

FROM OUR
ZERO-KILOMETRE
BUFFALO MILK.
THE AUTHENTIC
TASTE OF CILENTO.



LATTERIA
SAN SALVATORE



**TRADITION,
INNOVATION,
SUSTAINABILITY.**



San Salvatore was born in Paestum, in the heart of the Cilento, Vallo di Diano and Alburni National Park, as a contemporary expression of an ancient land — guardian of millennia-old knowledge, landscapes and traditions.

SAN SALVATORE, A NEW VISION OF CILENTO.

Today, it stands as an ambassador of Cilento and its values — a spokesperson for an identity that unites deep roots with a forward-looking vision.

At the heart of every process lies an outstanding raw material, sourced from the company's own farm, where every detail is managed with care. Milk is collected daily and processed within a few hours in a state-of-the-art Industry 4.0 facility, ensuring full control, safety and constant freshness.

The supply chain is closed and fully traceable, developed entirely at zero kilometres. This is not merely a production choice, but a cultural one — a tangible commitment to the environment, animal welfare and people.

Every San Salvatore product is built on three pillars: tradition, innovation and sustainability.

WHY CHOOSE SAN SALVATORE

A SUPPLY CHAIN THAT SPEAKS OF TRANSPARENCY.

From the breeding of our buffaloes to the transformation of their milk, we oversee every stage with care and expertise. A closed supply chain that guarantees consistency, safety, and quality — turning every product into a reliable choice for professionals.

THE RICH CHARACTER OF BUFFALO MILK.

Rich, smooth, and naturally creamy: from this milk come the Yogurts and Cremosi that stand out from the very first taste. An inimitable ingredient that brings personality and distinction to every menu.

QUALITY BEGINS WITH ANIMAL WELFARE.

San Salvatore raises 800 buffaloes in a natural, carefully monitored environment, feeding them with crops grown on its own land and analysing the milk in real time. Certified by ClassyFarm, the farm ensures animal welfare and transparency — producing superior-quality buffalo milk at the heart of a closed, traceable supply chain.

AUTHENTIC FLAVOURS, SELECTED INGREDIENTS.

San Salvatore brings a variety of authentic flavours to the table — from timeless classics to recipes inspired by Campania's culinary heritage. Each creation begins with fresh buffalo milk and carefully chosen ingredients, offering an experience that blends authenticity, rich flavour, and a deep connection to the land.



QUALITY, CERTIFICATIONS AND AWARDS

San Salvatore holds international certifications that attest to quality, safety, and sustainability. Alongside these, numerous awards for taste and innovation confirm the excellence of our raw materials and the value of our closed supply chain.

A COMMITMENT THAT GOES BEYOND THE PRODUCT.

Biogas energy, ethical farming, reusable packaging: sustainability is a core part of our identity. A value that strengthens the message of every place that chooses to offer our products.



A LAND THAT BECOMES EXPERIENCE.

Every Cremoso, every Yogurt, every Mozzarella tells the story of Cilento — the birthplace of the Mediterranean Diet, guardian of traditions that turn into authentic gastronomic experiences. Not just a product, but an expression of a land and its culture.

BUFFALO MILK YOGURT: A MOMENT OF SIMPLE GOODNESS.

BUFFALO MILK
PROCESSED
WITHIN 24 HOURS
OF MILKING

Made exclusively with buffalo milk and live cultures, San Salvatore Yogurt is the result of a highly technological production process, GMO-free and conducted in a controlled atmosphere. No preservatives, no added sugar — only essential ingredients, carefully selected to create a wholesome, authentic, and natural product.

The milk, collected daily from the farm, is processed within a few hours. The homogenisation phase ensures a smooth, velvety texture, while fermentation is constantly monitored to preserve all the nutritional properties of the product.

In the fruit varieties, the Yogurt meets premium-quality jams. The result is a sweet yet slightly tangy flavour that enhances the natural purity of buffalo milk.

A production method that enhances the raw material while preserving its natural goodness.



EVERY SPOONFUL IS AN ENCOUNTER
OF SIMPLICITY AND PURITY.

NATURE TURNED INTO YOGURT.



QUALITY AND FLAVOUR, IN EVERY MOMENT.

WITH A CREAMY TEXTURE AND PERFECTLY BALANCED SWEETNESS.



A PURE, HONEST BREAK

A FLAVOUR THAT BLOSSOMS ONE SPOONFUL AT A TIME.



