



Welcome!

Why Brimi?

Confirmed by our consumers

The flavor and quality of our products are truly unique, because our milk is unique, as it's South Tyrol, where respect for nature is a value that we have cultivated for centuries, and where this respect yields only outstanding raw materials.



South Tyrol

Our member farmers

Here, things have remained as they once were: with passion, our member farmers raise their livestock under completely natural conditions.

All farms are family businesses with a few number of dairy cows.

Our milk

Our «white gold»

The flavor and quality of our products derive from the raw material from which it is produced: **100% milk from South Tyrol.**

Our milk is so precious and of such high quality that we call it our “white gold”.



Our milk

Daily fresh

Every day and farm by farm, we pick up the fresh milk from our 1,100 member farmers. So our Mozzarella has always the taste and the flavor of natural and fresh milk. Further, we take the shortest possible routes for our milk collection.



GMO - free

Because excellence for us is a
matter of course

Our demand for the highest quality has led us to ensure that our entire production is exclusively GMO-free. The South-Tyrol-seal certifies this, as well as the origin of the milk and the production, which is only allowed to take place in South Tyrol.



From farm to fork

Our supply chain

From the feeding of cows to their keeping, from the collection of milk at our member farmers to its processing: we closely monitor every link in our supply chain.

Our history

An intuition

- 1927 Founding of Sciaves Dairy
- 1929 Founding of Bressanone Dairy
- 1969 Brimi was created from the merger of Bressanone and Sciaves dairies
- 1978 Start of the Mozzarella production
- 2009 Opening of the new plant in Varna



Facts & figures:

Members:



1.100 South Tyrolean member farmers with 15 cows per farm on average

Milk supply:



About 100 Mio. kg GMO-free South Tyrolean milk, organic milk and haymilk per year

Employees:



About 200

Turnover:



2022: > 120 Mio. €

Product range:



Mozzarella, Ricotta, Mascarpone, Butter, Fresh Milk, Fresh Cream

Export:



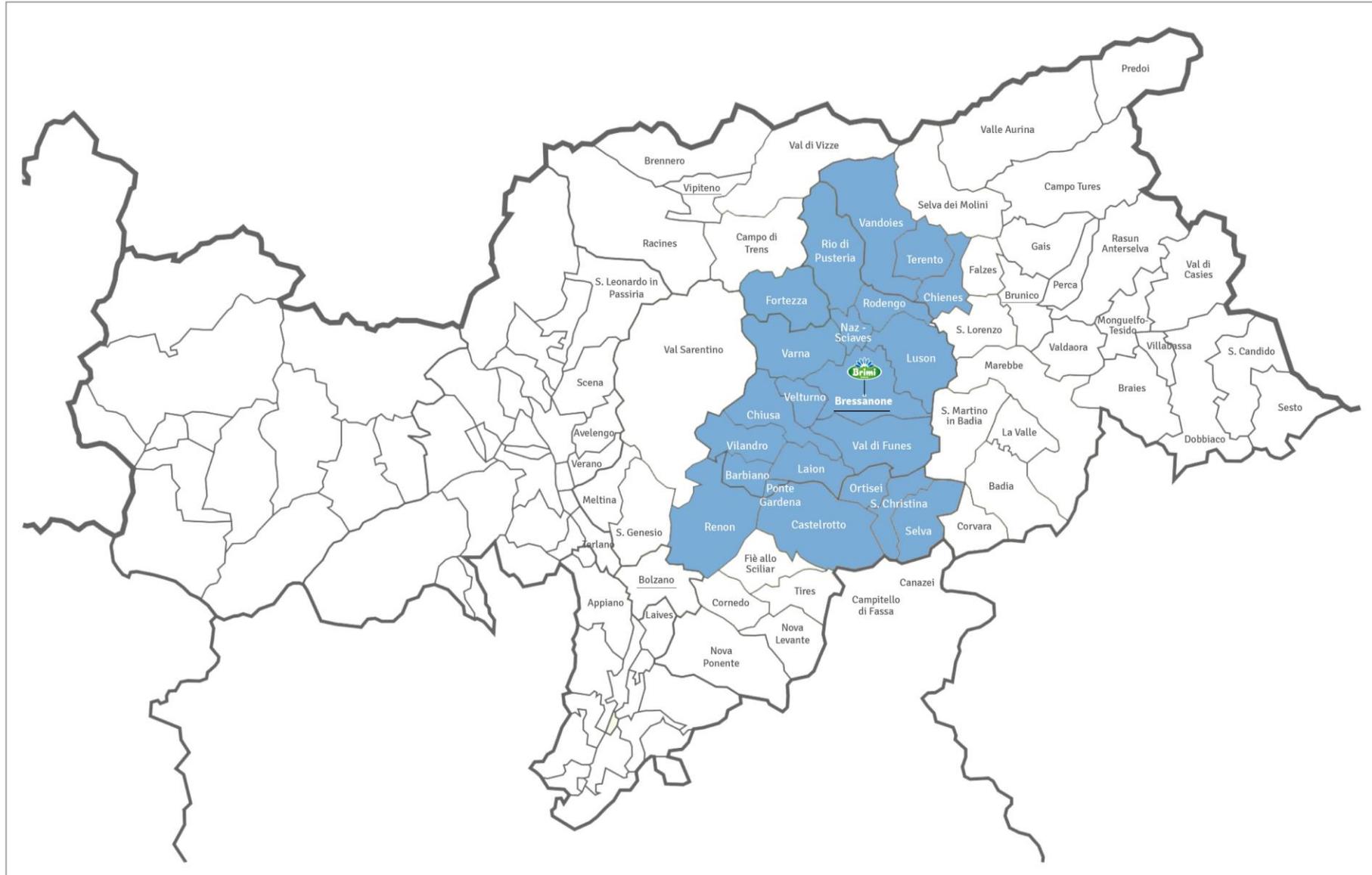
More than 30 countries,
16% of tot. revenues

