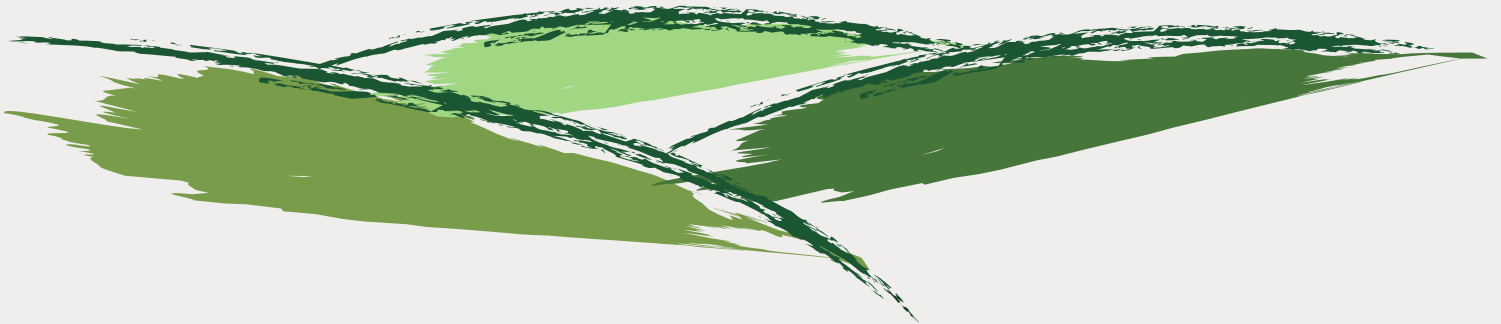


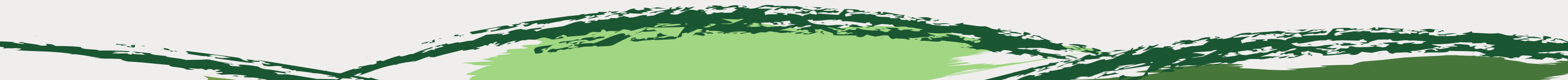
**GRUPPO ALIMENTARE
VALTIBERINO**



un viaggio nel rispetto



**GRUPPO ALIMENTARE
VALTIBERINO**



Index

6	Value Chain
8	A Journey of Respect
10	The Group
12	Prosciuttificio Valtiberino
14	Salumificio Valtiberino
16	Cannelli Norcineria
18	Antica Salumeria Gozzi
20	Bontà Toscane
22	La Badia
24	Todiano Prosciutti
26	Missione Export
26	We trust in...

Forza di Gruppo

The Alimentare Valtiberino Group commercially unites seven companies in an equal number of production plants, currently employing some 270 people for a total turnover of around 185 million euro in 2022.

The Group has been established and consolidated over time, reaching significant market objectives thanks also to the establishment and development of an industrial pork processing chain that is now one of the most important in the sector for Italy.

Quality, territory, people.

This is how our products are developed, this is how we think of our companies.





Value Chain

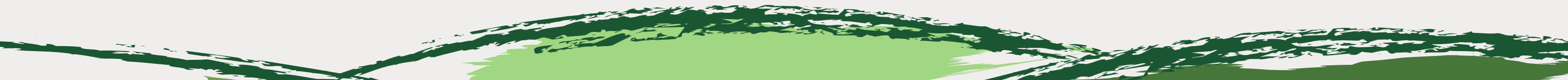
COMPANY PROFILE
2023-24

The value of creating a supply chain – even before the logistical and sourcing reasons – has been realised over time in the product itself.

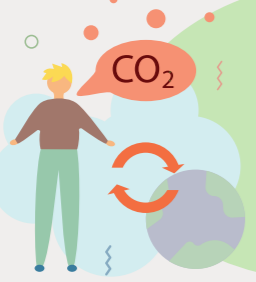
The importance of being able to have one slaughterhouse supplying the other factories is reflected in the high quality standards and the constant availability of the materials necessary to keep all the productions always operating at full capacity in all factories.

We were thus able to validate our main conviction that a network of companies with specific know-how would favour the interchange of professionalism in the interest of a reciprocity functional to the development and expansion of everyone's skills, contributing to their preservation and improvement through their transmission.

