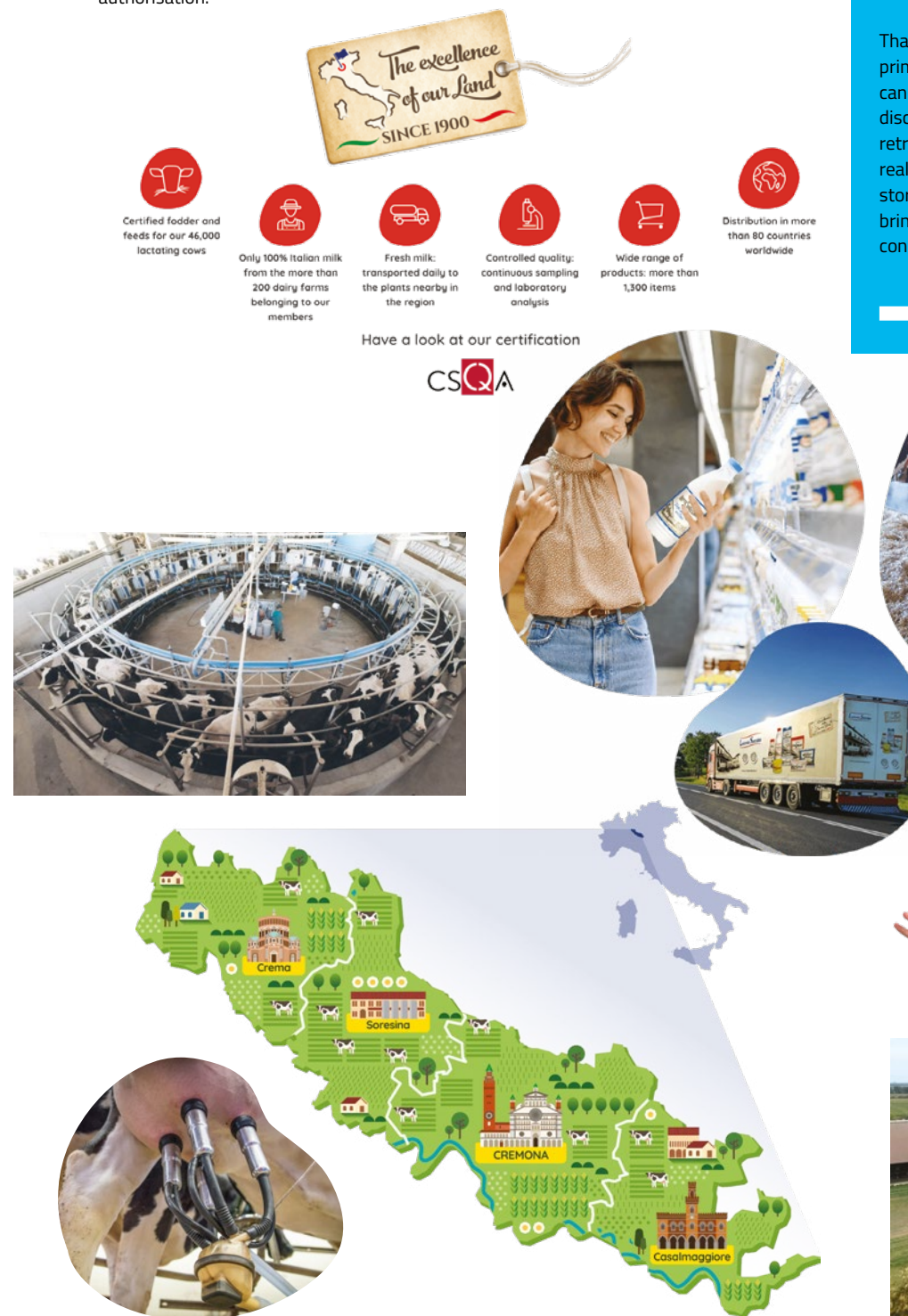
For years, Latteria Soresina has promoted a culture of sustainability, both in the care and well-being of animals and in respect for the environment. It is scientifically proven that an animal raised with full respect for its well-being, produces more milk and of better quality. Ensuring the well-being of animals is also an environmental issue, as it allows for the consumption of fewer resources and reduces CO2 emissions per litre of milk produced.

**GUARANTEED QUALITY AT EVERY STEP
OF THE PROCESS**

Quality is not achieved by chance: every phase of the production process undergoes strict controls and follows certified



procedures. The milk from every tanker that arrives at the Latteria Soresina facilities is sampled and sent to the laboratory for analysis. Transparency, quality, and safety throughout the entire supply chain are the principles guaranteed daily that have led the Cremonese company to obtain important certifications to protect its partners and individual consumers. This excellence is also verified by CSQA, an independent body that certifies the food quality of products through essential sampling checks needed to obtain distribution authorisation.



➔ **FROM DIGITAL TO REAL:
SUCH A GOOD STORY HAS
NEVER BEEN SEEN BEFORE!**

Thanks to the “Educational Visit” project, primary and lower secondary school classes can dive into an engaging experience to discover the world of Latteria Soresina and retrace, with the support of digital virtual reality headsets, the stages of a century-old story to explore the production chain that brings the dairy excellence of Soresina to consumers’ tables.



SMI SOLUTIONS FOR LATTERIA SORESINA

In response to the growing popularity of fresh milk and to produce PET and rPET bottles made with 50% recycled plastic, in sizes of 0.5 L and 2 L, Latteria Soresina has invested in a plant that allows it to increase its operations with a focus on reducing environmental impact.

