

THE VALTIBERINO FOOD GROUP

Today, the Valtiberino Food Group comprises 7 companies with 7 production facilities and employs approximately 255 employees, with total sales of around €155,70 million in 2020.

The group formed and consolidated over time, achieving significant sales targets with its brands, thanks partly to its successful completion of the main target it had set itself: the creation and development of an industrial production chain for pork processing, which is now one of the leading businesses in this sector in Italy.

Over time, the value of creating an industrial production chain became evident not only in terms of logistics and procurement, but especially in terms of the final results: the product itself. The importance of having a butchering facility available to supply the other facilities was reflected in the high-quality standards and in the constant and regular supply of the raw materials needed to be able to work continuously at full capacity with all of the products at all of the plants.

In addition, we were able to confirm our long-standing belief that a network of companies, each with their specific know-how, would stimulate the exchange of knowledge to create a reciprocity that would develop and enhance the skills of all employees, and that by spreading these skills they would be preserved and improved.

This mechanism of disseminating professional skills through osmosis is also reflected in the area of sales.

Each company grows autonomously, but also develops together with and thanks to the others. The presence of one of the group's companies in specific markets or as one of the suppliers to major clients has always encouraged the entry of others with their own products.

Every company in the group has individually developed its own sales network, for both normal trade and the HORECA sector. All of the companies have their own brands at the most important large-scale retail chains.

The entire Valtiberino product line is based on a production concept in which every type of product has a dedicated, specific production line; or, when the product requires it, even an entire facility, situated in the geographical area with which it is identified and connected by tradition (see PDO and PGI).

OUR CERTIFICATIONS:



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GRUPPO ALIMENTARE VALTIBERINO

A Journey into Taste.

GRUPPO ALIMENTARE
VALTIBERINO



The group consists of the following companies:

- **Salumificio Umbro:** a cured pork meat factory located in Citerna in the province of Perugia, which produces a wide range of traditional Umbrian salami

- **Todiano Prosciutti:** based in Preci, close to the town of Norcia, this ham factory produces Prosciutto di Norcia PGI

- **Prosciuttificio La Badia:** a ham factory located in Langhirano, in the province of Parma, which produces Prosciutto di Parma PDO

- **Salumificio Valtiberino:** located in Citerna, in Umbria, this cured pork meat factory houses butchering and meat-cutting lines for the production of fresh cuts of meat, some of which go on to be used in the factory's production of cured meat and sausages. Salumificio Valtiberino also supplies all the other companies in the group with fresh ham, thus placing it at the head of the production chain

- **Bontà Toscana:** based in the Tuscan birthplace of Renaissance artist Piero della Francesca, on the banks of the river Tiber, this factory produces a wide range of products including traditional delicacies such as Finocchiona PGI, lardo with aromatic herbs, venison salami and porchetta, all exclusively made in Tuscany

- **Prosciuttificio Valtiberino:** this ham factory, based in Citerna in Umbria, consists of 2 production units in which both bone-in and deboned ham is produced

- **Prosciuttificio Gozzi:** a ham factory located in Rapolano Terme, in the province of Siena, which produces Prosciutto Toscano PDO



Prosciutto di Parma PDO

Prosciutto di Parma PDO (Protected Designation of Origin – Reg. [EC] No. 1263/96), is protected and promoted by the Prosciutto di Parma Consortium and certified by an authorised Inspection Body from the Italian Ministry of Agricultural, Food and Forestry Policies.

Prosciutto di Parma PDO production is regulated by its own product specification, which establishes its fundamental characteristics: the production area, the area of origin, the morphological characteristics and weight of the fresh legs, the permitted ingredients, the production procedures, the chemical-physical parameters that the cured product must have at the time of fire-branding, and the branding that will attest to its PDO status.

The ham is trimmed of its rind, creating the rounded shape typical of Prosciutto di Parma, undergoes a careful selection process while fresh and then, after a minimum maturation period of 12 months, a second selection process of the cured product.

