

➤ **SECTOR: MILK**

LATTERIA SOCIALE VALTELLINA
Postalesio (Sondrio), Italy
www.latteriavaltellina.it



VIDEO

➤ Rotary stretch-blow moulder EBS 4 K ERGON



GEO LOCATION

LATTERIA SOCIALE VALTELLINA

A STORY OF MOUNTAIN FLAVORS

A HISTORY OF 45 YEARS, MADE UP OF MEN AND WOMEN PROFOUNDLY CONNECTED TO THE LAND, TIRELESS AND PASSIONATE WORKERS WHO WAKE AT DAWN AND STAY IN THE BARN UNTIL SUNSET. THIS IS THE HISTORY OF LATTERIA SOCIALE VALTELLINA WITH ITS MORE THAN 110 BARNS, LOCATED THROUGHOUT THE PROVINCES OF SONDRIO, LECCO, AND COMO, FROM WHICH OVER 1,900 HUNDREDWEIGHTS OF FRESH MOUNTAIN MILK ARE COLLECTED EVERY DAY.

Tradition and innovation are the driving forces behind the evolution of this leading cooperative in the Italian dairy sector. What allows the company to maintain control over these two naturally opposing forces, is its respect for the values of fairness, humility, transparency, and authenticity, that define its business.

All of this is aimed at meeting consumer needs and protecting the environment, prioritising animal welfare and respect for mountain cultures and territories through ongoing investments. Among these

investments is the recent purchase of an SMI EBS 4 K ERGON rotary stretch-blow moulder, to produce 0.5 L and 1 L PET bottles for packaging milk and 0.48 L PET bottles for kefir.

The Latteria Sociale Valtellina was founded in 1979 with its headquarters in Delebio, in Lower Valtellina, in the province of Sondrio.

The company, which operates daily in this charming area with a strong dairy vocation, where nature is the protagonist, has deep roots in the past, always looks to the future, and proudly embraces the need to

transform the fruits of this extraordinary land into excellent dairy products, while respecting and enhancing the ancient tradition of village shift dairies (*)

The long-term success of Latteria Sociale Valtellina is made possible by a proactive approach that embraces new challenges, continually seeks better ways of doing things, and invests in people and their well-being. In other words, the company prioritises innovation as a driving force for development and a key element in ensuring the quality and safety of its products, benefiting consumers.

