



OUR BRAND STORY

From our home to yours

In our home,
the doors are always open.
There's always room at the table.
We give only the best for our guests
because this is our passion.



OUR CORE VALUES

Family



As a second-generation business our team, suppliers and customers experience our traditional family values.

Our standards are exacting and we create every piece of cheese as if it were to be enjoyed by our own family. We act responsibly and with integrity, and we value the trust our customers, consumers, suppliers and team place in us.

Our family introduced Bocconcini to Australian supermarkets, making soft white balls of cheese commonplace in summer salads and winter pizzas for all Australian families to enjoy. We are proud to share our family's cheese with your loved ones and we believe our team, suppliers and customers are part of our extended family.

That's why we say *"There is always room at the table."*

Quality



We source fresh milk from local farms and our cheesemakers transform it to create Australia's leading Italian style fresh cheese.

We are committed to the quality and consistency of our products. Using their hands-on cheese-making techniques, they create the benchmark of quality for cheeses like Bocconcini, Mozzarella and Ricotta. How can you tell? By the colour, flavour and texture of our cheese. In these things we are uncompromising.

That's why we say *"We give only the best for our guests."*



Passion



At our very core, you will find passion.

We are passionate about what we do. This passion comes from our team and it's contagious. We care deeply about our products, customers, quality and our never ending pursuit of excellence.

That's why we say *"This is our passion."* Share it with us.





HOW IT ALL BEGAN IN 1988

Established in 1988, La Casa Del Formaggio was created when Gerardo and Rosa Cicchiello decided to convert their humble continental deli in the Adelaide suburb of Hectorville into a full-time cheesemaking business.

A migrant family with roots that go back to the Benevento region of Italy, the Cicchiellos were dairy farmers so cheesemaking is in their blood.

Now managed by the second generation, Gerardo and Rosa's children, Claude assumed the role of Managing Director in 2000, with Marisa and Sonia managing and working in the retail shop. The family has spent years teaching their hands-on cheesemaking techniques to their team, and the end result is a collection of Australia's finest Mediterranean style fresh cheeses including Bocconcini, Ricotta, Mascarpone, Mozzarella and Haloumi.

The La Casa Del Formaggio name has become synonymous with premium quality fresh cheese throughout Australia. We are the family that pioneered the introduction of Bocconcini to Australia's supermarkets.



HOW WE DEFINE QUALITY



Family farms

A key influence on our quality is the premium milk locally sourced from family farms in South Australia. We've hand-selected farms to supply exclusively to La Casa Del Formaggio, and importantly they are made up of a mix of Friesian and Jersey herds. This blend of milk provides the perfect balance of fat and protein, essential to the production of quality cheese.



A sense of quality & place

The regions where we source our milk from are renowned for heavy rainfall. This provides the herds with pastures and a diet that results in richer, more robust milk composition. Our close proximity to the farms reduces food miles and allows a fast turnaround of paddock-to-plate, which ultimately results in fresher cheese for our customers.



Hands-on cheesemaking

Our founders were taught cheesemaking by their parents on the Italian dairy farms they grew up on. These traditional methods and recipes have been handed down over the generations. We are "hands on" in our cheesemaking and do things the long way to ensure a top-quality result.



The team

People are the lifeblood of our company and their passion is felt throughout the business. Our team plays an integral part in converting quality ingredients to quality products.

Taste

Fresh, clean and perfectly balanced, the rich jersey milk used in our cheese results in a milky flavour with luxurious buttery notes.

Texture

The hallmark of quality bocconcini is that when you tear it, you should see a texture similar to cooked chicken breast. This is referred to as "breasting." The layers should be visible and springy. Our cheeses have the perfect meltability as they retain moisture when cooked at high temperatures.

WAYS TO DISCERN QUALITY

Mouth Feel

Creaminess is the key. Bocconcini, Mozzarella and Haloumi are springy and chewy; Ricotta, Mascarpone and Creams are delicate and rich.

Colour

Grass fed cows produce milk with a high level of beta carotene. As a result our cheese naturally tends to be more yellow in colour. This, we believe, is a sign of great quality.



OUR GUIDING PRINCIPLES

To create an environment that embodies our family values and a culture that is inclusive of our team, customers and suppliers, we follow these guiding principles.

Integrity

We act responsibly in our community. To achieve this, we strictly adhere to the highest industry standards and never compromise on safety.

Unity

We value diversity – in people, experience and opinions. That is why we foster relationships based on respect, honesty and trust.

Passion

Our people contribute to our success – both as individuals and as teams. We create quality products and achieve great results by delivering on our promises, taking ownership and accepting accountability for our work.

Excellence

We embrace change and continuously strive to find improvements through our curiosity to learn and grow, and our courage and resilience to pursue bold ideas.



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