At this point, prosciutto deemed to be of a suitable standard is fire-branded with the stamp of the Prosciutto di Parma Consortium, the unmistakable “crown” which is now recognised all over the world. Finally, it may be placed on the market, either in its bone-in or deboned, vacuum-packed form.

Prosciutto di Parma is the product which typically represents the lands between the Emilia road and the river Enza, and only in this exact territorial area may it be produced.

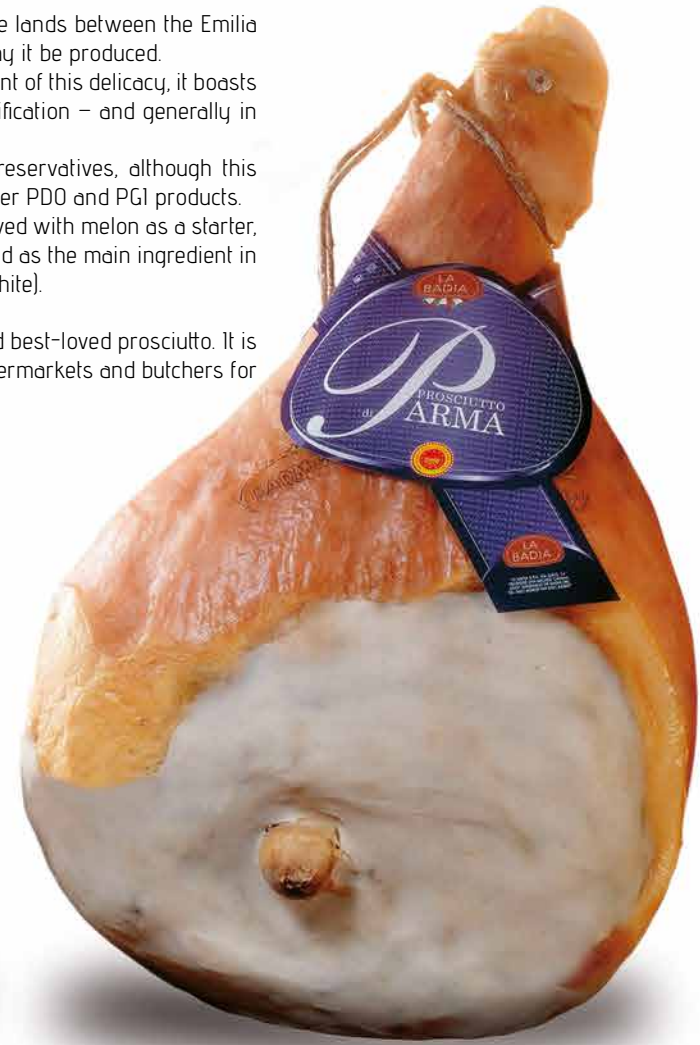
Raw ham, with a sweet, refined taste: despite the low caloric content of this delicacy, it boasts an intense flavour. The only preservative permitted by the specification – and generally in lower quantities than other types of raw ham – is salt.

Apart from salt and smear, there are no other additives or preservatives, although this approach has now also been adopted for the manufacture of other PDO and PGI products.

In the kitchen, prosciutto is teamed with contrasting flavours: served with melon as a starter, as a stuffing for roast pork in the famous Rosa di Parma dish, and as the main ingredient in classic tortellini. It is paired with many local wines (preferably white).

Prosciutto di Parma is without doubt the world’s best-known and best-loved prosciutto. It is an indispensable element of meat counters in delicatessens, supermarkets and butchers for the preparation of any cold cut platter.

Produced at our plant in Langhirano – Parma



Prosciutto Toscano PDO

Prosciutto Toscano PDO (Protected Designation of Origin – Reg. [EC] No. 1263/96), is protected and promoted by the Prosciutto Toscano Consortium and certified by an authorised Inspection Body from the Italian Ministry of Agricultural, Food and Forestry Policies.

