



INTRODUCING QUESOS CERRATO: MASTER CHEESEMAKERS SINCE 1968

Welcome to Quesos Cerrato, our cheese cooperative from Castilla y León, where we specialize in produce exquisite semi-cured, cured, and aged cheese. We take pride in our commitment to producing cheeses of exceptional quality, each one a testament to the rich traditions and flavors of our region

Our cheeses are crafted using the finest fresh milk sourced directly from our own livestock, which are meticulously nourished with a blend of premium grains, alfalfa, and forage carefully provided by our cooperative. With a commitment to excellence, we transform this exceptional milk into high-quality cheeses within a remarkable span of less than 24 hours.

OUR COMMITMENT TO THE ENVIRONMENT

At Quesos Cerrato we are firmly committed to economic, social and environmental sustainability. Deeply connected to the environment, we are governed by the principles of bioeconomy and circular economy. We are dedicated to the circular economy, considering every resource we use as a valuable asset. We continuously seek innovative ways to reuse and recycle at every stage of our production process.

Our philosophy is rooted in the constant pursuit of quality and environmental stewardship. We use the energy generated in a biomass boiler fed with cereal straw from the cooperative members themselves, achieving significant energy savings and CO2 emissions.

We are proud to be more than just a cheese company. We contribute to maintaining the rural population and the small towns of Castile and León and Cantabria. We are one of the economic engines of the Cerrato region, encouraging people to stay in rural areas thanks to the creation of quality



quesos
Cerrato

QUESOS CERRATO MEET CHEESE LOVERS IN ANUGA

Quesos Cerrato invite you to visit our booth at **Hall 10.1 Stand B080b.2** and experience the exceptional variety of our wide range of cheeses.

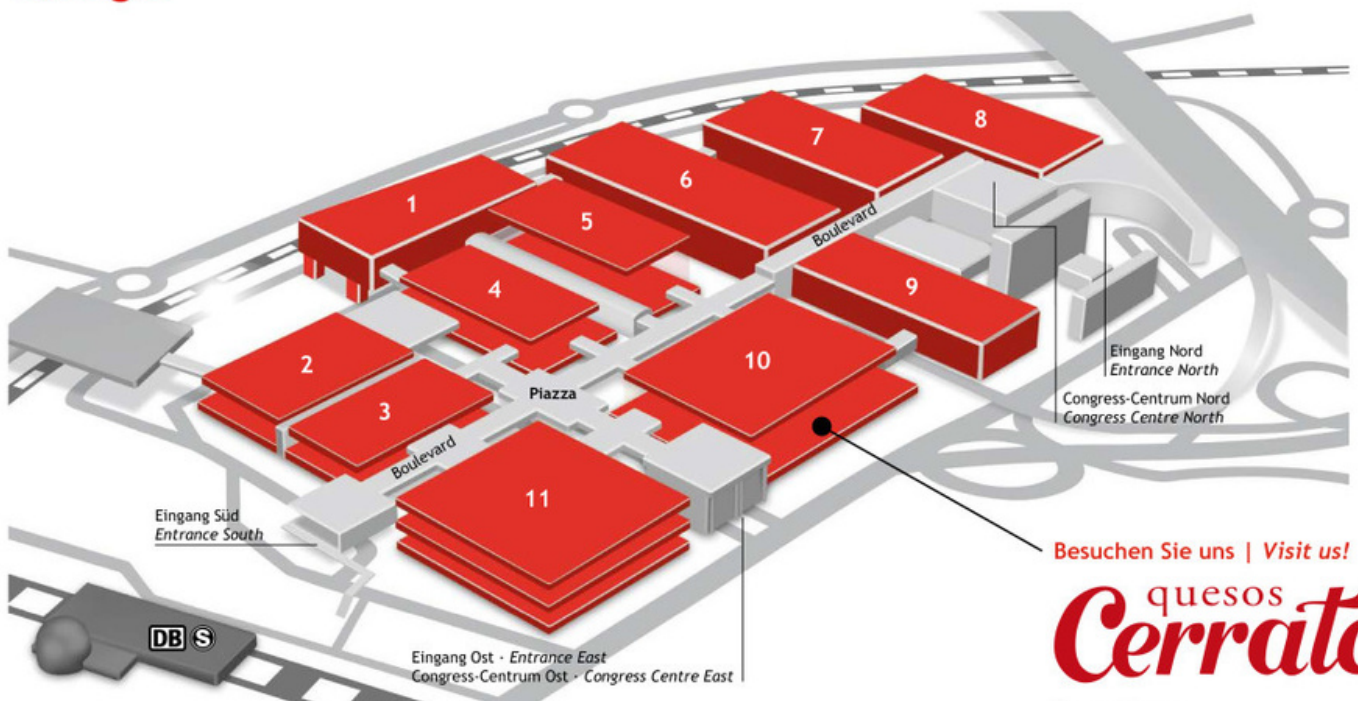
Interact with our sales team and mark October 7-11, 2023, on your calendar to join us at this influential trade show.



TASTE THE FUTURE

KÖLN · COLOGNE
07.-11.10.2023

10 TRADE SHOWS
IN ONE



Besuchen Sie uns | Visit us!

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Quesos Cerrato
Halle 10.1 | Hall 10.1
Stand B 080b | Stand B 080b

Stand: Mai 2023, schematische Darstellung | May 2023, schematic representation