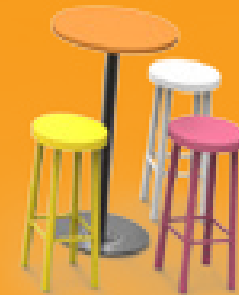
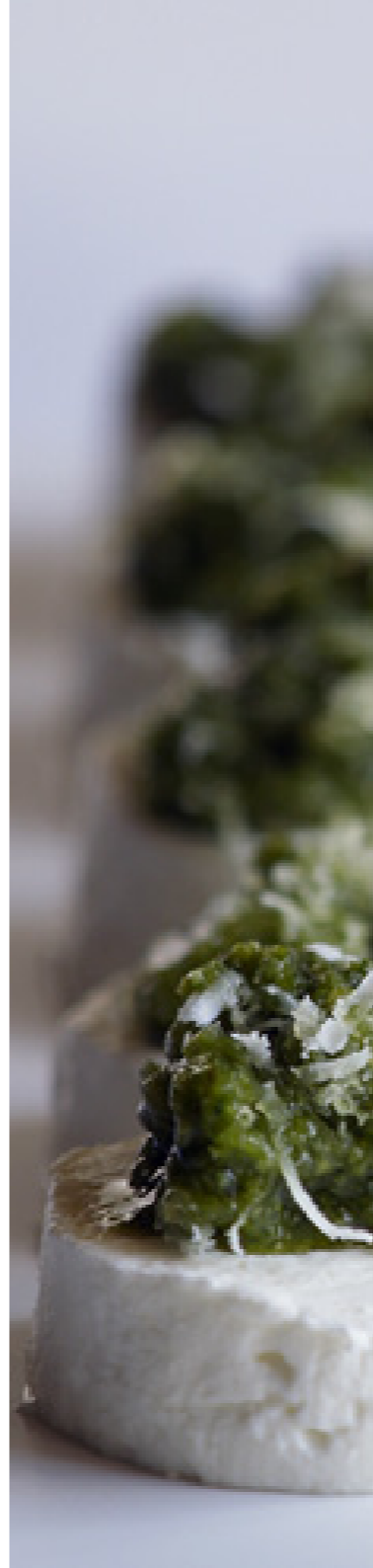


NOMAD DAIRY[®]

presented by





NOMAD  DAIRY



Enter a mobile world

of cheese and the finest slow food
with endless possibilities for your ideas and projects.

Welcome to the Nomad Dairy⁺¹

The **NOMAD DAIRY⁺¹** is the first flagship of the Nomad Dairy family. It will tour Europe's finest food markets to sell cheese that can be produced directly on site - in the tiny mobile cheese factory!

But the Nomad dairy is not just a cheese manufactory. It has a +1 to offer, that can still be decided. A bread studio and bakery? An Italian café? A theater of taste? There are many ways the mobile Nomad Dairy can be combined with. Get inspired! Let's see what tastes best!

Experience a new world of taste.

Robert Paget

Cheese maker and eco farmer, as well as consultant for small scaled projects related to milk processing, food quality, eco farming and Slow Food philosophy, especially in rural India, Romania, Turkey.

The present folder visualises flexible solutions to process high quality milk from small farmers into high end products, linking them with top market places and raise new income through value added products.

www.bufala-connection.at



The Self Sustained Trailer – powered by WOHNWAGON

With a sustainable holistic approach the project aims to be as self-sustained and sustainable as possible. This is why a cooperation with the Austria company WOHNWAGON has been established. The experts for self-sustained living will design the trailer as a self-sustained unit with independent supply of energy and water!

www.wohngewagen.at



Nomad Dairy a mobile cheese production

cinema

slow food store

school

cafeteria italiana

bread studio

meeting room

workshop room

theater of taste

language kitchen

mobile kitchen



The mobile cheese factory

The **NOMAD DAIRY⁺** travels Europe as a mobile cheese factory. It collects the milk from the best local producers. The **NOMAD DAIRY** crew processes the milk to fresh cheese, ricotta, ... which is sold on local markets and festivals. Local production, a local creation of value and a diverse and colorful world of taste. Get on board!

Fresh professional local cheese.