➤ INCREASINGLY ORIENTED TOWARDS WELL-BEING AND HEALTH

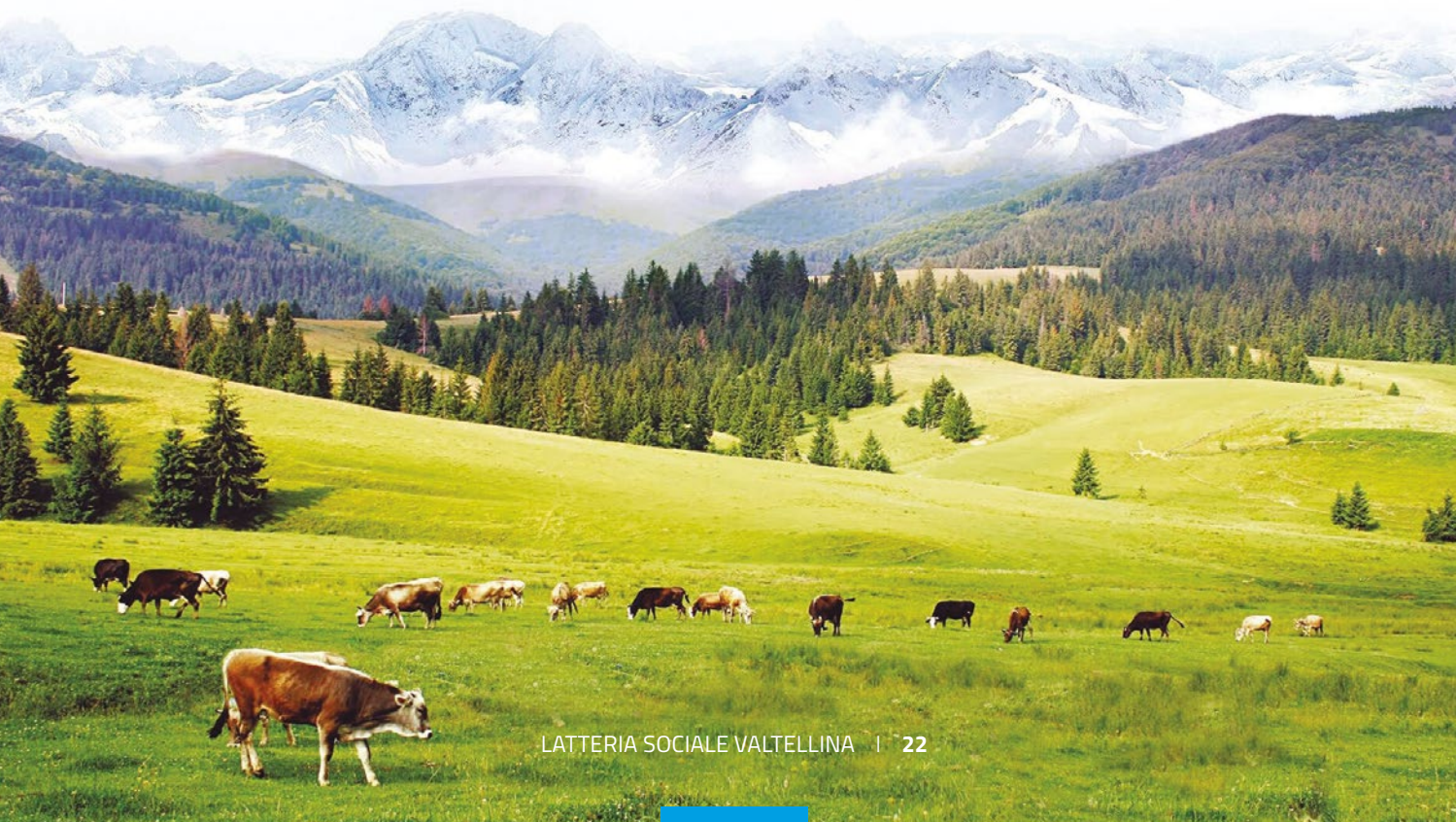
As part of its health initiatives, Latteria Sociale Valtellina is participating in "October in Pink," a breast cancer prevention campaign in collaboration with the ATS.

Promoting well-being is achieved through the "WHP-Workplace Health Promotion" program, which involves all cooperative employees to promote healthy lifestyles in the workplace. This initiative includes a weekly supply of free fruit, partnerships with gyms to encourage physical activity, and the undertaking of a company policy to combat addiction. Over the past three years, the Valtellina-based company has also participated in the "Milk in Schools" initiative to promote healthy eating among elementary school children, encouraging the consumption of agricultural products (dairy products, fruit, and vegetables) during their mid-morning snack.



Shift dairies (*)

It is a system of milk management and dairy product processing that originated in the late 19th century, based on collective cheesemaking. The adjective "shift" derives from the fact that dairy farming families, members of the dairy, took turns delivering milk to the dairy on a specific day of the week assigned to them. Under this system, their milk credit or debit with the dairy was recorded each day in a small booklet, called the "milk booklet."





LAND, TRADITION, AND TALENT: A STORY OF PASSION FOR THOSE WHO WORK

Latteria Sociale Valtellina is an agricultural cooperative that collects and processes cow and goat milk collected from farms located in the Valtellina, Valchiavenna, and Alto Lario areas.

Built on the solid values that bind the region and dairy traditions, this important economic reality currently has over 120 members and suppliers, almost all of them professional breeders and farmers, who supply approximately 38 million litres of cow milk and 1.2 million litres of goat milk annually, for the various productions within the cooperative.

Today, as in the past, the operating philosophy of Latteria Sociale Valtellina is inspired by the art of Valtellina's master cheesemakers and is characterised by continuous innovation, allowing it to grow alongside its members and employees and achieve a leading position in the industry. In 2025, the cooperative sold 9.5 million litres of fresh bottled milk and 242,000 litres of unbottled milk.

At its plant in Postalesio (in the province of Sondrio), a large and modern production site equipped with next-generation automated systems, it bottled more than 124,000 litres of kefir.

