



柏札莱 (青岛) 食品有限公司  
BRAZZALE(QINGDAO)FOOD CO.,LTD

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# alpilatte

## 柏札莱企业宣传册

Brazzale Company Catalogue



柏札莱集团始于1784年，是古老的意大利奶酪生产商之一  
One of the oldest Italian traditional manufacturer

# 公司简介

## COMPANY INTRODUCTION

柏札莱家族自1784年开始从事乳制品行业，至今已延续了8代人。其家族创建的柏札莱集团是意大利乳制品行业历史最悠久的公司之一，由柏札莱家族Gian Battista、Roberto和Piercristiano直接管理。随着公司规模的扩大，柏札莱家族于2002年完成了与Zaupa家族（另一家乳制品公司）的合并，Zaupa家族主要生产“拉伸型奶酪”、阿西阿高奶酪和波萝伏洛干酪，其主要品牌是Zogi。截止2018年，公司已拥有许多世界知名系列产品，如黄油、摩拉维亚干酪、四种DOP认证奶酪以及六个不同的品牌：Brazzale、Alpilatte、Gran Moravia、Verena、Zogi和Burro delle Alpi。柏札莱集团在全球拥有1000多名员工，在意大利、捷克共和国、巴西和中国开设了8家生产工厂，业务遍及65个国家和地区。

在中国，1995年一家中意合资企业在北京成立了北京吉雅食品有限公司，是当时国内为数不多的奶酪生产商之一。随后几年，公司主要在一线及沿海城市建立了销售网。

随着产量的增加，2005年将生产基地搬迁至北京市昌平区崔村镇，更名为北京吉康食品有限公司。自此在市场上声名鹊起，“美滋来乐”品牌成为国内奶酪行业的佼佼者。

2013年，柏札莱集团决定在中国市场投资，全资收购了吉康公司。在随后的几年里，集团用最先进的技术升级生产，并追加投资使公司符合高质量产品的国际标准。

市场反响非常积极，2017年公司决定将生产基地迁至山东省青岛莱西市工业园，增加产量。厂房经过全面翻修，专为奶酪生产而设计。柏札莱（青岛）食品有限公司由此成立，品牌也更名为ALPILATTE。

时至今日，柏札莱（青岛）食品有限公司已成为一家尖端企业，通过了ISO9001、HACCP和GMP认证，拥有设备先进的实验室并不断投资和推出新产品。

The Brazzale family has been engaged in the dairy industry since 1784 and has been there for nearly eight generations. The family-founded Brazzale Group is one of the oldest Italian companies in the dairy industry and is directly managed by Brazzale family, namely Gian Battista, Roberto and Piercristiano. With the expansion of the company's scale, the Brazzale family completed a merger in 2002 with Zaupa family (another dairy company), which produces "stretched cheese", DOP Assago Cheese and Provolone, and whose main brand is Zogi. As of 2018, there already have many world-renowned products such as Butter, Moravia cheese, four DOP certified cheeses and six different brands: Brazzale, Alpilatte, Gran Moravia, Verena, Zogi and Burro delle Alpi. The Brazzale Group have more than 1000 employees worldwide, opened 8 production plants in Italy, Czech Republic, Brazil and China, and operates in 65 countries and regions.

In China, the story began in 1995, a Sino-Italian joint venture founded Beijing Jiya Food Co., Ltd in Beijing, it is one of the few cheese producers in the country at the time. In the following years, the company developed a sales network mainly in the first-tier and coastal cities of China.

With the increase in production, the production base was moved to Cuicun Town, Changping District, Beijing in 2005 and renamed Beijing Jikang Food Co., Ltd. Since then, Jikang was well-known in the market and has become a leader in the domestic dairy sector with the brand "Mozzarella".

In 2013, the Brazzale Group decided to invest in the Chinese market by acquiring 100% of Jikang. In the years that followed, the owners upgraded production with cutting-edge technologies and invested in aligning the company with the international standards essential for obtaining high product quality.

