



Since 1915

La Seu d'Urgell, 2018



CADÍ

A Co-op since 1915, we have always believed in the power of coming together.

Located in the northern counties of Catalonia, Alt Urgell & Cerdanya, an area where nature is luxuriant and still pristine.

The high pastures of the Pyrenees Mountains give our dairy products a fresh and unique flavor.



Our Mission

Working together towards
a greater good, benefiting all
and not just one.

**Tradition, hard work, essence
and commitment to excellence**
are our values.



Tradition

Centenary Cooperative established in 1915.

1st dairy cooperative in Spain.

A basic role in the establishment and vertebration of the population in the Pyrenees and very important in the local economy.

Nowadays **our milk is still provided only by the farmers** who belong to the Cooperative.



Quality



Quality

Daily milk collection in Alt Urgell and Cerdanya counties.

Strict sanitary controls throughout the process.

We value milk quality above the quantity rewarding our farmers with premiums for that reason.



Quality

All our cheeses are made of a blend of rich morning and evening collected milk, guaranty of origin, freshness and quality of all our products.



DAILY COLLECTION

48.900 US Gallons

Quality

We work all year round.

48.900 US Gallons are daily collected.

We elaborate 50 different products.

The fundamental basis for producing our cheeses and butter is the milk's quality.

A man wearing a white lab coat, a hairnet, and glasses is kneeling in a cheese cellar. He is surrounded by metal racks filled with large, round, yellow cheese wheels. He is looking at a cheese wheel in his hands. The lighting is warm and focused on the man and the cheese. The background shows more racks of cheese extending into the distance.

CADÍ's Reality

La Seu d'Urgell, 2018



BUTTER
1.102.300 lbs

CHEESE
19.850.000 lbs

CADÍ's Reality

120 **direct workers**, plus a lot more indirect.

18.500.000 US Gallons of milk collected
all year round.

Annual production of:

- 1.102.300 lb of butter.
- 19.850.000 lb of cheese.
- Other products we produce: Mató (desert non-salted cheese), cream, fresh milk, lactose...

CADÍ TURNOVER
50 M\$

CADÍ's Reality

We export the 20% of our sales in countries
as France, Portugal, Germany, Morocco,
USA...





“fromage”

CADÍ's Reality

We own a distribution branch in France called Per Inter.



CADÍ's Reality

We are part of the Company that trade the catalan milk brand LLET NOSTRA.



A top-down view of a wooden cheese board on a light-colored wooden table. The board features a wedge of cantaloupe, several sticks of cheese, a small jar of red jam with a wooden spoon, a small dish of butter, a knife with butter on the blade, and several slices of bread. To the left of the board are three figs, one cut in half. To the right is a bowl of mixed nuts (almonds, walnuts, cashews) and a glass of white wine. A teal cloth is draped on the left side of the board.

Rewards & Recognitions



Rewards & Recognitions

Our products CADÍ Butter and URGÈLIA Cheese have the recognition of Protected Designation of Origin PDO (Maximum European Recognition).





Rewards & Recognitions

A lot of our products had been tagged with “Q Mark” of Food Quality granted by the Catalan Government.





Rewards & Recognitions

Our NEU DEL CADÍ Cheese has been rewarded with the **Silver Medal** at the **World Cheese Awards**.





Sponsorship & Colaborations


pirineus tv

La Seu d'Urgell, 2018



Sponsorship & Colaborations

We collaborate closely with the sports county clubs and with social and cultural activities.



Sponsorship & Colaborations

We are the main sponsors of the **Sant Ermengol Fair in La Seu d'Urgell**, a millenary fair and the oldest known so far throughout Spain, dates back to 1048. Since 1995 the Artisan Cheese fair is one of the focal points of the Sant Ermengol Fair and one of its most unique activities.



US Market

La Seu d'Urgell, 2018



US Market

CADÍ is focused on the US Market since 1997.

We decided to create a range of semi-soft and firm specialty cheeses and butter that represents the Catalan tradition, all distinguished by their outstanding quality.

Our key products are:

MANTEGA · MANTEQUILLA

CADÍ




urgèlia



Flor
del
CADÍ

New
del **CADÍ**

La Seu d'Urgell, 2018



Flor del Cadí

A traditional specialty cheese from Catalonia, Flor del Cadí is aged for up to 6 months to develop its full taste. Firm and hard with a mellow nutty flavour in the Gouda style, Flor is a delight for the palate.

CADÍ Butter (PDO)

A traditional specialty butter from Catalonia with PDO (Protected Designation of Origin), CADÍ butter is extra rich and made with cultured milk, it is minimum 82% butterfat and unsalted. Beautiful color and creamy texture, lactic taste with a delicate hazelnut flavour.

Neu del Cadí

A soft mold rind specialty cheese from the Catalan Pyrenees developed for the centenary of our Cooperative.

Neu de l Cadí is a cheese with a personality, creamy and lactic too at first, wich develops more complex aromas during its lifetime, reminiscent of truffles, certain mushrooms and the damp pastures typical of this area of the Pyrenees. The rind is natural and edible and is largely responsible for the maturation of this unique cheese. Aged for up to 30 days.



Urgèlia (PDO)

A traditional semi-soft specialty cheese from Catalonia with PDO (Protected Designation of Origin). Urgèlia is a washed rind cheese aged minimum 45 days. It is creamy and has a fruity and aromatic flavour, which is reminiscent of moss, fungi or almonds. Melts well.





Since 1915

Thanks!

We appreciate your attention
and interest.