PLAIN

Buffalo whole milk, live lactic cultures (Streptococcus thermophilus and Lactobacillus delbrueckii ssp. bulgaricus)

Colour: White

Smell: Yogurt

Taste: Slightly acid



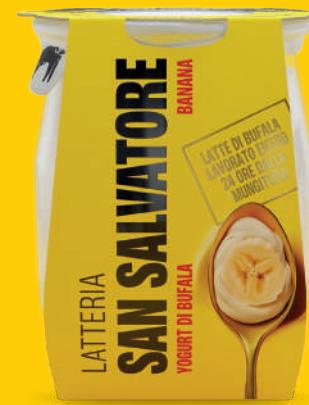
STRAWBERRY

Buffalo whole milk yogurt (buffalo whole milk, live lactic cultures: Streptococcus thermophilus and Lactobacillus delbrueckii ssp. bulgaricus), fruit preparation 11.5% (sugar, strawberry 33%, water, gelling agent: pectin; elderberry concentrate, acids: citric acid; preservative: potassium sorbate; flavours)

Colour: Stratified, red at the bottom, white on top

Smell: Strawberry

Taste: Sweet and slightly acid



BANANA

Buffalo whole milk yogurt (buffalo whole milk, live lactic cultures: Streptococcus thermophilus and Lactobacillus delbrueckii ssp. bulgaricus), fruit preparation 11.5% (sugar, banana 30%, water, gelling agent: pectin; acidifier: citric acid; flavourings, preservative: potassium sorbate; antioxidant: ascorbic acid)

Colour: Stratified, on the bottom it is yellow, a typical color of banana fruit puree, white on the surface

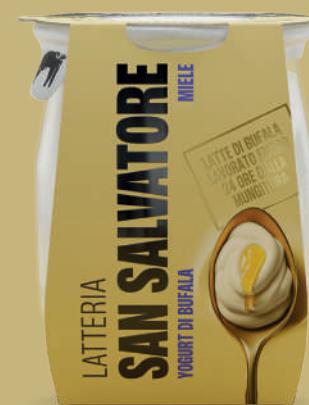
Smell: Banana

Taste: Slightly acid



HONEY

Buffalo whole milk yogurt (buffalo whole milk, live lactic cultures: Streptococcus thermophilus and Lactobacillus delbrueckii ssp. bulgaricus), honey preparation 11.5% (honey 50%, sugar, water, gelling agent: pectin; food colour: plain caramel; acidity regulator: malic acid; natural flavourings)



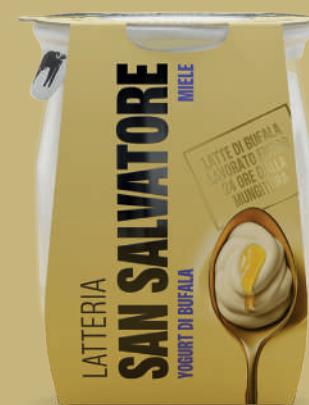
APRICOT

Buffalo whole milk yogurt (buffalo whole milk, live lactic cultures: Streptococcus thermophilus and Lactobacillus delbrueckii ssp. bulgaricus), fruit preparation 11.5% (sugar, apricot 30%, water, gelling agent: pectin; acids: citric acid; flavourings, preservative: potassium sorbate)

Colour: Stratified, on the bottom it is orange, a typical color of apricot fruit puree, white on the surface

Smell: Apricot

Taste: Sweet and slightly acid





LEMON

Buffalo whole milk yogurt (buffalo whole milk, live lactic cultures: *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp. *bulgaricus*), fruit preparation 11.5% (sugar, lemon 20%, water, gelling agent: pectin; acidity regulator: sodium citrate and calcium citrate; flavourings, preservative: potassium sorbate)

Colour: Stratified, on the bottom it is yellow, a typical color of lemon fruit puree, white on the surface

Smell: Lemon

Taste: Slightly acid



ORANGE AND GINGER

Buffalo whole milk yogurt (buffalo whole milk, live lactic cultures: *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp. *bulgaricus*), fruit preparation 11.5% (sugar, orange, modified tapioca starch, ginger powder 1.2%, natural flavourings, preservative: potassium sorbate)

