

THE VALUE OF CONTROLS
THE STRENGTH OF GROUPS



GRANA PADANO CASE HISTORY

OriGIn Biennial Meeting
Geneva – October 6th, 2023



ABOUT THE CHEESE ...

- Created in the 12th Century in the Abbey of Chiaravalle of Milan and called *Caseus Vetus* (old cheese)
- It was the answer to a problem: too much cow milk!!!
- so the Cistercian monks developed a method to produce a cheese that preserved for a long time and could be easily transported





ABOUT THE CHEESE ...

- From Milan, the production of *Caseus Vetus* spread all over the Po Valley (*Pianura Padana*) and became an essential ingredient of Italian Cuisine
- 1954: by national law, it took the official name "Grana Padano" (minimum ageing 9 months)
- Since 1955, it has been a cheese of protected origin





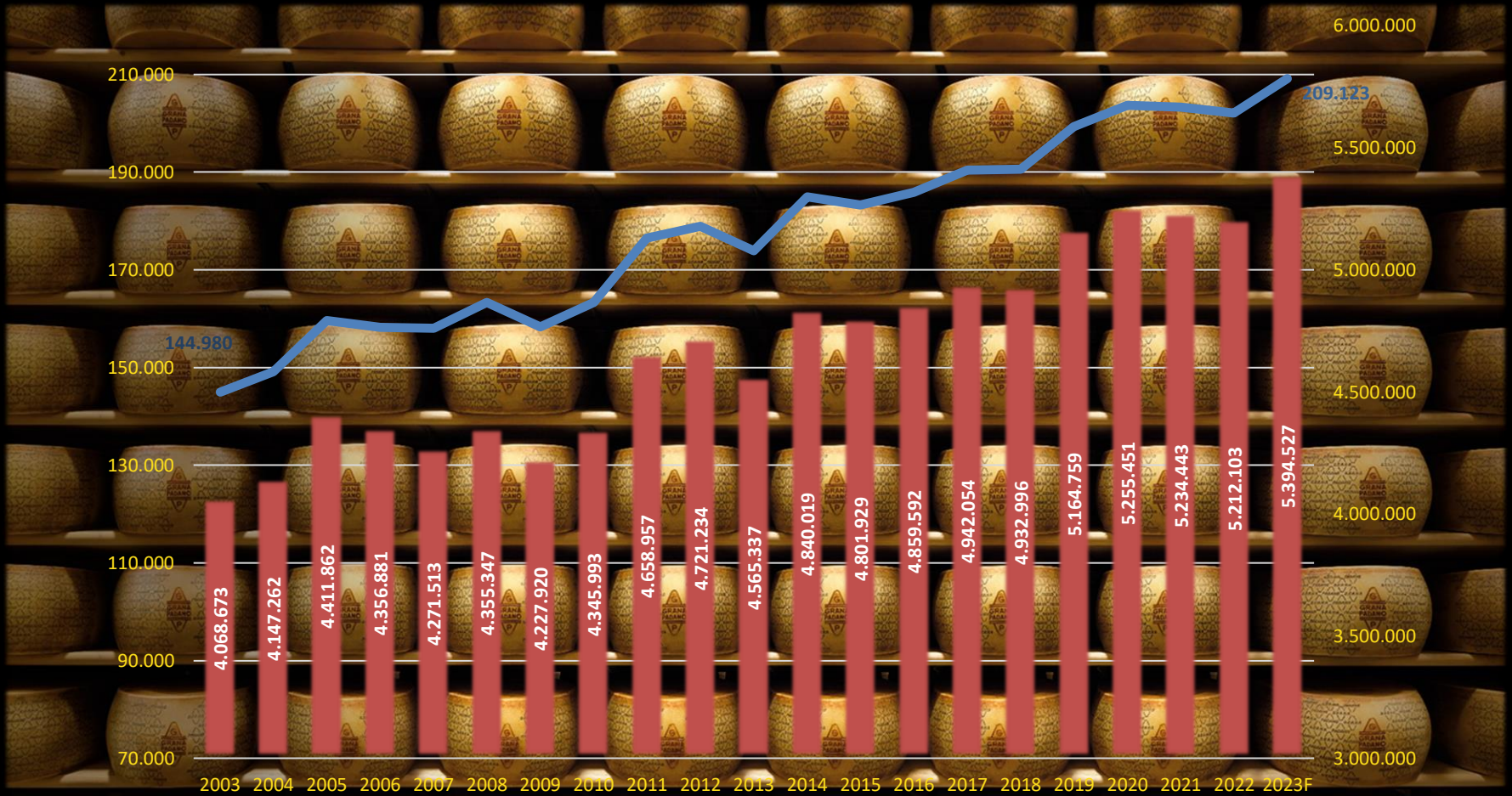
ABOUT THE GROUP ...

- The CONSORZIO TUTELA GRANA PADANO was established in 1954 and now groups:
 - Cheesemakers (128)
 - Seasoners (149)
 - Packers (48)of Grana Padano
- Non Profit Organization charged with:
 - Protecting & Promoting Grana Padano
 - safeguard P.D.O. status from abuse, unfair competition, imitation
 - Promotes scientific research





GRANA PADANO PRODUCTION 2003 - 2023

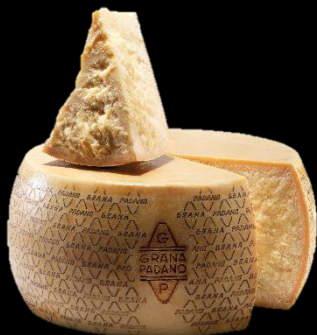


TONS

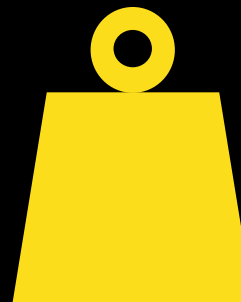
WHEELS



STEADY AND RELEVANT GROWTH



+32, 6%
(CAGR +1,4%)



+44, 2%
(CAGR +1,8%)

HOW HAS IT BEEN POSSIBLE?



THAT COMES FROM

CONTROLS

RESEARCH



ABOUT CONTROLS

We have a huge **PLAN OF CONTROLS** approved by the Italian Minister of Agriculture to assure the quality of Grana Padano



An **INDEPENDENT AUDITOR** carries out controls on:

- farms and cattle
- milk
- cheesemakers
- production
- product
- product processing (special controls for grated or similar formats)





an **EXTRA CONTROL PLAN** is approved each year by the Consortium's General Assembly

we call it

SELF-CONTROL

(self-auditing)

These controls are run by the Consortium at different processing stages to enable the cheesemakers to be ready for successful audits

Controls on MILK before transformations:	1.797	(phosphatase; fat-casein ratio)
Controls on Cheese before certification:	1.759	(fat)
Controls on Cheese Wheels:	5.183.025	

55 dairies with permanent milk temperature control systems installed by the Consortium

PROGRESSIVE AND CONSTANT REDUCTION OF NONCONFORMITY



CONTROLS



RESEARCH

IS ALL THIS POSSIBLE WITHOUT GROUPS?

... and when we speak about groups,
we mean only One Group representing all the producers



We do not think so ...

ONLY GROUPS



- can maintain cohesion between all different members of the production chain
- can invest money in research, orienting innovation in directions accepted by all producers
- can introduce **higher quality standards** in the Production Specification Rules
- can **plan** the growth of the PDO system in an orderly and respectful manner throughout the supply chain
- can lead the supply chain towards more challenging environmental goals



**IG RELEVANT PRODUCTS
NEED
STRONG GROUPS**

...thank you for your attention