The response from the market was positive, so that in 2017 it was decided to move the production base to the industrial district of Laixi/Qingdao/Shandong and the production increased. The building was completely renovated and designed for dairy production. Brazzale (Qingdao) food Co., Ltd. was founded and the brand was renamed to ALPILATTE.

Today, Brazzale (Qingdao) food Co., Ltd. is a cutting-edge company with ISO/9001, HACCP, GMP certifications, state-of-the-art laboratory, and is constantly investing in and launching of new products.

# 办事处和工厂

## OFFICES AND FACILITIES



**BRAZZALE SPA, ZANE', ITALY**

- 集团总部
- 物流中心
- 黄油生产
- 奶酪成熟
- 奶酪包装部



**BRAZZALE SPA, MONTE DI MALO, ITALY**

- 生产拉伸型凝乳干酪（波萝伏洛干酪、pasta filata、马苏里拉干酪、意式熏制奶酪）
- 生产阿西阿高奶酪



**BRAZZALE SPA, CAMPODORO, ITALY**

- 养猪场
- 沼气发电厂



**SANT'AGATA WAREHOUSE COGOLLO DEL CENGIO, ITALY**

- 用于奶酪熟化的新型全自动仓储库



**MONTE CENGIO FACILITY COGOLLO DEI CENGIO, ITALY**

- 特级黄油
- 仓库



**BRAZZALE MORAVIA, LITovel, CZECH REP.**

- 捷克工厂: 摩拉维亚, 软/半软奶酪, 黄油
- 摩拉维亚奶酪零售连锁店



**SILVI PASTORIL, OURO BRANCO, BRASIL**

- 用创新的“Silvi Pastoril”方法繁育奶牛
- 种植了150万棵桉树



**BRAZZALE U.S. INC. NEW YORK, U.S.A.**

- 纽约分公司



**BRAZZALE (QINGDAO) FOOD CO., LTD CHINA**

- 青岛工厂: 原制干酪, 再制干酪, 黄油



**BRAZZALE SHANGHAI, CHINA**

- 上海分公司: 销售进口奶酪业务
- 上海摩拉维亚奶酪直营店

### 证书



# 生产和销售数据(2022)

## PRODUCTION AND SALES FIGURES (2022)



### Sales销售 乳制品生产Dairy production

柏札莱集团营业额 3.49 亿欧元  
出口超过 65 个国家  
零售、餐饮、工业渠道  
Brazzale Group turnover: €349  
million  
Exports to 65+ Countries  
Retail, Foodservice, Industrial  
channels

黄油:	6000 吨
硬质干酪:	11000 吨
拉伸型奶酪:	13000 吨
再制干酪:	1000 吨
浓缩乳清:	15000 吨
Butter:	6.000 tons
Hard cheese:	11.000 tons
Stretched curd cheese:	13.000 tons
Pressed curd cheese:	1.000 tons
Concentrated whey:	15.000 tons

### Raw Material's Collection 原材料的收集

牛奶:	2.7亿升
奶油:	900万升
黄油:	4400吨
Raw milk:	270mln/lt.
Cream:	9mln/lt.
Butter:	4.400tons

### 其他生产Other productions

生产 "San Daniele"和 "Parma"火腿的猪肉:	4000吨
"Early Novilho"连锁店的肉类:	约65万公斤
桉树木材"Silvi Pastoril":	45000立方米
Pork meat for P.D.O "San Daniele" and "Parma" ham:	4.000 tons
Meat for the chain "Early Novilho":	ab. 650.000 kg.
Eucalyptus wood - "Silvi Pastoril":	45.000 mst

# 品牌

## BRANDS



# 什么是奶酪

## WHAT IS CHEESE?

奶酪，又称“芝士”、“起司”，英语称“Cheese”，意大利语称“Formaggio”，是一种经过发酵、凝乳等过程制成的奶制品，且含有对人体有益的乳酸菌。

每1kg天然奶酪是由10kg牛奶经加工浓缩而成，含有丰富的蛋白质、钙、脂肪、磷和维生素等营养成分，其中含钙量是已知食品中最高的，也最容易被人体吸收，被誉为“奶黄金”，属于天然食品类。

在天然奶酪的生产过程中，牛奶中的乳糖伴随着乳清排出，同时由于发酵使乳糖转化为乳酸，使奶酪几乎不含糖，是乳糖不耐受人群也可食用的营养佳品。

NaiLao also known as “zhishi”, “qisi”, we called “Cheese” in English and “Formaggio” in Italian. It’s a dairy product made through a process of fermentation, curdling, etc., contains lactic acid bacteria that are beneficial to the human body.

