QUESOS NAVALMORAL S.A.

OUR TRADITION IN THE DAIRY SECTOR.

Our company's history within the cheese world can be traced back to the 1940s with Domingo García Martínez, grandfather of the current CEO of Quesos Navalmoral S.A.

A member of a family always linked to stockbreeding, Domingo García Martínez, started working as general manger in a company called Central Quesera Española after Spanish Civil War. This producer of cow cheese and sheep cheese was located in Madrid and was number one in sales during the 40s and 50s.

In 1964, two shareholders of Central Quesera Española, together with Domingo García Martínez, founded the company Queserías Ibéricas S.A. located in Guadamur, Toledo. That same year the eldest of his seven sons, Pedro García Martinez, started working for the company as milk collecting inspector. Two of his brothers joined the company some time later as well.

With the production of cheese increasing considerably, Pedro García Martínez managed milk purchasing in 1968. 400.000 liters of milk were used for cheese production per day in 1970.
By 1990, 650.000 liters of milk were used for cheeses production per day to produce 60.000 kilograms of cheese. In those days 11 liters of milk were used per kilo of cheese whereas now, thanks to technology and increased output knowledge, only 5 to 6 liters of sheep milk per kilo of cheese are needed.

During the 40s working contracts did not exist, the business relationships were established on the base of trust and friendship. Contracts for buying milk were sealed on a hand shake. There was a more human relationship in business, thus Domingo made good friends with many people from the dairy sector. Later on, as his son Pedro García Martínez took hold of the milk purchase area in the company Queserías Ibéricas, he built up good friendships with milk suppliers along the years. This friendship is still alive today between the family and the sons and grandsons of those livestock holders. Today he is responsible for milk purchase in Navalmoral factory.

Queserías Ibéricas was the leading company in Spain during the 90s. It employed 300 people at the dairy and had a turnover was 12.000 million pesetas (72 millions Euros approx.). In 1994, the company was sold to Queserías Bell, Pedro García Martínez continued as Milk Purchase manager until his retirement in 2002.

One of Pedro García Martínez's sons, Pedro Garcia Navalmoral, finished his studies in Food science specialised in Dairy Industry with Master degree in International Cheese Making in France in 2001. That same year he started working as Investigation and Development Manager in a prestigious Spanish cheese company which produced Manchego, goat and blended cheeses. In 2002, he worked at a cheeses company in Castilla La Mancha. Thanks to Pedro's knowledge, their Manchego PDO cheese won the 1st Award at the "Gran Selección" contest the same year.

From 2003-2005 the García Navalmoral Family created the cheese company Quesos Navalmoral S.A. In The first cheese were made in 2005. The company started making Iberico cheese, and later began making pure sheep's milk cheese and goat cheese. After a year, they started working on the production of Manchego PDO.

The shareholders of the company are Pedro, his two brothers Roberto and Alvaro, his father and the family Tena-Suriani. Each has a 20% share.

Quesos Navalmoral S.A. combines the expertise of past generations with the technology and quality standards of the new generation. The factory specializes in the production of Iberico cheese, goat cheese and Manchego PDO cheese. The company is currently producing 200,000 kilograms per month and has a production capacity of 3,000,000 kilograms per year.

LOCAL LIVESTOCK FARMS.

Milk is collected daily, from Monday to Saturday. The main collection routes are in Toledo (La Mancha). Goat milk is collected in the Toledo Mountains and in the Guadarrama Sierra. Sheep and cow milk is collected from the farms near the factory. When the company was created, the factory was intentionally built near milk production areas, rejecting free land to do so.

The factory uses a daily average of 45,000 liters. The rest of the milk is sold to other cheeses factories. Sales vary according to production needs. What is important is to have control over the raw matter.



Sheep life stock



sheep’s milk collecting room



Goat life stock



goat’s milk collecting room



Cow life stock



Cow’s milk collecting room

Navalmoral
Queso Manchego de Calidad

THE FACTORY.