Against the backdrop of this important industrial reality, those that stand out are, the local area, the well-being of the animals, and the passion of those who work every day in the sheds, in the dairy, and in the production plants to create quality products under the "mountain product" label.

Among the most important products are Valtellina Casera cheese, which in 1985 obtained the DOP (Protected Designation of Origin) mark from the European Union, and Bitto cheese, also with the DOP mark.



➤ THE "MOUNTAIN PRODUCT" LABEL

The "Mountain Product" label is an optional European quality designation, reserved exclusively for the promotion of products intended for human consumption that meet the conditions established by the European Commission and the decree of the Italian Ministry of Agriculture. To bear this label, products made with raw materials, or animal feed in livestock production chains, must originate primarily from mountain areas. By adding the "Mountain Product" quality designation to labels, in 2012 the European Parliament and the European Commission recognised that products produced in mountain areas have a different quality than those from non-mountain areas.



LATTERIA SOCIALE VALTELLINA CHOOSES PET FOR MILK PACKAGING

Choosing the right packaging can make a difference in preserving the ecosystem; for this reason, Latteria Sociale Valtellina is particularly attentive to this issue, having to sustainably manage over 1,200 hundredweights of milk collected daily from the farms of Valtellina, Valchiavenna, and Alto Lario by the cooperative members

and bottled at the Postalesio facilities.

To pack its mountain milk, the company took the first major step toward environmental sustainability by choosing PET bottles, a safe, durable, and shatterproof material that guarantees the quality of the product they contain.

A further green step led Latteria Sociale Valtellina to reduce the weight of PET used in bottle production by 10%, while maintaining its shape.

This lighter weight of the container has also reduced pollutant emissions generated during the transportation of the produced batches.

The company based in Valtellina has also identified RPET50 (PET with 50% recycled material) as the best solution for producing bottles, especially in light of the new EU

directives for the responsible management of plastics used in industrial processes.

Thanks to this bottle, the Postalesio cooperative has anticipated the requirements of the new European directives, which require the use of containers with at least 30% recycled material by 2030.

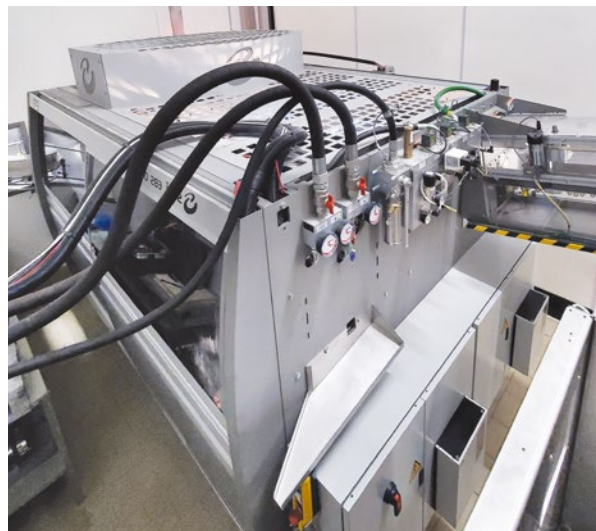
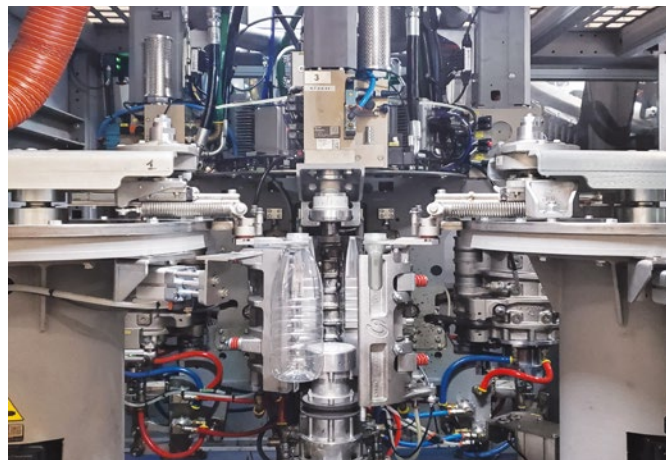