Each kilogram of natural cheese is concentrated from 10 kilograms of milk, rich in protein, calcium, fat, phosphorus and vitamins and other nutrients, which contains calcium is the highest in food, and the most easily absorbed by human body, known as “milk gold”, it is a kind of pure natural food.

During the production of natural cheese, the lactose in milk is discharged along with the whey, at the same time, due to the fermentation, the lactose is turned into lactic acid, so that the cheese almost contains no sugar, which is a nutritional good for lactose intolerant people.



# 全球影响力

## WITH A GLOBAL REACH

最佳的地理位置是生产过程中实现质量、效率、成本效益和环境可持续性的**关键**。

OPTIMAL GEOGRAPHIC LOCATION  
IS THE KEY TO ACHIEVE QUALITY, EFFICIENCY, COST-EFFECTIVENESS AND ENVIRONMENTAL SUSTAINABILITY IN PRODUCTION PROCESSES.



# 家族企业系列产品

A FAMILY BUSINESS PRODUCT RANGE



## 柏札莱 ( 青岛 ) 冷藏款奶酪

## Brazzale ( Qingdao ) fresh cheese

 <p><b>柏札莱马苏里拉奶酪 (小雪球)</b> Bocconcini 箱规: 150g*50 Carton specification: 150g*50 规格: 10g*15 Specification: 10g*15 保质期: 2-6°C保存1个月 Shelf-life</p>	 <p><b>柏札莱马苏里拉奶酪 (中雪球)</b> Bocconcini 箱规: 100g*50 Carton specification: 100g*50 规格: 50g*2 Specification: 50g*2 保质期: 2-6°C保存1个月 Shelf-life</p>
 <p><b>柏札莱马苏里拉奶酪 (大雪球)</b> Bocconcini 箱规: 250g*40 Carton specification: 250g*40 规格: 250g*1 Specification: 250g*1 保质期: 2-6°C保存1个月 Shelf-life</p>	 <p><b>柏札莱马苏里拉奶酪 (小奶酪柱)</b> Filone 箱规: 250g*50 Carton specification: 250g*50 规格: 250g*1 Specification: 250g*1 保质期: 2-6°C保存1个月 Shelf-life</p>
 <p><b>柏札莱马苏里拉奶酪 (大奶酪柱)</b> Filone 箱规: 1kg*20 Carton specification: 1kg*20 规格: 1kg*1 Specification: 1kg*1 保质期: 2-6°C保存1个月 Shelf-life</p>	 <p><b>柏札莱马苏里拉奶酪 (奶酪丝)</b> Mozzarella shredded 箱规: 200g*50 Carton specification: 200g*50 规格: 200g*1 Specification: 200g*1 保质期: 2-6°C保存1个月 Shelf-life</p>
 <p><b>酸烤奶酪</b> BBQ cheese 箱规: 200g*50 Carton specification: 200*50 规格: 200g*1 Specification: 200g*1 保质期: 2-6°C保存1个月 Shelf-life</p>	 <p><b>欧芝拉</b> Ricotta 箱规: 125g*50 Carton specification: 125g*50 规格: 125g*1 Specification: 125g*1 保质期: 2-6°C保存18天 Shelf-life</p>
 <p><b>欧芝拉</b> Ricotta 箱规: 1.5kg*6 Carton specification: 1.5kg*6 规格: 1.5kg*1 Specification: 1.5kg*1 保质期: 2-6°C保存18天 Shelf-life</p>	 <p><b>欧芝拉米苏奶酪</b> Ricottamisù 箱规: 50g*20 Carton specification: 50g*20 规格: 50g*1 Specification: 50g*1 保质期: 2-6°C保存3个月 Shelf-life</p>
 <p><b>布拉塔</b> Burrata 箱规: 125g*50 Carton specification: 125g*50 规格: 125g*1 Specification: 125g*1 保质期: 2-6°C保存8天 Shelf-life</p>	 <p><b>布拉塔</b> Burrata 箱规: 150g*50 Carton specification: 150g*50 规格: 150g*1 Specification: 150g*1 保质期: 2-6°C保存8天 Shelf-life</p>
 <p><b>塞特拉</b> Stracciatella 箱规: 125g*50 Carton specification: 125g*50 规格: 125g*1 Specification: 125g*1 保质期: 2-6°C保存8天 Shelf-life</p>	 <p><b>塞特拉</b> Stracciatella 箱规: 250g*50 Carton specification: 250g*50 规格: 250g*1 Specification: 250g*1 保质期: 2-6°C保存8天 Shelf-life</p>
 <p><b>普罗旺斯制奶酪 (烟熏芝士)</b> Provola smoked cheese 箱规: 235g*50 Carton specification: 235g*50 规格: 235g*1 Specification: 235g*1 保质期: 2-6°C保存3个月 Shelf-life</p>	 <p><b>意大利制奶酪 (烟熏芝士)</b> Scamorza affumicata 箱规: 235g*50 Carton specification: 235g*50 规格: 235g*1 Specification: 235g*1 保质期: 2-6°C保存3个月 Shelf-life</p>
 <p><b>柏札莱硬干酪</b> Hard cheese 箱规: 125g*50 Carton specification: 125g*50 规格: 125g*1 Specification: 125g*1 保质期: 2-6°C保存3个月 Shelf-life</p>	 <p><b>芝士粉 (干酪)</b> Grated cheese (dry) 箱规: 1kg*10 Carton specification: 1kg*10 规格: 1kg*1 Specification: 1kg*1 保质期: 低温干燥处保存12个月 Shelf-life</p>

