



LATTERIE
inalpi
BUON LATTE ALPINO PIEMONTESE

RASSEGNA
STAMPA

6 NOVEMBRE - ALTISSIMOCETO

CARTOLINE DAL 705MO MEETING VG @RISTORANTE IL LUOGO DI AIMO E NADIA MILANO
CHEF ALESSANDRO NEGRINI

Il Luogo di Aimo e Nadia ...c'è forse bisogno di aggiungere altro? Il ristorante aperto dai coniugi Moroni ormai 50 anni fa è ormai un' istituzione che nessuno, in quest'epoca in cui tutti hanno un'opinione e la critica gratuita impera, osa mettere in dubbio. Da qualche anno a questa parte la cucina del ristorante ha fatto largo ai giovani, accogliendo la strana – ma vincente – accoppiata di Fabio Pisani e Alessandro Negrini, schivo e introverso il primo quanto comunicatore dall' entusiasmo contagioso il secondo. Entrambi ci hanno accompagnato durante il nostro pranzo con gli Amici Gourmet, dove non è mancato il piatto intramontabile di Aimo Moroni : gli indimenticabili spaghettoni di grano duro di Benedetto Cavalieri al cipollotto fresco e peperoncino con filo d'olio e basilico ligure. Archivio storico reportage: La squadra Chef: Alessandro Negrini e Fabio Pisani Sous chef: Carmelo Fiore Pasticcere: Fabio Fiorelli CEO: Stefania Moroni Maître: Nicola Dell'Agnolo Sommelier: Alberto Piras L'ingresso del ristorante Sala e mise en place Dettagli della sala Il tavolo Il nostro menù personalizzato Abbinamento Vini Nei meeting utilizziamo i vini messi a disposizione dai nostri Partner. Consegnamo la card Amici Gourmet ad una nostra associata Aperitivo Ci accomodiamo al tavolo dove ci viene servita la prima bollicina Franciacorta Dosage Zéro 2011 Magnum – Ca' del Bosco Ad accoglierci troviamo il maître Nicola Dell'Agnolo e lo chef Alessandro Negrini Cialda di farina di castagne, prosciutto d'Osvaldo 36 mesi e fichi freschi Anche lo chef Fabio Pisani ci dà il suo benvenuto Cialda di grano saraceno, zucca mantovana e purea di mandorle di Toritto Un brindisi tutti insieme! Crema di topinambur, pralinato di nocciole e funghi porcini Pane Tipologie di pane: di farro di Eugenio Pol; di semola di grano duro Senatore Cappelli. Grissini di farina biologica. Taralli ai semi di finocchio. In accompagnamento Olio Extra Vergine di oliva Podere Forte, Terre di Siena D.O.P e burro alpino piemontese **inalpi** Piattooo!! Gambero viola di Sanremo marinato con maionese di pistacchi di Bronte e carote di Polignano all'aceto di lamponi Franciacorta Brut 2011 Magnum – Ca' del Bosco Nicola introduce la prossima portata Funghi porcini freschi dorati e croccanti con frutti di bosco, polvere di cacao e crema di pane al pepe nero di Sarawak Langhe Doc Bric Amel 2015 – Marchesi di Barolo Ghisa: battuta di vitella piemontese, ventresca di tonno all'olio nuovo in cialda croccante di ceci con maionese di mandorle e melanzana

7 NOVEMBRE – LA STAMPA ED. CUNEO

Savigliano, «Piemonte Latte» sabato festeggia 35 anni

Nata come cooperativa locale oggi attrae soci da tutta la regione

il caso

ANDREA GIACCARDI
SAVIGLIANO

Centoventicinque milioni di litri di latte, 50 milioni di euro di fatturato, 260 soci in tutta la regione. Dall'azienda agricola di montagna che produce appena cinquanta litri, alle cascine di pianura con produzioni giornaliere superiori ai cento quintali.

«Piemonte Latte», società cooperativa di Savigliano, sabato festeggia trentacinque anni dalla fondazione: alle 10, nella sede di via Cuneo, il convegno «Qualità, tradizioni e valori del buon latte piemontese», cui parteciperà anche l'assessore regionale all'Agricoltura, Giorgio Ferrero.

Competitivi

«Tagliamo con orgoglio questo traguardo, ma il nostro sguardo deve già essere proiettato sul domani - spiega il presidente Roberto Morello, allevatore saviglianese al vertice della coop da quattro anni -. Stiamo attraversando una fase particolare per il nostro settore. Qualità del prodotto, garanzie di filiera, trasparenza dei processi sono fondamentali per essere competitivi sul mercato».