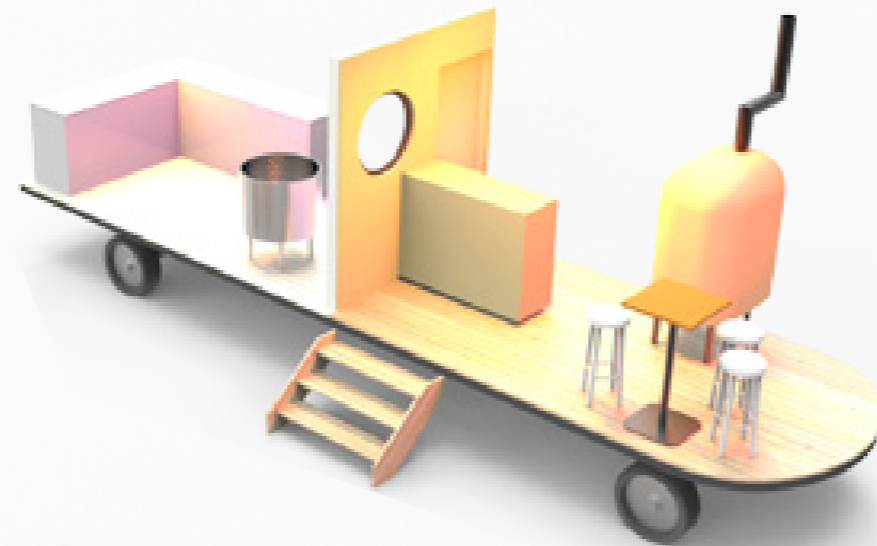


Why not combine great cheese and fresh bread? The Nomad Dairy+Bread Studio combines freshly baked bread out of a wooden stove with cheese. What does heaven taste like?

Bread Studio & Cheese

Touring the great food markets of Europe we sell the finest food and give a completely new experience in combination with the taste. The Nomad Dairy works as an innovative market stall that brings the producers and the production directly to the fairs and events.

Today's Special
Focaccia & Mozzarella
Croissant & Ricotta



Croissant
500g French type flour
140g water
140g whole milk
50g sugar
40g soft scalded butter
10g instant yeast

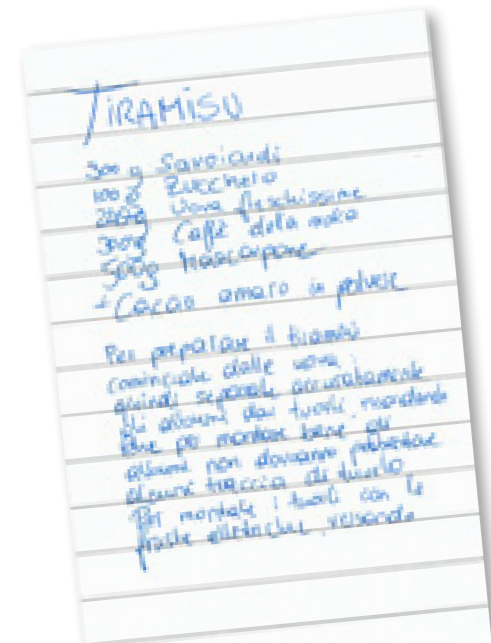
Combine ingredients and knead for 3 minutes at low to medium speed. Shape the dough like a disk and let it rest in the fridge for a day. Cut the roll into 12 pieces in a roll. And put it into the fridge. Roll out the dough to 26x26 cm squares and form Croissants. Let bake at 180°C for 6 minutes.