Prosciutto Toscano PDO production is regulated by its own product specification, which establishes its fundamental characteristics: the production area, the area of origin, the morphological characteristics and weight of the fresh legs, the permitted ingredients, the production procedures, the chemical-physical parameters that the cured product must have at the time of fire-branding, and the branding that will attest to its PDO status.

Only certain Italian regions are certified to supply PDO prosciutto: Tuscany, Umbria, Emilia-Romagna, Lombardy, Le Marche and Lazio.

The ham is trimmed of its rind, creating the typical V-cut, undergoes a careful selection process while fresh and then, after a minimum maturation period of 12 months, a second selection process of the cured product.

At this point, prosciutto deemed to be of a suitable standard is fire-branded with the stamp of the Prosciutto Toscano Consortium. Finally, it may be placed on the market, either in its bone-in or deboned, vacuum-packed form.

The cured prosciutto, which must have a weight of greater than 8kg, is savoury without being salty, with the typical flavour and aromas of Tuscan tradition for an unmistakable, inimitable taste.

Prosciutto Toscano PDO is intended for stores and restaurants that want to offer a top-of-the-range product which is both guaranteed and protected.

Produced at our plants in: **Rapolano Terme**
Siena Massa e Cozzile
Pistoia



Prosciutto di Norcia PGI

Prosciutto di Norcia is protected by and enjoys the added value of PGI status (Protected Geographical Indication – Reg. [EC] 1065/97), as certified by an authorised Inspection Body from the Italian Ministry of Agricultural, Food and Forestry Policies.

Prosciutto di Norcia PGI production is regulated by its own product specification, which establishes its fundamental characteristics: from the production area to the raw material, production procedure and permitted ingredients.

The ham, once trimmed of its rind to create the typical V-cut, can be washed and vacuum-packed either in its bone-in or deboned form.

The prosciutto is branded exclusively after 12 months of maturation and at a weight of greater than 8.5kg. At this point, the outer rind of selected hams will be fire-branded with the mark of the Prosciutto di Norcia Consortium.

The prosciutto, in accordance with Umbrian butchering traditions, has a delicate flavour with herbal notes. The specific, clearly delimited geographical location and the climate features of the inland mountain region, vitally important factors in the curing process of the prosciutto, bring utterly unique notes to the taste and aroma of the product.

Norcia PGI is a high-end prosciutto, intended for stores and restaurants that want to offer a top-quality product guaranteed by a protected mark.

Produced at our plant in Preci – Perugia



Culatta Emilia

Culatta Emilia is a raw, cured charcuterie product, with or without the haunch bone, made from the muscle of the pork leg with the fiocco ham and femur bone removed. The outer rind remains, cut tightly to the femur bone along the full length.

The production area extends into the administrative territories of the provinces of Piacenza, Parma and Reggio Emilia as defined on the date when the Specification was drafted.



Finocchiona PGI

To speak of Tuscany is to speak of Finocchiona. And there's nothing new there.

In fact, the origins of this link date back to the Middle Ages, when butchers came up with a way around using pepper, a rare and costly spice, by adding to their mixture an ingredient which Mother Nature had bestowed on the hills and fields of Tuscany: fennel seeds.

Thus Finocchiona was born, going on to win ever greater admiration and love over the following centuries, becoming the 'queen' of rich banquets for the nobility as well as the common osterie of Tuscany. What makes Finocchiona PGI unique? It is undoubtedly the main ingredient, the fennel seeds and/or flowers, added along with pepper, salt and garlic to a mixture of the finest pork meats, which have been selected, checked, ground and processed in accordance with tradition in order to bring the unmistakable taste of Tuscany to every mouthful.

From generation to generation, every producer passes down a secret recipe which complies with the strict rules of the production specification while nonetheless varying in terms of the ingredient proportions. This gives each producer the chance to personalise their Finocchiona PGI with a touch of artistry and imagination.

Produced at our plant in Sansepolcro – Arezzo.

