



Tradition *has a new flavor every day.*

Caseificio Longo is a **family-run business** that has been upholding the Piedmontese cheesemaking tradition since 1950, driven by a simple concept: bringing distinctive, authentic cheeses to the table—all crafted with an unwavering commitment to quality.

The company's story began in **Bosconero, in the Canavese region**, starting with a small workshop and a specific product: the **Tomino del Canavese**. From those humble beginnings, a growth journey unfolded over time, marked by an expanding product range, facility upgrades, and an increasingly structured distribution network.

Today, Caseificio Longo continues to balance its roots with ongoing development. It combines Piedmontese cheesemaking heritage with modern facilities, a **certified quality management system**, and an organizational structure capable of supporting increased production while maintaining consistency, reliability, and meticulous attention to the product.

The product range includes **tomini** (small round cheeses), **fresh and aged varieties, specialties, and lactose-free options**—diverse product families united by a shared vision of taste and a strong bond with the local area. A standout product is the **Tomino del Boscaiolo®**, one of the company's signature items, recognized for its traditional recipe, soft yet firm texture, and sweet flavor with a subtle spicy note.

Over time, Longo's growth has also been driven by investments in infrastructure and production capabilities, including the new facility in Rivarolo Canavese, the introduction of new production lines, and the continuous upgrading of equipment. Complementing this is a concrete commitment to sustainability, which now encompasses a **photovoltaic system**, the sourcing of **100% renewable energy**, new Packaging with a **reduced use of plastic by 50%**.

Tradition, quality, a connection to the local area, authenticity, a focus on the consumer, and environmental sustainability are the values guiding the dairy's daily operations. This clear direction enables Caseificio Longo to **continue growing** while remaining true to its identity: day after day, to a living tradition.