➤ KEFIR: THE PRODUCT THAT HELPS YOU FEEL GOOD

The launch of mountain kefir is one of many examples of the ongoing innovation process in which the Latteria Sociale Valtellina is involved; it is a special product, not only for the recipe, but for the people who prepare it every day with passion and tradition, paying careful attention to quality. Sold in convenient 0.48 L PET bottles, produced using SMI's EBS 4 K ERGON stretch-blow moulding machine, kefir stems from the need to offer a natural product, rich in live cultures and made with 100% milk from the heart of Valtellina. It is a highly digestible product, rich in protein and vitamins, and a key factor in the well-being of consumers, even those who are lactose intolerant.



SMI SOLUTIONS FOR LATTERIA VALTELLINA



Latteria Sociale Valtellina firmly believes in the importance of working closely with its suppliers, establishing relationships based on loyalty, transparency, and mutual collaboration. An example of these principles, is the recent collaboration with SMI for the supply of an EBS 4K ERGON stretch-blow moulding system for their plant at Postalesio.

This has enabled the company to bring the production process for 0.5L and 1L PET bottles used for bottling milk, and the 0.48L PET bottles used for kefir bottling, in-house.

The primary goal of this investment was to drastically reduce the number of shipments required to procure the bottles, which were previously purchased externally.

Currently, Latteria Sociale Valtellina purchases only preforms in PET, the semi-finished product needed for in-house bottle production, which, in volume terms, account for approximately one-twentieth of the finished container.

The preforms are transported in reusable crates, totaling 497,952 pieces per trip, compared to 38,016 for blown bottles. This allows for a 92.4% reduction in trips required for the same number of pieces transported, with a clear positive environmental impact.

➤ EBS 4 K ERGON ROTARY STRETCH-BLOW MOULDER

Function: stretch-blow moulding of PET bottles at a maximum speed of 9,000 bottles/hour (1 L containers).

Bottles worked: cylindrical PET containers in 1L / 0.5 L / 0.48 L.



➤ BENEFITS FOR THE ENVIRONMENT AND ENERGY SAVINGS

In every aspect of its business operations, Latteria Sociale Valtellina is committed to improving the environmental sustainability of its consumer products and the industrial processes used to produce them.

Among the most significant initiatives is the installation of the SMI EBS 4 K ERGON stretch-blow moulding system for the production of bottles in PET, the preferred material for packaging fresh milk by this Postalesio-based company.

This material, in fact, can be recycled multiple times if disposed of properly, saving energy and raw materials.

A further environmental and energy benefit, is the insourcing of the PET bottle production process, which has allowed savings on weekly transport and optimised logistics, as the company previously transported large volumes of containers composed primarily of air.

The process of transforming preforms into finished bottles is essentially based on a system for the production of high-pressure compressed air (30 Bar) and a rotary stretch-blow moulder that uses high pressure to stretch-blow the PET preforms inside a mould.

Purchasing preforms for the in-house production of PET bottles also allows Latteria Sociale Valtellina to reduce the disposable outer packaging required to transport empty bottles purchased externally; instead, the preforms are handled in special reusable metal cages.

Starting in July 2024, thanks to the supply of special moulds installed on the EBS 4 K ERGON stretch-blow moulding machine, the production of 0.48 L PET bottles for kefir has also been brought in-house.