此为常规产品及包装规格, 如有需要可单独定制。  
These are regular products and packaging specifications, if necessary, can be customized.

## 柏札莱 ( 青岛 ) 冷冻款奶酪

## Brazzale ( Qingdao ) frozen cheese

 <p><b>柏札莱马苏里拉奶酪 (小雪球)</b> Bocconcini 箱规: 150g*50 Carton specification: 150g*50 规格: 10g*15 Specification: 10g*15 保质期: -18°C保存12个月 Shelf-life</p>	 <p><b>柏札莱马苏里拉奶酪 (中雪球)</b> Bocconcini 箱规: 100g*50 Carton specification: 100g*50 规格: 50g*2 Specification: 50g*2 保质期: -18°C保存12个月 Shelf-life</p>
 <p><b>柏札莱马苏里拉奶酪 (大雪球)</b> Bocconcini 箱规: 250g*40 Carton specification: 250g*40 规格: 250g*1 Specification: 250g*1 保质期: -18°C保存12个月 Shelf-life</p>	 <p><b>柏札莱马苏里拉奶酪 (小奶酪柱)</b> Filone 箱规: 250g*50 Carton specification: 250g*50 规格: 250g*1 Specification: 250g*1 保质期: -18°C保存12个月 Shelf-life</p>
 <p><b>柏札莱马苏里拉奶酪 (大奶酪柱)</b> Filone 箱规: 1kg*20 Carton specification: 1kg*20 规格: 1kg*1 Specification: 1kg*1 保质期: -18°C保存12个月 Shelf-life</p>	 <p><b>柏札莱马苏里拉奶酪 (块)</b> Mozzarella 箱规: 5kg*2 Carton specification: 5kg*2 规格: 1kg*5 Specification: 1kg*5 保质期: -18°C保存12个月 Shelf-life</p>
 <p><b>柏札莱马苏里拉奶酪 (奶酪块)</b> Mozzarella cubes 箱规: 3kg*4 Carton specification: 3kg*4 规格: 3kg*1 Specification: 3kg*1 保质期: -18°C保存12个月 Shelf-life</p>	 <p><b>柏札莱马苏里拉奶酪 (奶酪棒)</b> String cheese 箱规: 5kg*1 Carton specification: 5kg*1 规格: 5kg*1 Specification: 5kg*1 保质期: -18°C保存12个月 Shelf-life</p>
 <p><b>欧芝拉</b> Ricotta 箱规: 125g*50 Carton specification: 125g*50 规格: 125g*1 Specification: 125g*1 保质期: -18°C保存12个月 Shelf-life</p>	 <p><b>欧芝拉</b> Ricotta 箱规: 1.2kg*6 Carton specification: 1.2kg*6 规格: 1.2kg*1 Specification: 1.2kg*1 保质期: -18°C保存12个月 Shelf-life</p>
 <p><b>布拉塔</b> Burrata 箱规: 125g*50 Carton specification: 125g*50 规格: 125g*1 Specification: 125g*1 保质期: -18°C保存12个月 Shelf-life</p>	 <p><b>塞特拉</b> Stracciatella 箱规: 125g*50 Carton specification: 125g*50 规格: 125g*1 Specification: 125g*1 保质期: -18°C保存12个月 Shelf-life</p>