Since 2016, the supply chain has been strengthened with the acquisition of farms that will contribute to the supply and improvement of the materials. Thus, with a view to the overall strengthening of all stages of the production chain, the Group's expansion through the inclusion of other structures or companies continues.



un viaggio nel rispetto



energy saving
-4089.2 ton. CO2 risparmiati

eco-friendly

+6477 abitazioni riassorbite




reuse reduce recycle
-1048 auto circolanti



+9034 campi da calcio di foresta

sustainable development

+ 13579 ettari di bosco piantati



rifiuti recuperati **96%**

50% energia da fonti rinnovabili

Territory as a resource to be experienced, history as a guide to be followed.



7

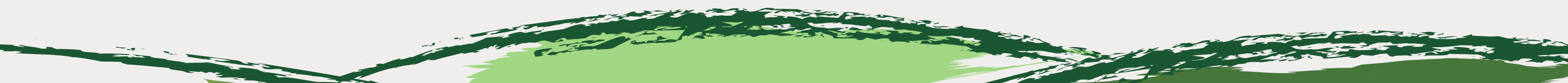
STABILIMENTI
DI PRODUZIONE

244

DIPENDENTI

209

MILIONI DI FATTURATO



Umbria



Located in Citerna, a few kilometres from the Salumificio Valtiberino, the plant is in turn divided into two production units: one dedicated to Umbrian bone-in ham and producing about 2500 pieces per week, with the other dedicated to boneless and producing about 4500 pieces per week.

The decision to set up two separate and distinct plants was made in order to better tailor production needs to the specific products.

Already ISO 9001 certified, the significant BRC and IFS certifications were also achieved in 2013.

All our products come from only natural ingredients, with no added preservatives.

This is one of the things we are most proud of and never shy away from talking about!



**PROSCIUTTIFICIO
VALTIBERINO**

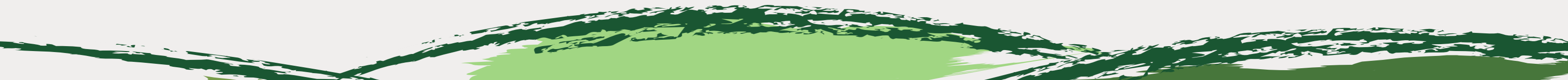
**Brand:
Valtiberino - Alta Valle**

**Annual production:
prosciutti 339.500**

**Turnover in 2023:
44 million euro**

Employees: 33

Since 2019, Prosciuttificio Valtiberino has made a radical step towards renewable energy by focusing on the ability to self-produce the energy necessary for its needs, thanks to solar systems, implementing the existing cogeneration system.



Umbria



Located in Citerna, Umbria. The slaughtering and cutting lines, working some 5200 heads per week, supply the meat for the production of prosciuttos, cold cuts and sausages in the various companies of the Group and distributed to clients for sale fresh or sold to third-party companies that will use the product as the ingredients for their own productions.

Salumificio Valtiberino also constitutes a production chain (ISO 22005), together with other companies of the Group.

The concept of supply chain has always been in the DNA of the Alimentare Valtiberino Group, today equipped with all the skills and technologies capable of producing, proposing and promoting at a national and international level the products typically linked to our territories.



Certificato di ccpb al Reg. CE 834/2007 per macellazione animali e lavorazione e commercializzazione bio



SALUMIFICIO VALTIBERINO

Brand:
Valtiberino - DallUmbria - Sapori di Vallata

Annual production:
About 2.580 tonnes of cured meats and sausages
38.200 tonnes of fresh meat

Turnover in 2023:
122 million euro

Employees: 170

Since 2013, Salumificio Valtiberino has taken a radical step towards renewable energy by focusing on the ability to self-produce the energy necessary for its needs, thanks to solar systems, implementing the existing cogeneration system.



Umbria



The Cannelli Norcia brand is identified by a line of traditional charcuterie products whose diffusion, initially macro-regional, is now nationwide.

The Dolce Norcineria brand is dedicated to a line of specialities, such as products with truffle, wild boar and wine, etc.

Charcuterie that recognises territorial values and flavours as unique and special.