The 6,000 square meters factory, built on a 37,000 square meters yard was designed by Pedro García Navalmoral. It is a modern construction where new productive press technologies included guaranteeing adherence to national and international quality standards. The building has been designed to produce 3,000,000 kilograms of cheese per year, working in a 9-hour shift from Monday through Saturday.

The factory includes a milk reception room, automated production room, salting room, four maturation rooms and four conservation rooms with storage capacity for 280,000 kilograms of cheese. There is also an expedition room and a storing area.

QUALITY GUARANTEE

- All our cheeses are elaborated **without lysozyme** (white egg) nor natamycin.
- We are **BRC** (Grade A), and **IFS** (Higher level) certified
- We have achieved the following awards along the last years:

World Cheese Awards 2009: Manchego Semicured Cheese PDO: Bronze Medal
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World Cheese Awards 2011: Ibérico Cheese: Bronze Medal
World Cheese Awards 2013: Manchego Viejo Cheese PDO: Silver Medal
World Cheese Awards 2013: Manchego Cured Cheese PDO: Gold Medal
Nantwich International Cheese Awards 2014: Manchego Cheese PDO: Silver Medal
Global Cheese Awards 2014: Manchego 9 months PDO: Bronze Medal
Global Cheese Awards 2014: Iberico 6 months: Highly Commended
World Cheese Awards 2014: Manchego Cured Cheese PDO: Gold Medal
World Cheese Awards 2014: Ibérico Cheese: Silver Medal
World Cheese Awards 2015: Manchego Viejo Cheese PDO: Silver Medal
World Cheese Awards 2017: Manchego Viejo Cheese PDO: Bronze Medal
Global Cheese Awards 2018: Manchego 9 months PDO: Gold Medal
World Cheese Awards 2018: Manchego Semicured Cheese PDO: Gold Medal
World Cheese Awards 2018: Manchego Cured Cheese PDO: Gold Medal
World Cheese Awards 2018: Manchego Viejo PDO: Bronze Medal
World Cheese Awards 2018: Ibérico Cheese: Bronze Medal
World Cheese Awards 2019: Manchego Semicured Cheese PDO: Bronze Medal

2017-18 WORLD CHEESE AWARDS
2018-19 WORLD CHEESE AWARDS BERGEN · NORWAY
2019-20 WORLD CHEESE AWARDS BERGAMO • ITALY

- We commercialize the rest of the Spanish cheeses: Mahón, Murcia al Vino, Cabrales, Idiazabal, Roncal, Torta del Casar, La Serena, San Simón, Tetilla, Nevat, etc.

RESPECT FOR THE ENVIROMENT

Quesos Navalmoral S.A: is vey concerned about the environment. All chemical products used to clean the factory are certified biodegradable. Because of our new technology, we also save a lot of water daily in an effort to decrease usage of this value natural resource. All wastewater goes to a new, high performance municipal wastewater treatment facility.

Our cheese plant has technology in place to separate whey liquids from whey solids via a filter system, and then transports it to a whet treatment plant. We also practice energy economization to reduce environmental pollution.

At present we are studying the possibility of investing in solar panels as a way to reduce carbon dioxide emissions.

OUR PHILOSOPHY

Quesos Navalmoral S.A. is committed to building long-lasting commercial relationships with its consumer and partners that are based on common goals.

Our philosophy is based on active participation in society, performing functions which improve people's quality life and preserve the cultural property and heritage of the countries in which we operate.

We are a company capable of adapting to ongoing changes as we work towards a healthier, more balanced world.

We focus on our mutual trust and lay the basis for growth, always respecting the conservation of our environment.

Our commitment to society is to offer a consistently attractive, high-quality product of millennial tradition capable of meeting the expectations of the demanding market,

We contribute to the gastronomic world by offering the authentic taste of La Mancha in our dairy products, all of them being manufactured under regular control a system which guarantees their quality.

We want to make the experience of tasting our products a subject for comment, a story to be told, and a way of teaching how to enjoy gastronomy as part of our lives.

For more information please visit our website: http://quesosnavalmoral.com/