Colour: Stratified, on the bottom orange fruit puree, white on the surface

Smell: Orange

Taste: Slightly acid



APPLE AND CINNAMON

Buffalo whole milk yogurt (buffalo whole milk, live lactic cultures: *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp. *bulgaricus*), fruit preparation 11.5% (sugar, apple 30%, water, gelling agent: pectin; cinnamon powder, flavourings, acidity regulator: citric acid, calcium citrate; preservative: potassium sorbate)

Colour: Stratified, on the bottom apple fruit puree, white on the surface

Smell: Apple and cinnamon

Taste: Slightly acid



THE FIRST CREAMY DESSERT MADE WITH BUFFALO MILK



TASTE WITHOUT COMPROMISE: NATURAL, AUTHENTIC AND DELICIOUS



To the goodness of buffalo milk — already appreciated in all its natural purity through our Yogurts — we add the smoothness of fresh cream to create a creamy dessert, perfect at any moment of the day.



San Salvatore's Cremosi are a true concentrate of flavour and modern taste — interpreting today's food trends authentically, while staying faithful to the excellence of the raw ingredients.



They are produced in a highly technological facility, through a hot-processing method that ensures an enveloping, velvety texture. Each variety is born from an exclusive recipe, where buffalo milk is blended with carefully selected ingredients. The result is an indulgent yet balanced product — ideal as an after-meal dessert or a daily treat.



There are 13 varieties, ranging from timeless classics like tiramisù, pistachio and caramel, to creations inspired by Campania's culinary tradition such as Crema della Nonna, Caprese and Pastiera.



INNOVATIVE IN ITS CREAMINESS,
TRADITIONAL IN ITS SOUL,
SUSTAINABLE AT HEART.

**SUSTAINABILITY
AND RESPECT FOR
THE ENVIRONMENT:
COLLECTIBLE JARS
DESIGNED TO BE
REUSED.**





VANILLA

Buffalo whole milk 50.1%, cream (milk) 33.4%, sugar, thickener: potatoes starch, vegetable fibres (potato, plantago spp.); animal gelatin, vanilla powder 0.06%, salt. May contain: eggs, soybean, sulphur dioxide, peanuts, nuts

Colour: Milky white, speckled with vanilla bean powder
Smell: Milk
Taste: Smooth and fragrant vanilla flavour



PISTACHIO

Buffalo whole milk 59.7%, cream (milk) 19.9%, sugar, pistachio paste 3.98% (pistachio paste 98.6%, salt, colour: E141); thickener: potatoes starch, vegetable fibres (potato, plantago spp.); Bronte's pistachio paste 1.59% (100% toasted 'Pistacchio Verde di Bronte PDO' pistachio); animal gelatin, salt. May contain: eggs, soybean, sulphur dioxide, peanuts, other nuts

Colour: Green
Smell: Pistachio
Taste: Authentic pistachio flavour



COCOA AND HAZELNUTS

Buffalo milk 59.5%, cream (milk) 19.8%, sugar, cocoa powder 4.7%, thickener: potato starch, vegetable fibres (potato, plantago spp.); hazelnut paste 1.3%, animal gelatin, salt. May contain: eggs, soybean, sulphur dioxide, peanuts, other nuts

Colour: Characteristic chocolate shade
Smell: Cocoa and hazelnut paste
Taste: Rich, dominated by cocoa flavour



COCONUT

Buffalo whole milk 58.8%, cream (milk) 19.6%, sugar, coconut paste 5.8% (sugar, glucose syrup, water, coconut flakes 17%, flavourings, thickener: tara gum, pectin; acid: citric acid; preservative: potassium sorbate); thickener: potatoes starch, vegetable fibres (potato, plantago spp.); cocoa butter, animal gelatin, salt. May contain: eggs, soybean, sulphur dioxide, peanuts, nuts

Colour: Coconut white
Smell: Coconut
Taste: Natural coconut flavour



CAPPUCCINO

Buffalo whole milk 49.8%, cream (milk) 33.2%, sugar, thickener: potatoes starch, vegetable fibres (potato, plantago spp.); soluble coffee 0.6%, animal gelatin, salt. May contain: eggs, soybean, sulphur dioxide, peanuts, nuts

Colour: Typical milk coffee shade
Smell: Coffee and milk
Taste: Creamy with a smooth coffee note



CARAMEL

Buffalo whole milk 59.9%, cream (milk) 19.9%, sugar, caramel paste 5.2% (glucose syrup, colour: E150a; water, flavourings); thickener: potatoes starch, vegetable fibres (potato, plantago spp.); animal gelatin, salt. May contain: eggs, soybeans, sulphur dioxide, peanuts, nuts

