



COMPANY PROFILE



About us

Our company is located in **Agro Pontino (LT)** and the main **relevant points** are:

- **Certified short chain**, sustainability with renewable energy: 1 MW photovoltaic production and 500 KW biogas;
- We only process **fresh raw milk from our farm** (about 2.500 head of cattle, of which 1.200 lactating);
- **Animal welfare** (pasture, pools, controlled temperature in the barn, stainless steel troughs and water troughs, bunks);
- **80% of our buffaloes feed is produced by our farm**; the buffaloes are fed with 15 Kg per head of fresh grass from our fields;
- The dairy farm allows for **traditional craft methods** without neglecting innovation and technological standardisation;
- As a result of the controlled supply chain, our **buffaloes mozzarella** is characterized by an **intense but delicate taste, sweet and natural**, without any preservatives. Our buffaloes mozzarella is elastic and firm in the first few days and it gradually gains sapidity and becomes pleasantly soft. Easily digestible, rich in protein and mineral salts, recommended for people of all ages. To enjoy the fragrance of our mozzarella (if kept in the refrigerator) we recommend soaking the bag containing the mozzarella for about 15 minutes in moderately hot water.

*Short supply chain and certified animal welfare
(ItaliALLEVA - Signed by italian farmers BRC-IFS-DOP)*

Our Estate

The company, where **we breed over 2,000 dairy buffaloes**, is located a few kilometers from the **Circeo sea**, where the plain meets the **Monti Lepini**, not far from the medieval village of Fossanova. The company, which stretches over **700 hectares** between the Ufente and Selcella rivers, is the ideal place, in terms of geography and climate, for buffaloes breeding, which essentially need three things: **land, sun and water**.

The farm includes a large hilly area where the young animals live. In the first phase of life the young animals are bred by wet nurses (we do not use reconstituted milk), afterwards the animals can freely choose to go out to pasture in complete respect of the animal welfare. Thanks to the **constant monitoring of animal welfare**, of thorough barn hygiene, the care of the land that produces fodder for our livestock, the choice of suitable personnel and the introduction of technology, we can achieve an **ever-higher level of milk quality**.

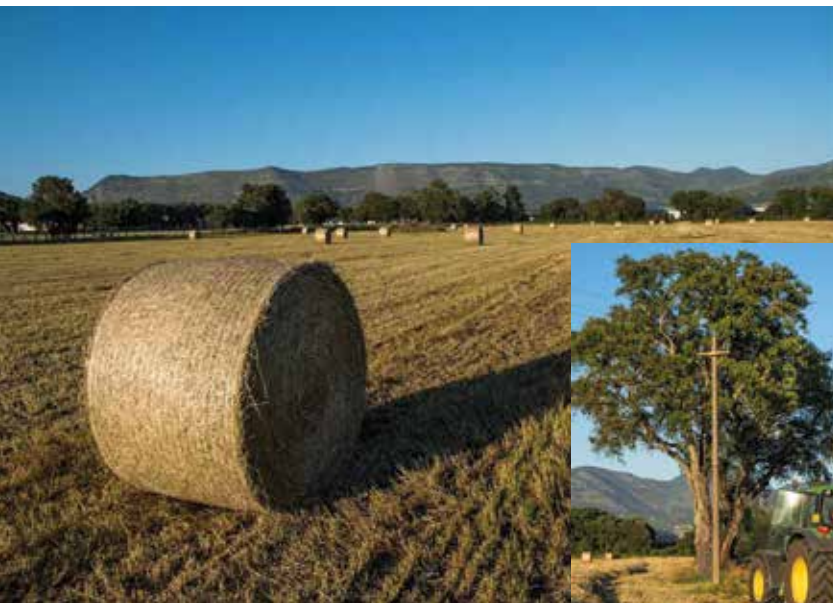


The farm

Technology and innovation also find their way into agronomy. The most represented crops in our farm are **maize, fodder wheat, ryegrass alfalfa and vetch.**

Thanks to **conservation agriculture** the soil microflora and microfauna are not damaged but rather benefit from it. We employ **state-of-the-art cultivation machinery**, selected and modified to best work the land and conserve the various soil types therefore also reducing CO2 emissions.

Fertilization takes place mainly with natural soil improvers such as digestate from the company's biogas plant, which provides essential elements for soil enrichment. We also use cover crops which stems from an agronomic practice that consists of burying or chopping in the fields specific crops that, in addition to combating certain weeds, enrich the soils with nitrogen in a natural way thereby increasing **fertility.**



Breeding, animal welfare and genetics



Our buffaloes are beautiful, healthy and we don't just say that out of affection. Our herd is our pride, **it won numerous morphological and genetic certificates**. Several farm bulls have been chosen for the selection and improvement of the Italian Mediterranean buffaloes. Various structural and technological measures guarantee our animals an excellent quality of life.

ItaliALLEVA certifies the animal welfare of our buffaloes. We constantly strive to improve the environment in which they live by providing them with **state-of-the-art facilities** in order to reduce stress and to increase comfort, freedom and hygiene. **Loose housing** allows animals to decide independently whether to stay inside the barn, in outdoor paddocks equipped with showers, roofs and bunks to sleep or whether to use the pools with running water where they can swim or rest in almost full immersion. **The barn is well ventilated** with a high insulated roof, equipped with automatic ignition fans according to heat and humidity thereby guaranteeing the ideal microclimate for the buffaloes that suffer from the heat. **The floor of the cowshed is covered in rubber** in the most strategic areas, both to avoid damaging the buffaloes limbs and posture and to reduce the possibility of slipping.



Sustainability

The **respect for the environment and natural resources** have led the company to the **construction of a biogas plant for electricity production**, fueled for the most part by the company's wastewaters. The cogeneration plant employs a mechanism of digestion of farm by-products. The bacteria that is naturally present in the farm's wastewater turn into gas what the animals were unable to convert into energy. The exhaust fumes are fed into a heat exchanger which produces hot water at 90°C that is required for the milking parlour, the dairy farm, the living quarters and company offices. **The energy source** is therefore **renewable** because the fodder that will feed the buffaloes or the plant itself will reabsorb the carbon dioxide produced. In an effort to preserve the ecosystem as much as possible, we have adopted the use of **photovoltaic panels** that take advantage of sunlight for the production of clean energy. The panels are only positioned on the roofs of the stables and farm premises. We are proud that we have not subtracted a single square meter of land from agriculture. The farm's various photovoltaic panels contribute to setting to zero self-consumption during the day, guaranteeing an area that is less polluted by fossil fuels.



Our dairy farm



Our dairy farm is **located within the Azienda Agricola Circe**, the fresh milk is produced only by our buffaloes and is transformed into mozzarella and cheese of the highest quality. Here the fresh milk from the evening and morning milking is processed based on artisanal methods only with the addition of the farm's own whey starter, rennet and salt. **The handwork** carried out by our master cheesemakers according to **the artisanal method**, enhances our milk and exalts its flavor. The unmistakable taste of fresh milk, the intense white colour and the typical consistency make our mozzarella a unique product with a delicate flavour. Our cheeses are handcrafted with **100% fresh buffaloes milk**, of the highest quality, raw, produced exclusively in our farm.



Trademarks and certifications



Associazione Italiana
Allevatori



in accordo con COLDIRETTORE
firmato dagli Agricoltori
Italiani



International Food Standard



British Retail Consortium



Mozzarella di Bufala
Campana DOP



Benessere Animale
certificato da ClassyFarm



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