

CREATING BETTER PARMESAN TAKES DISCRIMINATING TASTE. PARTICULARLY ON THE PART OF THE COW.



Italian cheese makers take pride in Parmigiano Reggiano, a cheese so distinctive that law dictates it come only from select provinces of Italy. Parmigiano Reggiano cheese makers wanted more productivity while maintaining this legendary quality. Cargill brought animal nutrition experts into the process who understood dairy cow productivity. We developed special feeds to supplement the cows' base diet of local grasses and hay. Now the cows give milk that generates better yields of high-quality Parmigiano Reggiano. And there's more of the famed cheese for all to enjoy. This is how Cargill works with customers.

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