La sede
In via Cuneo a Savigliano sabato si terrà il convegno «Qualità, tradizioni e valori del buon latte piemontese»

Nata come cooperativa locale nel 1982, nel corso degli anni «Piemonte Latte» ha «attratto» nuovi affiliati da tutta la regione (il 70% delle aziende resta cuneese), affiancando all'attività di raccolta e commercio del latte anche la trasformazione della materia prima.

«Ci siamo gettati in quest'avventura lo scorso anno fondando "Latterie Alpine" (in collaborazione con Inalpi), società che ha rilevato lo stabilimento e i macchinari del caseificio Valle Josina di Peveragno - spiega

Morello -. Abbiamo salvaguardato la produzione di formaggi d'eccellenza come il raschera, il bra tenero e duro, la toma piemontese». Pochi mesi fa, la cooperativa saviglianese ha anche sottoscritto un accordo con la Centrale del Latte di Alessandria e Asti per vendere latte fresco «made in Piemonte».

Protagonisti sul mercato

«Con questi investimenti lasciamo il ruolo di semplici intermediari per diventare protagonisti a tutti gli effetti sul

mercato lattiero-caseario» dice Morello, che nel 2013 ha sostituito lo storico presidente Tomaso Mario Abrate.

Oggi sono una decina le autobotti che quotidianamente raccolgono la materia prima dalle cascine e la trasportano ai clienti industriali; solo il 30% del latte munto viene centralizzato nei silos della cooperativa (che hanno una capacità di 300 mila litri) prima di essere poi distribuito, in particolar modo nel Centro Italia.





8 NOVEMBRE – ECO DEL CHISONE

300 RAGAZZI CON LA SOCIETÀ MOREVILLA ALLO STADIO GRANDE TORINO



MORETTA - Domenica 29 ottobre, 330 ragazzi e bambini di Moretta e paesi limitrofi, accompagnati dagli istruttori e dai dirigenti della società Morevilla, sono partiti dallo stabilimento **inalpi** di Moretta, per partecipare alla sfilata delle Academy del Torino Fc allo Stadio Olimpico Grande Torino. Prima di assistere in tribuna alla partita di serie A Torino-Cagliari, migliaia di ragazzi provenienti da tutta Italia hanno sfilato a bordo campo e salutato il presidente Urbano Cairo.

9 NOVEMBRE – NUOVA GAZZETTA DI SALUZZO

MORETTA Inalpi protagonista con le torri di sprayatura del latte Ferrero verso l'Albania

Discusse a Fossano le prospettive del nuovo mercato

MORETTA E' stato ospitato a Fossano il convegno "Nuove vie di sviluppo-Educazione finanziaria e agroindustria per una buona cooperazione tra Piemonte e Balcani". L'incontro, coordinato da Beppe Ghisolfi, ha voluto evidenziare la sempre maggiore collaborazione sviluppatasi negli anni tra la provincia Granda e l'Albania grazie all'impegno del cuneese Alessandro Zoragniotti e che ha visto le due città, Tirana e Lezha, intitolare due strade a Michele e Pietro Ferrero.

Davide Sordella, sindaco di Fossano: «L'iniziativa non è un intervento spot, ma costruisce un cammino capace di stabilire prima rapporti umani e, poi, creare occasioni di sviluppo. Sono sempre di più necessarie sperimentazioni di filiera per rendere i nostri produttori agroalimentari competitivi sul mercato globale. Fossano ci sta provando con i Comuni vicini».

Il viceministro Andrea Olivero, ha sottolineato come l'attività della Ferrero sia



Il tavolo dei relatori del convegno con il vice-ministro Andrea Olivero

l'esempio da imitare: un'industria legata alle proprie radici, però aperta al mercato mondiale. Ferrero che a Moretta, grazie agli impianti di sprayatura del latte, ha incrementato l'occupazione e le prospettive di crescita all'Inalpi.

Nelle scorse settimane, a sottolineare l'apertura verso questi nuovi mercati, era intervenuto nello stabilimento morettese anche il console

dell'Albania.

«Il lavoro fatto nei decenni passati - commenta Olivero - dalle imprese agroalimentari italiane e della Granda sta dando i suoi frutti. Un modello vincente che va ulteriormente perseguito promuovendo nuove relazioni con gli altri Paesi del mondo e nuove modalità di commercio come la vendita on line. Il progetto con l'Albania va in questa direzione».