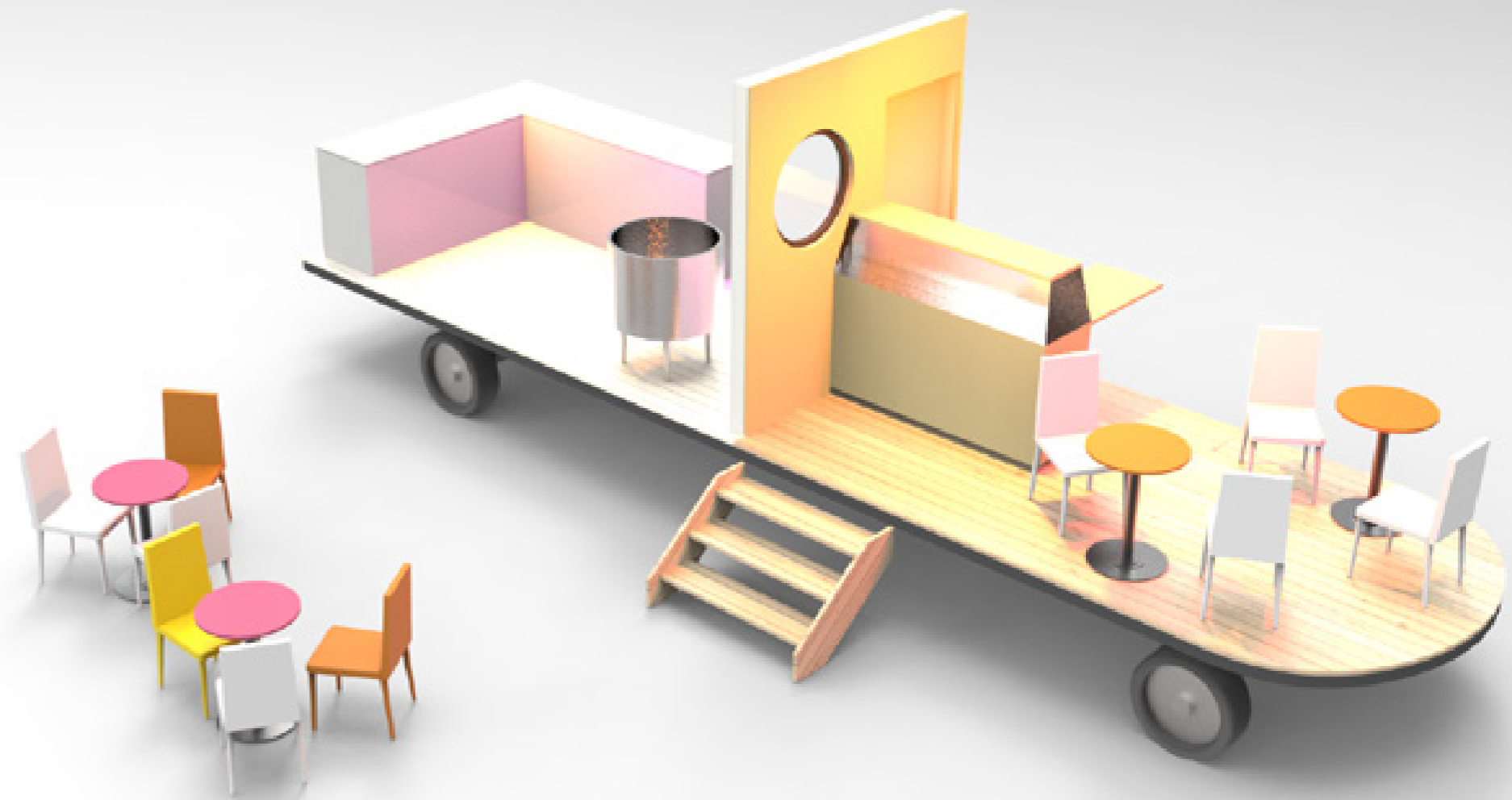


Oh bella italia! Coffee and Milk. Dolci. Tiramisu. Ricotta Fresca
And coffee of course! Enjoy. Italian style.

Cafeteria Italiana!

While the cheese manufactory is a real workplace where people can watch the production process, the cafeteria on the other side of the waggon gives the possibility to step in and experience the taste, sit down and talk about food. An easy way to install an Italian Cafeteria that tours Europe!





Theater of Taste

We transfer the Nomad Dairy into a theater of taste. A rolling studio for food photography, workshops with a maximum of experience and taste!

The sensory studio could offer the room for workshops and tastings, cooking shows or for a meeting between producers and customers. A projector at the outside shows what is going on inside and makes the Nomad Dairy the central stage of the event. What happens inside? An experienced chef prepares a meal, a tasting gives a new view on food, a literature reading or a language kitchen takes place... get inspired and give great food an amazing stage!





Travelling Europe!

Touring the great food markets of Europe we sell the finest food and give a completely new experience in combination with the taste. The Nomad Dairy works as an innovative market stall that brings the producers and the production directly to the fairs and events.

The Nomad Dairy is always on the road, visiting the most interesting food fairs and festivals, getting in touch with local producers and food enthusiasts across Europe.

Food Festivals
Music Events
Open Air Cinemas
Open Air Festivals
Filmfestivals
Slow Food Festivals
Cheese Fair
Organic Food Fair
...

Find producers.
Meet food enthusiasts.
Experience the taste of Europe.
Be part of the Story!



WHAT MAKES US SPECIAL

The Nomad Dairy+1 combines the love for food with a mobile manufactory and brings a completely new level of experience to Europe's food market

The high-quality food truck is a flexible business model on four wheels – it can be used as a stall to sell food, as a stage for events and workshops or as a scenery for food photography and film.

The Nomad Dairy+1 makes new form of marketing possible - reaching your audience with a charming flagship that invites your customers to become part of a movement.

The flexible design makes sure that you can use the mobile space for multiple purposes – for a promotion, as a gastronomic highlight at the company's celebration, for the marketing of your products and much more.