Colour: Typical toffee caramel hue
Smell: Caramelised sugar
Taste: Creamy caramel flavour



PEANUT AND CHOCOLATE

Buffalo whole milk 55.8%, cream (milk) 18.6%, sugar, peanut paste 7.4%, thickeners: potatoes starch, vegetable fibres (potato, plantago spp.); cocoa 2.2%, cocoa butter, gelling agent: agar agar; salt, vanilla powder. May contain: eggs, soybean, sulphur dioxide, nuts

Colour: Typical peanut tone
Smell: Peanuts
Taste: Peanut and chocolate



CAPRESE

Buffalo whole milk 55.8 %, cream (milk) 18.6 %, sugar, almond paste 7.4 % (almond paste 70%, sugar, almond kernels 10%, flavours); thickeners: potatoes starch, vegetable fibres (potato, plantago spp.); cocoa powder 3.4 %, cocoa butter, gelling agent: agar agar; salt, vanilla powder. May contain: eggs, soybean, sulphur dioxide, peanuts, other nuts

Colour: Darkness typical of cocoa
Smell: Cocoa with notes of almonds
Taste: Cocoa with notes of almonds



TIRAMISÙ

Whole buffalo milk 59.6%, cream (milk) 19.8%, sugar, tiramisù paste 5.2% (sugar, Marsala wine 17% (sulphur dioxide), sweetened condensed milk, pasteurised egg yolk 15%, instant coffee 8.7%, alcohol, flavourings); thickeners: potato starch, vegetable fibres (potato, plantago spp.); gelling agent: agar agar; salt, instant coffee, vanilla powder. May contain traces of soy, gluten, peanuts, and nuts

Colour: Typical tiramisù brown
Smell: Coffee
Taste: Coffee and egg, with Marsala notes



PASTIERA

Buffalo whole milk 54.7%, cream (milk) 18.3%, pre-cooked rice (rice, water) 12.4%, sugar, thickeners: potatoes starch, vegetable fibres (potato, plantago spp.); lemon peel, orange peel, salt, gelling agent: agar agar; cinnamon, vanilla powder. May contain: eggs, soybean, sulphur dioxide, peanuts, nuts

Colour: White with shades of orange
Smell: Milk with notes of lemon and orange
Taste: Milk and rice with notes of lemon and orange



GRANDMA'S CREAM

Buffalo whole milk 55%, cream (milk) 18.3%, sugar, pasteurised egg yolk 11%, thickeners: potatoes starch, vegetable fibres (potato, plantago spp.); gelling agent: agar agar; salt, lemon peel, vanilla powder, cinnamon. May contain: soybean, sulphur dioxide, peanuts, nuts

Colour: Yellow typical of cream
Smell: Typical Catalan cream
Taste: Egg and cinnamon notes

ENJOY ALL THE SWEETNESS OF A CREMOSO,



EVEN IN THE VERSIONS WITH NO ADDED SUGAR.



COCOA

Buffalo whole milk 65.8%, cream (milk) 21.9%, bitter cocoa 4.4%, thickeners: potatoes starch, vegetable fibres (potato, plantago spp.); hazelnut paste, sweeteners: E954, E986; salt, gelling agent: agar agar; vanilla powder. May contain: eggs, soybean, sulphur dioxide, peanuts, other nuts

Colour: Typical of chocolate

Smell: Typical of chocolate

Taste: Typical of chocolate



COFFEE AND HAZELNUT

Buffalo whole milk 68.6%, cream (milk) 22.8%, thickeners: potatoes starch, vegetal fibres (potato, plantago spp.); hazelnut paste 1.83%, sweeteners: E954, E968; soluble coffee 0.4%, salt, gelling agent: agar agar; vanilla powder. May contain: eggs, soybean, sulphur dioxide, peanuts, other nuts

Colour: Typical hazelnut shade with a hint of coffee

Smell: Hazelnut

Taste: Hazelnut with coffee notes

AWARDS, CERTIFICATIONS, EXCELLENCE.

Every recognition received by San Salvatore is the result of daily dedication that begins in its homeland and reaches far beyond the borders of Cilento.

In 2025, *Forbes Italia* included San Salvatore among the “100 Italian Excellence Companies,” recognising its entrepreneurial vision — one that innovates the supply chain, enhances local roots, and promotes a sustainable model of agriculture.

