




welcome
TO THE *temple* OF THE
MOZZARELLA
di bufala
CAMPANA
D.O.P.



— . . . —
poderedeileoni.com



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freshness, SUCH **UNIQUE**
and **RARE** THAT MOST OF THE
TIMES IT IS **EATEN AS IT IS**,
SO THAT YOU CAN CATCH
EVEN **THE SMALLEST**
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— . . . —
"Simply Unique"

Produce **THE BEST**
USING METHODS
and **RAW MATERIALS**
related to the **NATURE**

— . . . —
“Naturally Good”



MOZZARELLA di Bufala CAMPANA D.O.P.
AN EXCELLENCE of the ITALIAN TRADITION

— . . . —
It's the icon of the freshness, such unique and rare that most of the times it is eaten as it is, so that you can catch even the smallest hints of taste.

— . . . —
Podere dei Leoni borns in 1998 from qualified work of young entrepreneurs of Campania region tied to territory and tradition values in the production of dairy products of high quality.

Produce the best, using methods and raw materials related to the nature has always been the mission and the philosophy of the company.

The company's objective is to offer, to the most refined and demanding palates, products of high quality, always ensuring compliance with the rules of hygiene, naturalness and freshness of the products, thanks to artisan workmanship.

The buffalo's milk suitable for the production of mozzarella D.O.P. arrives from highly selected farms, strictly controlled and certified, all located in areas with protected designation of origin.



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WITH PROTECTED
DESIGNATION OF ORIGIN.

"Campania's Soul"



QUALITY UNDER control

Each phase of production process is subjected to a **strict control of quality and sanitation** through the use of advanced technologies, in order to ensure, to customer, the quality and the safety of all products marked **Podere dei Leoni**.

The commitment of highly qualified personnel and the using of highly technologic equipment, allow to obtain a finished product of high quality. For these reasons, since the founding of company, the Consorzio di Tutela della Mozzarella di Bufala Campana D.O.P. considered the dairy farm Podere dei Leoni sas di Luisa Ponticelli & C. deserves to bear the D.O.P. certification, and then, like a partner of consortium.



Podere dei Leoni has a sales organization that covers Italy, Europe and much of the rest of the world.

Currently exports in almost all European countries as well as in the US, Australia and some countries in the Middle East, Asia and Africa.

Even in the most distant countries the product arrives at its destination with immediate and reliable delivery.

In Italy we provide some main chains of large retail.

The dairy farm has obtained the quality certifications recognized by competent authorities, and international organizations, like the certifications BRC, IFS and Halal.

The dairy farm, furthermore, has an internal laboratory of analysis (from the raw materials up to finished product) that has to control, in continuous way, the chemical, nutritional and microbiological features of all products, and also, of the sanitation of site, personnel and equipment.



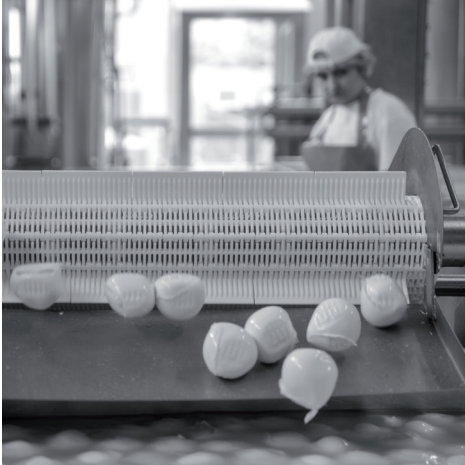
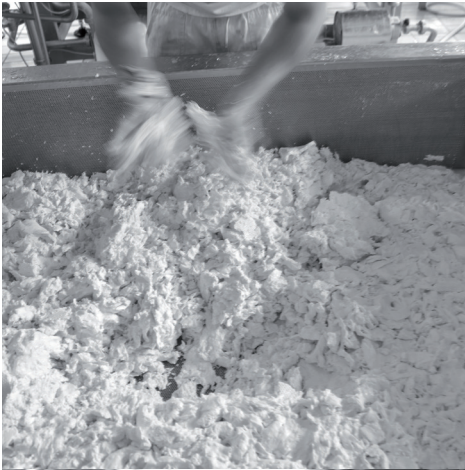
SIERO
BUFALA

not only
MOZZARELLA

In addition to Mozzarella di Bufala Campana D.O.P., Podere dei Leoni offers other local specialities, like: ricotta, homogenized ricotta of buffalo's milk, provola of buffalo and cow milk, burrata and on request, some other different local specialities.

FRESH?
more than fresh!





Podere dei Leoni S.a.s.
di Ponticelli Luisa & C.

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