



**VITULUS**  
MILK FED FINEST VEAL



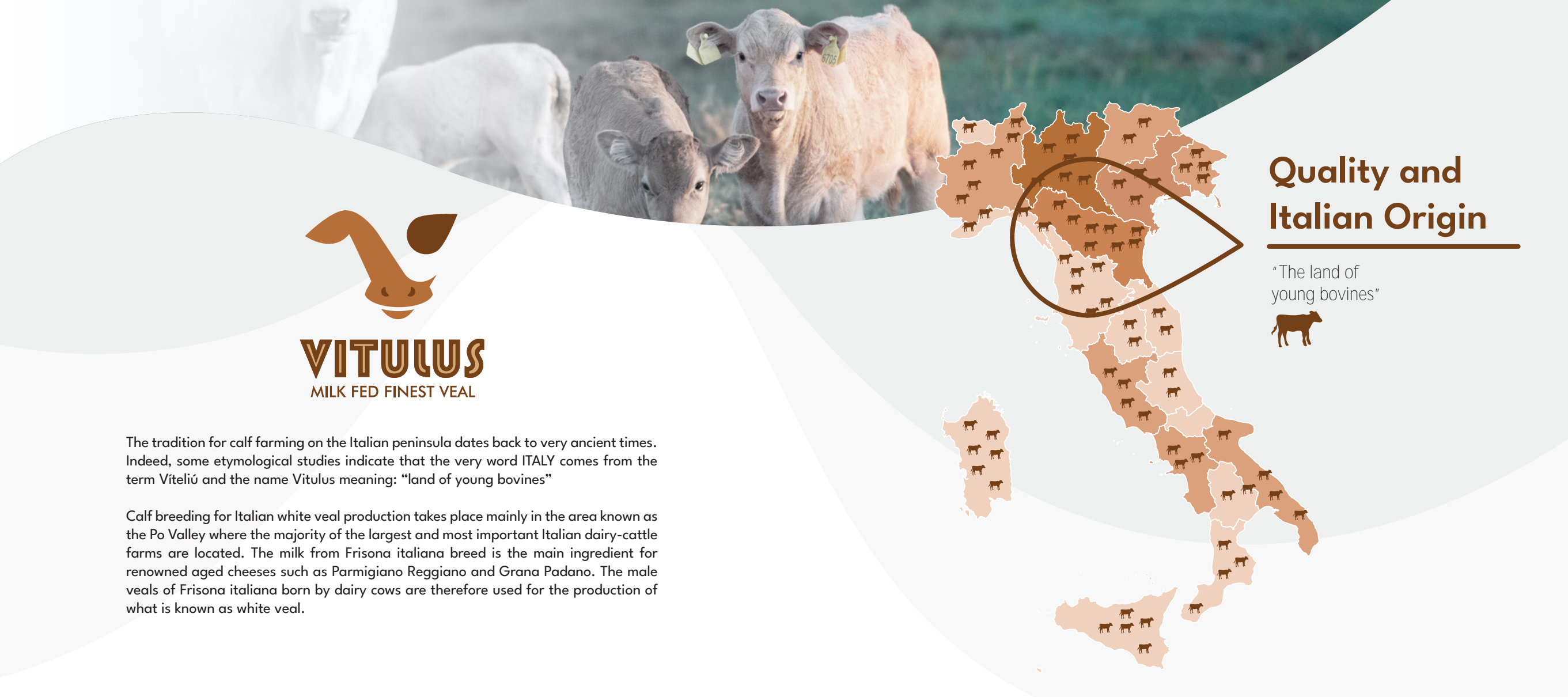


The tradition for calf farming on the Italian peninsula dates back to very ancient times. Indeed, some etymological studies indicate that the very word ITALY comes from the term Víteliú and the name Vitulus meaning: “land of young bovines”

Calf breeding for Italian white veal production takes place mainly in the area known as the Po Valley where the majority of the largest and most important Italian dairy-cattle farms are located. The milk from Frisona italiana breed is the main ingredient for renowned aged cheeses such as Parmigiano Reggiano and Grana Padano. The male veals of Frisona italiana born by dairy cows are therefore used for the production of what is known as white veal.

## Quality and Italian Origin

“The land of young bovines”





## The finest italian milk fed veal

The genotypic characteristics of the italian veal “white meat” and its balanced feeding guarantee a meat with a very high nutritional value:

- High protein content
- Low in lipids, about half of those to be found in an adult animal
- High calcium concentration, three times as much as in an adult animal
- High concentration of mineral salts, such as phosphorus, magnesium and iron



**“An important  
source of nutrients”**