11 NOVEMBRE - ITALIAN FOOD EXCELLENCE

storytelling



INALPI

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** identikit*

Production capacity:
from 10.000 to 20.000 kg every day

Shelf life:

120 days

Next new products:

Fresh creams of Piedmontese Alpine supply chain milk centrifuge

Certifications:

kosher, csqa/iso 22005 (rintracciabilità di filiera), halal, brc, isf, iso 9001, fscc 22000

Presence abroad: **yes**

Co-packing availability: **yes**

Delivery time:

from 2 to 10 days

Methods of packaging and distribution:

packaging typologies 125 gr, 250 gr, 1 kg e 25 kg

Valsassina is synonymous with good milk and cheese. Already in 1800, Antonio Invernizzi was able to start the production of excellent cheese and butter, prepared with the rich milk produced by the cows of those pastures.

The year of foundation of **inalpi** is 1966; since then the company's evolution has been continuous and constant. Already in 1990, 800 square meters, on which the first plant had been built, became 15,000 and the production of butter and cheese was accompanied by the one of sliced processed cheese, which over the years became the real core business for **inalpi**.

In 2009 the company added a new product: cheese spread

Product quality is high, even as for cheese spread, as well as sliced cheese: the essential element is the good milk used in processing. Thanks to the relationships generated over the years with Ferrero S.p.A. at Alba, world leader in the confectionery

field, **inalpi** realised the biggest investment in its history: the first, and up until now the only production facility of milk powder for food industry nationwide.

2016, inalpi celebrates its 50th birthday Half a century of life. A great achievement, but not a point of arrival. The numbers are those of a company in constant growth, with strong commitment to modern style, but without losing the taste of tradition: with its 130 employees and 500 tonnes of milk processed every day, **inalpi** is now an important national reality, also known internationally, which every day enhances the land where it was born and lives.

inalpi, excellent company

We start from milk, raw material, the true focus of this business. If this extraordinary food is combined with the values that have always been in **inalpi's** DNA, that is to say honesty, goodness, and safety, the result can be only one: excellence.

11 NOVEMBRE - ITALIAN FOOD EXCELLENCE



PROBIOTIC FISH AND VEGETABLES: THE FOODS THAT IMPROVE MICROBIOTA

As a result of the new research on microbiota and microbiome, functional foods that convey special bacteria to enrich the intestinal flora and improve health are now ready to enter the market. Thanks to the National Research Council in Bari, artichokes, olives, and a swordfish fillet become probiotic

What lies ahead of us is perhaps one of the greatest revolutions in the food sector (and it is probably therapeutic: food and health, by the way, are an increasingly connected combination). We are talking about microbiota, that is to say one hundred thousand billion bacteria that colonise our intestinal tract (a number greater than ten times that of all our cells), as well as microbiome, that is to say the genes of these guests (for 38 per cent the same as ours).



The food of the future is already here

Modulation of microbiota will be probably the first big step that will change food of the future. And this could then intersect with present studies concerning both nutrigenomics and nutrigenetics. As a matter of fact, there are also our 25 thousand genes that would suggest what is best to eat for us. Lavermicocca highlights: 'The future of food will be certainly functional and personalized. The bacterial strain, then, works in connection with food, which already has its functional characteristics. Artichoke, for example, is very rich in inulin, a prebiotic fibre, preferred by the microorganism. We have used it for this purpose, too, because it is like a food reserve to be used to reach the intestine'.

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and whose quantity is 150 times greater). This system works as an organ, mobilises hundreds of neurotransmitters, various hormone-like substances, produces both enzymes and vitamins, regulates the immune system. Until a few years ago, nobody had noticed them. But today everything changed. The evidence proposed by the studies published in prestigious scientific journals are increasing and surprising. There would be an axis between intestine and brain (bowel is in fact often called 'second brain'). Obesity, allergies, inflammations, autoimmune diseases, depression, and even cancer and cardiovascular diseases may depend on the changes of the bacterial strains of our microbiota. But, and this is the crucial fact, either growth or decline of several thousand families composed of 'good' or 'bad' bacteria, in turn, strongly depends on our diet.

One example, among many. Some scholars of the University of California (Enzo Soresi, a surgeon specialised in pathology, respiratory diseases and clinical oncology, reports it in *Mitocondrio mon Amour*, Utet) proved that in a group of healthy women it is possible to reduce the response to a task that generates anxiety (verified by magnetic resonance imaging) by changing the composition of intestinal bacteria through the intake twice a day of a fermented milk-based drink. The drink contains both *Bifidobacterium animalis* and *Lactococcus lactis*, in addition to two strains of bacteria present in the yogurt, that is to say *Streptococcus thermophilus* and *Lactobacillus bulgaricus*.