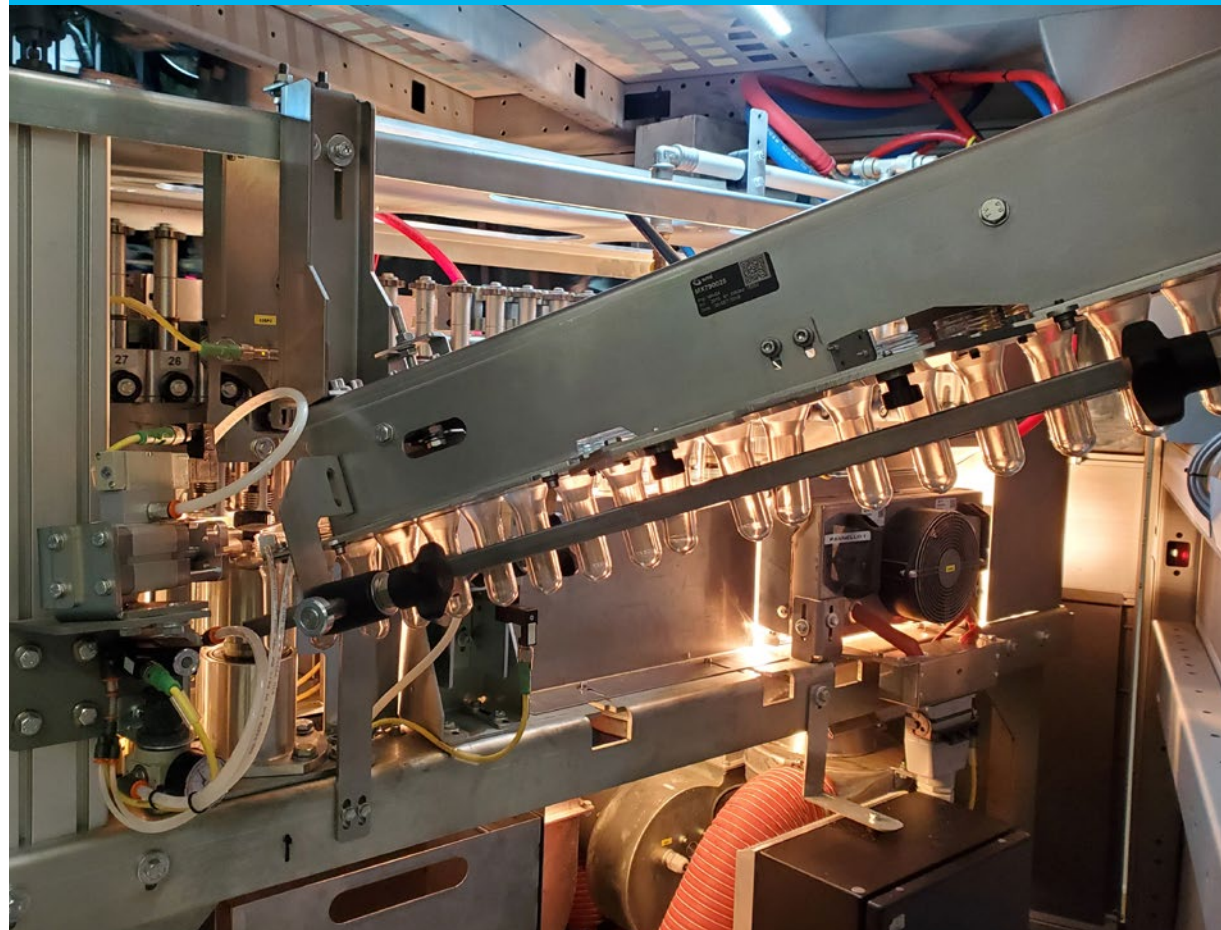
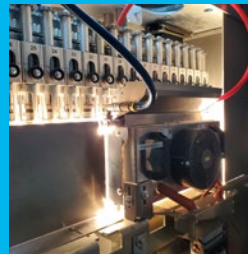
➤ **BENEFITS FOR MANAGEMENT AND CONTROL**

The system supplied by SMI, uses an advanced automation system called MotorNet System®, which ensures the constant maintenance of optimal processing parameters throughout the entire production cycle, allows direct modification of machine settings from the operator panel, simplifies format changeover operations, and offers the option of temporarily disabling one or more moulds if necessary. The Posyc® operator interface is simple and intuitive, ensuring rapid parameter adjustments and facilitating routine and scheduled maintenance.



➤ **BENEFITS FOR OPERATIONAL EFFICIENCY**

The preform heating section, integrated into a single module with the stretch-blow moulding section, is characterised by the horizontal development of the preform conveyor and an optimised ventilation and aeration system. The IR lamp groups responsible for heating the preforms are equipped with a system of heat-reflecting panels made of highly energy-efficient composite material, positioned both in front and behind the lamps, to ensure high heat reflection and more uniform distribution across the entire surface of the preform.



