



Rolando Giovannacci
Italian Master Cheese Maker

Rolando Giovannacci has more than 40 years of experience in the development and manufacturing of various soft, semi-soft and hard cheeses. He brought that expertise to Greenfields, where he shared his insights and guided the development and flavour of our Mozzarella line to a traditional Italian recipe. He has worked in many renowned Italian cheese companies, and his training ranges from making traditional artisan cheeses to handling large process operations of Mozzarella, Gorgonzola, Grana, Asiago, Fontal and other Italian Specialty Cheeses. Rolando has a long-standing relationship with Italian equipment maker C.M.T., and has on their behalf started fresh Mozzarella and Mozzarella-Provolone process lines in Northern Africa, Eastern Europe, Brazil, USA, Mexico and Indonesia. He currently works as a Cheese Consultant for a large US Cheese Operation, as well as another Cheese Plant in Northern Mexico.