Milk up close

100% Milk from
South Tyrol



Milk up close



The secret of milk, our 'white gold', is its origin: the Eisack Valley and the neighbouring valleys. It is on these pastures that the natural raw material for all Brimi's fine products originates, and it is here that its unmistakable taste develops.

We are always looking for the best

Our in-house laboratories

- More than 75.000 microbiological analyses
- More than 260.000 chemical analyses
- More than 48.000 sensory tests

We produce high quality

The most stringent national and international regulatory agencies certify the excellence of our processes and procedures.



ISO
14001

ISO
9001:2015

ISO
45001:2018

ISO
22005

HALAL

KOSHER



IFS

GMO FREE

BRC

HAYMILK
TSG

IT BIO

Our plant

High-tech in the service of the
environment

Thanks to constant investments, our plant is
one of the most modern of its kind.

With the consequent reducing of CO2
through our photovoltaic system and our
block-type thermal power station, we are
able to produce about 60% of our energy
demand in-house. The rest is obtained from
certified green energy.





Our products



Brimi Classic

From purest GMO-free South Tyrolean Alpine milk

- Brimi Mozzarella Ball
 - 100 g, 125 g, 2x100 g, 3x100 g, 3x125 g
- Brimi Mozzarelline
 - 125 g cup
- Brimi Bocconcini
 - 200 g cup
- Brimi Mozzarella block
 - 250 g, 400 g
- Brimi Mozzarella diced
 - 150 g
- Brimi Ricotta
 - 100 g, 250 g
- Brimi Mascarpone
 - 250 g, 500 g



Brimi Fior di Latte

From purest, GMO-free South Tyrolean Alpine milk

- Brimi Mozzarella Fior di Latte Ball
 - 200 g Ciuffo, 4x200 g cup, 200 g cup



Brimi Haymilk

From purest, GMO-free South Tyrolean Haymilk TSG

- Brimi Mozzarella Haymilk Ball
 - 100 g, 3x100 g, 4x100 g
- Brimi Mozzarelline Haymilk
 - 135 g Doypack



Brimi Bio

From purest, GMO-free South Tyrolean Organic-Haymilk TSG

- Brimi Mozzarella Bio Ball
 - 100 g
- Brimi Mozzarelline Bio
 - 120 g Doypack
- Brimi Ricotta Bio
 - 200 g



Brimi Armonia

From purest, GMO-free South Tyrolean Alpine milk, with 40% less fat and less salt.

- Brimi Mozzarella Armonia Ball
 - 100 g, 3x100 g, 4 x 100 g



Brimi Lactose Free

From purest, GMO-free South Tyrolean Lactose Free Alpine milk

- Brimi Mozzarella Lactose free Ball
 - 100 g
- Brimi Mozzarella Lactose free Block
 - 250 g
- Brimi Mozzarella Lactose free Julienne
 - 150 g
 - 1000 g
- Brimi Ricotta Lactose free
 - 200 g



Brimi Food Service

Pizza assortment

- Brimi Mozzarella Pizza Block
 - 1000 g
- Brimi Mozzarella Salat Block
 - 1000 g
- Brimi Mozzarella Fior di Latte Pizza Block
 - 1000 g
- Brimi Mozzarella Julienne Fior di Latte (grated)
 - 2500 g
- Brimi Mozzarella Fior di Latte diced
 - 2500 g
- Brimi Mozzarella Julienne Fior di Latte Taglio Largo (grated)
 - 2500 g
- Brimi Mozzarella Lactose-Free Julienne
 - 1000 g



Brimi Food Service

Mozzarella

- Brimi Mozzarella Fior di Latte Ball
 - 4x200 g (cup)
- Brimi Mozzarelline
 - 1000 g, 3 kg (bucket)
- Brimi Mozzarella ball
 - 2,5 kg (bucket), 3 kg (bucket)



Brimi Food Service

Ricotta, Mascarpone,

- Brimi Ricotta
 - 1,5 kg
- Brimi Mascarpone
 - 500 g, 2 kg





We and our member
farmers thank you for
your attention!



@brimisudtirol



#brimisudtirol

