

# CULTURED BUTTER



**VALSERENA**  
*Parma, Italy*

## SENSORY PROFILE

Valserena is one of only four dairies that make up the Consorzio di Sola Bruna, an organization focused on producing Parmigiano Reggiano solely from Brown Cow milk. And is one of the few farmsteads within the Parmigiano Reggiano Consortium that directly oversees the entire supply chain. From cultivating the fields to raising the Brown Swiss cows, transforming the milk into Parmigiano and butter in their dairy, and selling the final product, every step is carefully managed. The cows are exclusively fed with the farm's own alfalfa, ensuring that the milk, the crucial component of their butter, remains of the highest quality. The rich and creamy texture of their cultured butter, made with this unique milk, reflects the family's craftsmanship. With delicate grassy aromas and a smooth, mild flavor, this butter highlights the exceptional qualities of Brown Cow milk, offering a pure and luxurious addition to any dish.

## INGREDIENTS:

Pasteurized cream, lactic cultures

## TRADITION

Translating to "happy and peaceful valley," Valserena, managed and owned by the Serra family who have been dedicated to farming for six generations, exclusively working with the milk of Vaca Bruna (Brown Cows). Today, Gian Domenico, alongside his father Giovanni, Aunt Antonietta, and Uncle Niccolò, continues to manage both the dairy and export operations while upholding the family's commitment to traditional production methods. Established in 1879, Valserena is the oldest Parmigiano dairy still in operation, and it holds both GMO-free and Halal certifications, further emphasizing its commitment to quality and sustainability.



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