The SMI EBS 6 KL ERGON stretch-blow moulder, installed at the Soresina facility, meets these needs and ensures flexible and sustainable production.

The SMI stretch-blow moulder meets the needs of Latteria Soresina to increasingly use rPET bottles; moreover, the use of preforms with an increasingly lighter weight helps the company optimise distribution and reduce its carbon footprint.

To reduce the environmental impact of packaging, the 0.5 L and 1 L containers used for fresh milk have been redesigned to lighten their weight (15% raw material savings).

The SMI stretch-blow moulder has also been tested with the use of white PET preforms with titanium dioxide (TiO₂), which acts as a light barrier, an important element for the production of ESL (Extended Shelf Life) milk.

➤ ROTARY STRETCH-BLOW MOULDER EBS 6 KL ERGON

Functions: to stretch-blow mould bottles in PET that will contain fresh milk, at a maximum speed of 12,000 bottles/hour (0.5 L format).

Bottles worked: cylindrical containers in 1L and 0.5 L

➤ REDUXAIR MOULDS

The moulds installed on the EBS 6 KL ERGON stretch-blow moulder are equipped with 'ReduxAir' bases, which, through specific technical and design measures, permit a much faster release of the air located between the outer walls of the bottle and the surface of the mould, making it possible to produce the 0.5 L container with air pressure at 20 bar and the 1 L at 25 bar; pressures that are much lower than those normally used (around 35 bar), ensuring a significant advantage in terms of energy savings and environmental protection to Soresina.

➤ AIRMASTER RECOVERY SYSTEM

The EBS 6 KL ERGON stretch-blow moulder is equipped with a dual-stage air recovery system, called "AirMaster," which allows for an additional device to be used alongside the basic air recovery system to recover and recycle part of the air from the high-pressure blowing system, ensuring a significant savings on compressed air consumption and energy costs.

➤ HIGH-EFFICIENCY THERMO-REFLECTIVE PANELS

The SMI stretch-blow moulder features a system of high energy efficiency ceramic composite thermal-reflecting panels, positioned both in front of and behind the lamps, which allows for an even distribution of heat, promoting energy savings.

➤ LOW CONSUMPTION PREFORM HEATING

The innovative and compact preform heating oven of the SMI stretch-blow moulding machines is equipped with an aluminium diffuser that ensures optimal temperature control to prevent possible overheating. Energy costs for bottle production are also reduced thanks to the presence of high energy efficiency IR lamps.

➤ SIMPLE AND QUICK FORMAT CHANGE

The preform feeding system is equipped with adjustments via numerical position counters, which ensure simple and quick format change operations.

➤ MOTORISED STRETCH RODS

The stretch rod carousel is equipped with motorised stretch rods controlled by digital drives, which ensure precision in operations and energy savings (compressed air is not needed and power consumption is lower compared to solutions with linear motors).

100% ITALIAN MILK FROM THE GREEN HEART OF THE PO VALLEY

A green heart beats within the products of Latteria Soresina, the Po Valley, a vast area made fertile over the centuries by the Po River; this flat expanse stretches over much of Northern Italy across an area of almost 48,000 km², and in Cremona, it occupies nearly a quarter of the entire provincial territory.

Always devoted to agricultural tradition and farming, the Po Valley boasts unique natural and environmental characteristics, which benefit the more than 200 farms of Latteria Soresina members that produce all the goodness of the brand.

The extraordinary journey of the milk, produced by the 46,000 cows raised in the farms of the Po Valley, begins every morning at 5 AM, when the transporters collect it from the farmers to bring it in just a few hours to nearby plants, thus ensuring fresh and daily processing that results in high-quality products.

TOWARDS THE WARM AND QUIET INFINITE OF THE GREEN PADANA LAND

"I resumed the road towards the Italian plain, from the snowy proximities to the bluish mists of the corn landscapes, from the shining purity of mountains and valleys, towards the warm and quiet infinite of the green Padana land."

Thus, in 1913, the great German writer Hermann Hesse described the territory of Cremona while travelling in Italy; the vastness of the plain and cultivated fields was the aspect that struck the writer the most and still fascinates all who traverse the Pianura Padana today.

The territory of Cremona is rich in water, thanks to the rivers Adda, Oglio, and Po that run through it, and in cultivated fields, farms, and gastronomic traditions that personalize its history, culture, and flavours.

This area of Northern Italy is a true treasure trove of flavours and DOP, DOCG, IGP products, crossed by a dense network of genuine production centres: the farms.



GASTRONOMIC EXCELLENCE FOR ALL TASTES

From the farms of Cremona come the excellent gastronomic products that have made Cremona great and famous, to which the city dedicates specific celebration days every year. Even in Roman times, this area of Northern Italy was known for the production of fine pork and cured meats, as well as the equally fine production of numerous types of cheese, the most famous of which is Grana Padano (Latteria Soresina is the main producer globally), six of which have obtained the recognition of Protected Designation of Origin (DOP). Besides the legendary Stradivari violins, Cremona is also famous for other gastronomic delights such as torrone, which, according to local legend, was invented in 1441 for the wedding banquet of Bianca Maria Visconti and Francesco Sforza, and mostarda, which, made from candied fruits, is produced between the end of summer and the beginning of autumn.



➤ PEDAL TO BELIEVE IT

'The Milk Roads', is a curious, fun way to discover the places that help produce milk, this event takes place every year in June and winds through the country roads, farms, and herds where, according to tradition, the good milk of Latteria Soresina is collected every day.

It is organised by ASD Pedale Soresinese, in collaboration with Latteria Soresina, and represents a new way to discover and experience the unique territory and the precious supply chain.

