



## LATTERIA SOCIALE VALTELLINA

**CHOOSES** 

P.E. LABELLERS





## TRADITION AND INNOVATION GO HAND IN HAND: THE PRODUCTION PHILOSOPHY IS INSPIRED BY AN ANCIENT DAIRY ART, THE TECHNOLOGIES USED TO PACKAGE THE PRODUCTS ARE CUTTING-EDGE AND ATTEST TO STANDARDS OF EXCELLENCE

## P.E. FOR LATTERIA SOCIALE VALTELLINA OVERVIEW

- 2 Modular SL 576
- Wrap-around labels on 1l PET bottles
- · 1 Vela
- Wrap-around pressure sensitive labels on 0,5l PET bottles
- · 2 Print & Apply
- Paper labels printed thermically and applied with AirBox system

## **WATCH THE VIDEO!**



**MACHINE** 



From the breeze of Lake Como to 1800 meters above sea level: Valtellina is an extraordinary territory, an Italian Alpine region with a high agricultural and dairy vocation.

It is here that <u>Latteria Sociale Valtellina</u> was born, an agricultural cooperative made up of over 120 member and contributing agricultural companies, which every day collects around 900 quintals of milk: very high quality milk, 100% Valtellina, traceable, coming from mountain areas.

For over 40 years the strong point has been represented by the passionate work of breeders, cheesemakers and technicians, aimed at the quality of the entire supply chain.

Tradition and innovation go hand in hand: the production philosophy is inspired by an ancient dairy art, the technologies used to package the products are cutting-edge and attest to standards of excellence.

Attention to quality and orientation towards innovation brought Latteria Sociale Valtellina and P.E. Labellers together, creating a success story in the Food & Dairy sector.

Today Latteria Valtellina uses many P.E. machines and labeling systems recently installed on both production lines at the Delebio headquarters (SO - IT).

A mix of rotary and linear machines and end-of-line solutions that guarantee high efficiency and continuity to label 30,000 bottles of fresh mountain milk per day: 25,000 of 1 l and 5,000 of 500 ml.

P.E. Labellers puts its technological innovation at the service of a production company so important for the area, which markets 3.6 million liters of fresh mountain milk every year.