Since 2022, the **Buffalo Milk Plain Yogurt** has been featured in *Gambero Rosso’s Top Italian Food guide*, which annually selects the best Italian products for quality and consistency with their supply chain of origin. This milestone confirms the value of a product that is only seemingly simple — one that tells the deep story of our land and its finest raw materials.

Alongside these awards stand San Salvatore’s **international certifications**, which reflect the company’s integrity and transparency. The **IFS Food** certification ensures the highest quality and safety standards throughout the supply chain; the **Halal** certification, obtained in 2023, represents openness and respect toward new cultures and markets; the **Gluten Free** and **V-Label Vegetarian** certifications guarantee inclusivity and attention to diverse dietary needs — without ever compromising on taste.

A collection of awards and certifications that narrates our daily commitment to excellence, built on three fundamental pillars: **tradition, innovation, and sustainability**.

AWARDS



CERTIFICATIONS



A CONCRETE PROMISE: SAFE, INCLUSIVE AND AUTHENTIC PRODUCTS.

THE VALUE OF A PROCESS

WE FOLLOW STEP BY STEP.



In Giungano, the San Salvatore farm is home to around 800 Mediterranean buffaloes, raised in spacious, quiet surroundings that respect their natural rhythms.

After milking, the milk is collected and transferred to the production plant, where it is transformed into Yogurt and Cremosi following a process that respects the product, nature, and the consumer.

The glass and terracotta jars are carefully sanitised before being filled.

Everything takes place without the addition of preservatives or additives, in full respect of the natural ingredients and the quality of the milk, which is always processed within 24 hours of milking.

A process designed to enhance the raw material, reduce environmental impact, and offer a product that is good, safe, and distinctive.

Through this path of care and respect, San Salvatore delivers to consumers an authentic yogurt — one that reflects the quality of the milk and the attention devoted to every stage of its transformation.

A ZERO-KILOMETRE CLOSED SUPPLY CHAIN,
TRACKED AND CERTIFIED THROUGH BLOCKCHAIN.

CAMPANIA BUFFALO MOZZARELLA PDO.



San Salvatore's Buffalo Mozzarella is the result of a short, transparent, and fully closed supply chain. It is made exclusively from the milk of buffaloes raised on the company's own land, just a few kilometres from the dairy. This carefully selected and monitored milk is transformed within 24 hours, preserving all its natural properties while meeting the highest safety standards.

The quality of this process is guaranteed by the Protected Designation of Origin (PDO) certification — an official mark that safeguards tradition and confirms the authenticity of a product inseparably linked to its place of origin.

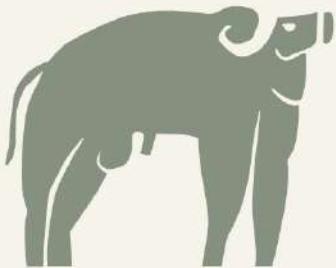
Production follows the ancient siero-innesto method: a natural process in which the cizza — the acidified whey from the previous day — is added to the milk, initiating a slow and spontaneous fermentation.

The result is a pure mozzarella, free from preservatives or colouring agents, with a smooth, porcelain-white surface, an elastic texture, and a sweet, delicate, unmistakable taste. A product that embodies the flavour and heritage of Cilento — a balance of tradition, identity, and innovation.



800

BUFFALOES IN
OUR FARMS



800.000



KG OF MILK
PRODUCED
PER YEAR

TOTAL LAND
EXTENSION



167

HECTARES



2.100.000.0 KWH/YEAR
OF ENERGY
FROM BIODIGESTER



900.000.0

KG OF CO₂ SAVED
EACH YEAR

570.0 KW

SOLAR PANELS
INSTALLED



160

EMPLOYEES
SEASONAL AND
PERMANENT

RETAIL

PRIMARY PACKAGING

YOGURT



Jar weight: 75 g
Net weight: 110 g

CREMOSE

Jar weight: 170 g
Net weight: 120 g

SECONDARY PACKAGING

YOGURT



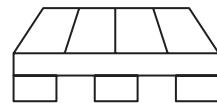
Units
per sales pack: 6 units
Gross weight: 1.110 g

CREMOSE

Units
per sales pack: 6 units
Gross weight: 1.760 g

TRANSPORT PACKAGING

YOGURT



Pallet layers: 6
Cartons per pallet: 450
Net weight: 297 kg

CREMOSE

Pallet layers: 6
Cartons per pallet: 345
Net weight: 248.4 kg





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