 <p><b>塞特拉</b> Stracciatella 箱规: 250g*50 Carton specification: 250g*50 规格: 250g*1 Specification: 250g*1 保质期: -18°C保存12个月 Shelf-life</p>	 <p><b>普罗旺斯制奶酪 (烟熏芝士)</b> Provola smoked cheese 箱规: 235g*50 Carton specification: 235g*50 规格: 235g*1 Specification: 235g*1 保质期: -18°C保存12个月 Shelf-life</p>
 <p><b>黄油</b> Butter 箱规: 6kg*1 Carton specification: 6kg*1 规格: 6kg*1 Specification: 6kg*1 保质期: -18°C保存12个月 Shelf-life</p>	 <p><b>芝士粉</b> Grated cheese 箱规: 1kg*10 Carton specification: 1kg*10 规格: 1kg*1 Specification: 1kg*1 保质期: -18°C保存6个月 Shelf-life</p>

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再制干酪 Processed cheese

 <p>马苏里拉奶酪块 ≥50%干酪(001) Processed mozzarella filone 箱规: 5kg*2 Carton specification: 5kg*2 规格: 1kg*5 Specification: 1kg*5 保质期: -18℃保存12个月 Shelf-life</p>	 <p>马苏里拉奶酪碎 ≥50%干酪(006-03) Processed mozzarella shredded 箱规: 3kg*4 Carton specification: 3kg*4 规格: 3kg*1 Specification: 3kg*1 保质期: -18℃保存12个月 Shelf-life</p>
 <p>马苏里拉奶酪碎 ≥50%干酪(001/004) Processed mozzarella shredded 箱规: 3kg*4 Carton specification: 3kg*4 规格: 3kg*1 Specification: 3kg*1 保质期: -18℃保存12个月 Shelf-life</p>	 <p>马苏里拉奶酪棒 ≥50%干酪 Processed string cheese 箱规: 5kg*1 Carton specification: 5kg*1 规格: 5kg*1 Specification: 5kg*1 保质期: -18℃保存12个月 Shelf-life</p>

干酪制品 Cheese Product

 <p>马苏里拉奶酪块 ≥40%干酪(006) Processed mozzarella filone 箱规: 5kg*2 Carton specification: 5kg*2 规格: 1kg*5 Specification: 1kg*5 保质期: -18℃保存12个月 Shelf-life</p>	 <p>马苏里拉奶酪碎 ≥40%干酪(006) Processed mozzarella shredded 箱规: 3kg*4 Carton specification: 3kg*4 规格: 3kg*1 Specification: 3kg*1 保质期: -18℃保存12个月 Shelf-life</p>
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由于种植了150万棵树我们取得了一项重大成果:  
抵消了我们全球所有生产基地的二氧化碳排放量;  
碳排放清单已通过DNV-GL认证。

企业资质

ENTERPRISE QUALIFICATION



营业执照



食品生产许可证



ISO 9001认证



GMP认证



HACCP认证