Some Countries are making important steps in this direction. Rob Knight in the USA and Tim Spector in Great Britain, promoter of British Gut Project, linked to the American Gut Project, are carrying out the mapping of microbiota of the population, as it happened for genome. The European Union is highly

attentive to the theme. There are at least 120 research projects under way about microbiome, concerning different areas and funded through Horizon 2020 with an EU contribution of 385 million Euros. But Italy, too, is not at all behind in this domain. The ninth meeting 'Probiotics, Prebiotics and New Foods' that will take place in Rome this year, from September 10th to 12th, will have much to say. The meeting of international significance, which is held every two years, is aimed at sharing research concerning both food and microbiota. It will also host a session on Nutrheff network concerning functional foods, in which research currently conducted by Cnr will be illustrated. Researchers at National Research Council (ISPA- CNR) in Bari, for example, were able to prove that two plant products, artichokes and olives, with a swordfish fillet, can be vehicles for particular bacterial strains with probiotic functionality. This success will soon bring to the market these new probiotic foods, alternative to milk-based products. They are functional foods oriented to health, but are also studied as for their taste.

Paola Lavermicocca, researcher at the National Research Council in Bari, Institute of Sciences of Food Production, explains: 'They are something completely new for the market. We cooperate with many food companies: we aim at transferring our research, which should not remain in our laboratories. The process concerning artichokes and olives was patented and its exploitation was then granted to Agrimperiale, a company at Trinitapoli, in Puglia. The same Company is opening a new plant that will realise these lines of probiotic products. In terms of industrialisation, it is already ahead: within a year these products should come to market. Instead, we will

develop our project concerning fish, with a company that produces fish processed products'.

The researcher at CNR cares about highlighting that this process is obtained by a natural method. She specifies: 'We started with olives and artichokes, two products that are traditionally produced with a phase of fermentation, which leads to natural acidification by means of lactic bacteria strains. However, we followed this process applying a strain of *Lactobacillus paracasei*, studied and selected in our laboratories for its probiotic characteristics. This species is normally present in fermentation processes of food. The same process was applied to a fish fillet, thus starting the fermentation with an inoculum of this bacterium. With the gastroenterologists who work at Ircas Savoia De Bellis at Castellana Grotte we carried out some nutritional trials. In subjects who consumed our products (separately, artichokes, olives, and the fermented fish fillet) it was seen that this strain is able to temporarily colonise the intestine, and this is probiotic characteristic, so overcoming the attacks coming from acidic pH that characterises the stomach. However, so that the food has efficacy, the probiotic strain charge must be high: over a billion bacteria in the used portion'.

Commitment by Inalpi in this research

The arrival on the market of these new probiotic foods, alternative to milk-based products, could act as a stimulus for the companies that work in the dairy sector. Among these companies there is Inalpi. This company at Muretta carries out development activities, also through structural investments and research, beside starting, over the years, collaboration projects with the Department of Agricultural and Environmental Sciences of the University of



Milan and with the Faculty of Agriculture of Turin. Inalpi communicates: 'Our commitment to the future is represented by utmost attention and openness to any evidence that could be a starting point for new paths to take, always with the aim of excellence of Piedmontese milk and authenticity. Inalpi, Piedmontese dairy company, has always had just a goal: to provide consumers with the right, good, and safe product. A concrete example of this commitment is represented by the laboratory analysis inside the company that, with the support of external structures, performs continuous and constant checks during the entire processing of the raw material'.

Yogurt, too, helps the microbiota

In the past it was believed that our stomach

was such an acidic environment to kill all microbes, but today it is no longer so. Tim Spector, professor of genetic epidemiology at King's College in London, promoter of Gut British Project, linked to the American Gut Project, presents an interesting study conducted by Jeff Gordon's team, pioneer in the field of microbiome. A trial on yogurt, which contained five known species of bacteria present in many commercial brands, proved that a rather high amount of the five microbes, in particular bifidobacteria, reaches the colon. And it emerged that the microbes had been able to increase the levels of activity of the genes that control the demolition of carbohydrates of complex sugars found in fruits and vegetables. In short, daily consumption of yogurt is healthy and 'activates anti-inflammatory mechanisms'.

* Where is it possible to find bacterial flora?

Theoretically, in the future it is possible that any food can become a probiotic vehicle. It is necessary to find the right strain that works for the individual food and develop the appropriate process to have a high number of probiotic bacteria without altering the organoleptic quality of the product. What appears on the horizon from the one hand could shift consumptions towards products able to feed the 'good' bacterial flora (prebiotics, rich in fibre, polyphenols used as fuel by microbes). And on the other hand there is a commitment to stimulate the consumption of fermented drinks or foods, from yogurt to kefir, or use of supplements: in any case, all will have to deal with research and innovation.