SUSTAINABILITY GOES HAND IN HAND WITH “MOUNTAIN IN MOTION”

While being green is a must for many companies today, for Latteria Sociale Valtellina it is a fundamental and indispensable value that involves the entire production chain and helps determine the final quality of its products. Among the key elements of the company’s commitment to total quality is environmental sustainability, which is expressed through the Mountain in Motion (Montagna in Movimento) project, created to look to the future and promote the development of the dairy supply chain in the Lombardy mountains. The mountain, which lends its name to the entire project, is the common thread linking farmers, the local area, agricultural cooperatives, and processing methods, all of which are subject to rigorous controls to ensure consumers receive a quality, authentic, and authentic product, marked by the mountain product brand.



➤ **A NEW PLANT FOR WHEY CONCENTRATION**

Thanks to the investment in a new whey concentration plant, the company maximises the efficiency and value of its dairy products. Whey, the liquid residue from the cheesemaking process, is composed of over 90% water and the remainder fat, whey proteins, and lactose. Typically, part of the whey is used for production, while the excess is sold to companies specialising in its drying and for a wide variety of uses in the human food, livestock, and pharmaceutical sectors. Considering that selling whey requires transportation to the processing site, the new whey concentration plant has enabled Latteria Sociale Valtellina to take another important step toward environmental sustainability.

Advantages of the new system:

- dehydration at the production site reduces transport by approximately 80% (the volume of product moved is limited and therefore the number of trips required)
- reuse of two separate components during the concentration process: water and cream (the water is used in the washing processes of the production plants, reducing the water requirement, while the cream, once pasteurised and cooled, is used in the production of whey butter)

The benefits in numbers

During 2024 the plant treated 17,450,000 kg of whey, obtaining:

- **4.683.400 kg** of concentrated whey
- **104.500 kg** of whey cream
- **10.763.200 L** approximately 10,763,200 litres of pure water used for production-related activities
- **60.000 km** of transport saved on the journey to the specialised treatment company, which is 120 km from the dairy and for which a 28,000 litre road tanker was needed
- significant diesel savings and reduction of CO2 emissions.



THE QUALITY OF FRESH MOUNTAIN MILK FROM VALTELLINA

From the breeze of Lake Como to the 1,800-metre altitude of Livigno, in a space of 120 km, the particular beauty and extraordinary richness of Valtellina, unique in the entire Alpine region, with its east-to-west position, favours the ideal microclimate for cultivation and grazing, even at high altitude.

This unique territory produces genuine products such as 100% Fresh Mountain Milk, under the "Mountain Product" label. This high-quality fresh milk is certified by the farms within the Latteria Valtellina cooperative, which raise their animals in the mountains for at least two-thirds of their lives.

The recognition of this label represents the culmination of a virtuous journey inspired by three cornerstones: mountain specificity, sustainable farming and production, and guaranteed quality products.

➤ THE COOPERATIVE BARN

Once upon a time, in mountain villages, the barns and dairies were the heart of the community. Twice a day, after milking, people would go to the dairy to deliver the milk, meeting friends and neighbours. At sunset, after the day's farming activities, the barns became meeting places, where people would chat and tell stories, strengthening bonds between generations. Today, the barns have undergone a process of renovation and transformation, but the deep connection to the land remains unchanged and represents a timeless treasure that Latteria Sociale Valtellina protects at every stage of the production process, looking to the future with renewed energy.



EXPERIENCE VALTELLINA AND DISCOVER ITS CULINARY DELIGHTS

Valtellina is a blend of unspoilt nature and vibrant experiences. With peaks rising above 4,000 metres, this mountainous area bordering Switzerland is an open-air gym for sports enthusiasts, offering a wealth of opportunities for an active holiday.

One of the best ways to visit Valtellina is to board the Bernina Express, a UNESCO World Heritage Site, and admire breathtaking Alpine views from Tirano to St. Moritz.

To refuel after various outdoor activities, there's no shortage of delicacies of all kinds. Experiencing Valtellina also means savouring its many typical products, with PDO and PGI certification.

From the famous wines made from Nebbiolo grapes to the Bitto DOP and Valtellina

Casera DOP cheeses, not to mention the Bresaola della Valtellina IGP, the Valtellina IGP apples, and the famous pizzoccheri IGP, the star dish of the local cuisine.