YOUR INVESTMENT

Total project costs 100,000 - 200,000 Euro

Your participation: from 30,000 Euro

expected ROI: 5-6 years

Your advantages: Use of the Nomad Dairy for your presentation, promotion, integration in your event,



Contact

Robert Paget
paget.robert@netway.at
+43 664 15 40 218
www.bufala-connection.at



a mobile production and educational Center

NOMAD  DAIRY



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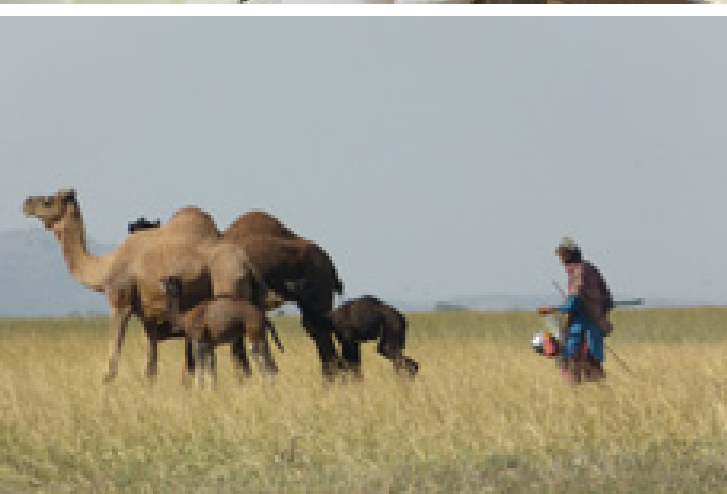


new perspectives in mobile dairy







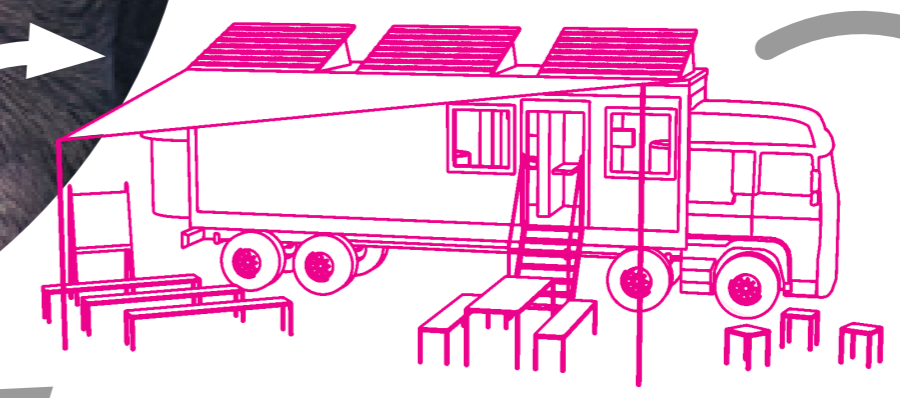
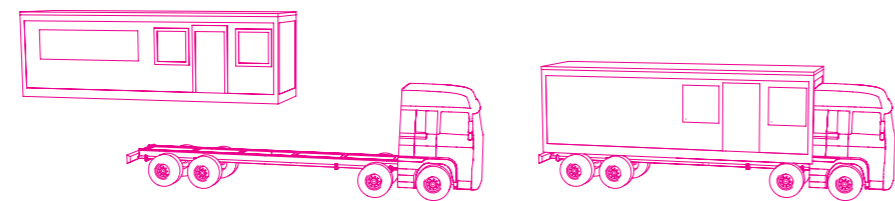


Poverty alleviation is only possible through helping people help themselves. And this is exactly what we want to achieve with the project **NOMAD DAIRY**.

We support nomads and small farmers to refine their own basic food products such as milk, fruits, vegetables and medical plants and to improve their marketing. New sustainable workplaces are created which enable people in remote areas to lead an independent and better life.

NOMAD DAIRY – Hope out of Milk.

The principle of NOMAD DAIRY is easily explained: A mobile dairy reaches even remote areas and makes it possible to support people processing their milk products on site. This improves not only the quality of the products but also the prospects of the small farmers who learn in special trainings about what is important in sustainable agriculture. Development assistance cannot be easier and more efficient.



NOMAD DAIRY



What makes this project unique

ND helps nomads and small farmers to improve the marketing of their products – without changing their habits and social structures

ND improves the product quality through professional on site fabrication

ND improves knowledge about organic production and marketing

ND is efficient, as the operational costs are covered through the sales of cheese and other dairy products.

ND wants to build a “rolling village center”

ND integrates One Health projects and E-Learning

Contact

Robert Paget

paget.robert@netway.at
+43 664 15 40 218
www.bufala-connection.at

Nitya S. Ghotge

Veterinarian, ANTHRA,
nitya.ghotge@gmail.com

Pandyaneeeta Pandya

MARAG
pandyaneeeta10@gmail.com

