

Tomasoni Dairy emphasizes its vision focused on environmental sustainability, food safety, and certified quality—elements that guide every stage of the production process.

At the stand, visitors will be able to learn more about the company's commitment to a greener future, with particular attention to quality certifications such as ISO 22000 and IFS Food, as well as numerous initiatives aimed at reducing environmental impact. These include the use of renewable energy sources, the adoption of low-energy production processes, logistics optimization, and the development of sustainable, recyclable packaging.

“Our production philosophy is based on the integration of artisanal tradition, technological innovation, and respect for the environment,” states Eva Tomasoni, CEO. “We believe that sustainability is not just a responsibility but a strategic lever to create value, strengthen consumer trust, and differentiate ourselves in an increasingly conscious global market.”

Participation in Anuga 2025 confirms Tomasoni Dairy's commitment to continuing an ethical and responsible growth path, offering the international market excellent, safe cheeses produced in full respect of nature.