SALUMIFICIO
UMBRO



Brand:
Cannelli Norcia - Dolce Norcineria

Annual production:
cured meats and sausages about 450 ton.
fresh meat 560 ton.

Turnover in 2023:
5 million euro

Toscana



Located in Rapolano Terme in the province of Siena, it forms part of the Consorzio del Prosciutto Toscano and exclusively produces hams destined for DOP accreditation according to the guidelines of the statute and production specifications established by the consortium. Today, Prosciuttificio Gozzi is the main producer of the Consorzio del Prosciutto Toscano.

In 2012, it was the first company in the consortium to break through the threshold of 100,000 DOP hams produced in a single year.

All our products come from only natural ingredients, with no added preservatives.

Production currently stands at 2000 DOP prosciuttos salted weekly. This quantity renders it possible to devote the special care and attention to the product that a DOP prosciutto must have.



Brand:
Antica Salumeria Gozzi
Prosciutto Toscano DOP

Annual production:
101.250 prosciuttos

Turnover in 2023:
12,6 million euro

Employees: 10

Brand:
Valdinievole Salumi
Prosciutto Toscano DOP

Annual production:
450 prosciuttos

Turnover in 2023:
1 mil. di euro

Prosciuttificio Gozzi succeeds in meeting the growing demands of the large-scale retail trade and regular trade with both its own label and private label.

Already ISO 9001 certified, the significant BRC and IFS certifications were also obtained in 2013.

Since 2016, the plant has been licensed for export to the USA.



Toscana



Growing is essential.

The latest acquisition of the Alimentare Valtiberino Group is a brand-new delicatessen located in Sansepolcro in the province of Arezzo.

With the entry of this delicatessen, we asked ourselves what new and positive achievement we wanted to set ourselves:

Finocchiona IGP above all, but also **Lardo** with aromatic herbs, **Salame al Cervo** (venison salami) and even **Porchetta**, all strictly "Made in Tuscany".

All our products come from only natural ingredients, with no added preservatives.

This is one of the things we are most proud of and never shy away from talking about!



Brand:
Bontà Toscane

Annual production:
cold cuts and sausages about 270 ton.
fresh meat 20 ton.

Turnover in 2023:
2,7 million euro

Employees: 7

As the name suggests, the answer focuses on selected and chosen productions, either in terms of typicality or production needs, to complete an already broad range of products.



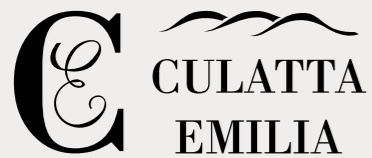
Emilia



Located in Langhirano in the province of Parma, it is part of the Consorzio del Prosciutto di Parma DOP and the Culatta Emilia Producers Association.

All our products come from only natural ingredients, with no added preservatives.

The supply of fresh legs, as for the other ham producers within the group, is carried out by Salumificio Valtiberino.



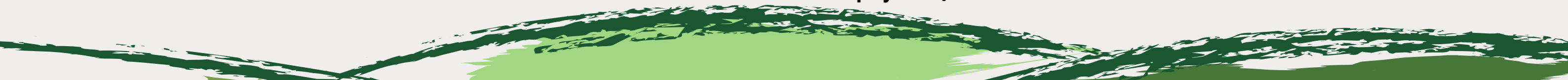
Brand:
La Badia - Dolce Amore
Cuor di Sapore - Exquisitus

Annual production:
75.160 prosciuttos
50.443 culatta

Turnover in 2023:
19,5 million euro

Employees: 14

This is one of the things we are most proud of and we like to broadcast it.



Umbria



Located in Todiano di Preci, a village near Norcia, it falls within the Norcia IGP production zone, with the plant being part of the Consorzio del Prosciutto di Norcia IGP that counts a total of 10 member companies.

The plant's perfectly calibrated production capacity allows special care to be taken with the product that is still processed using the methods and rhythms of the most genuine pork-butchery tradition.

All our products come from only natural ingredients, with no added preservatives.

This is one of the things we are most proud of and we like to broadcast it.



Brand:
Cannelli Norcia

Annual production:
prosciutti 148.500

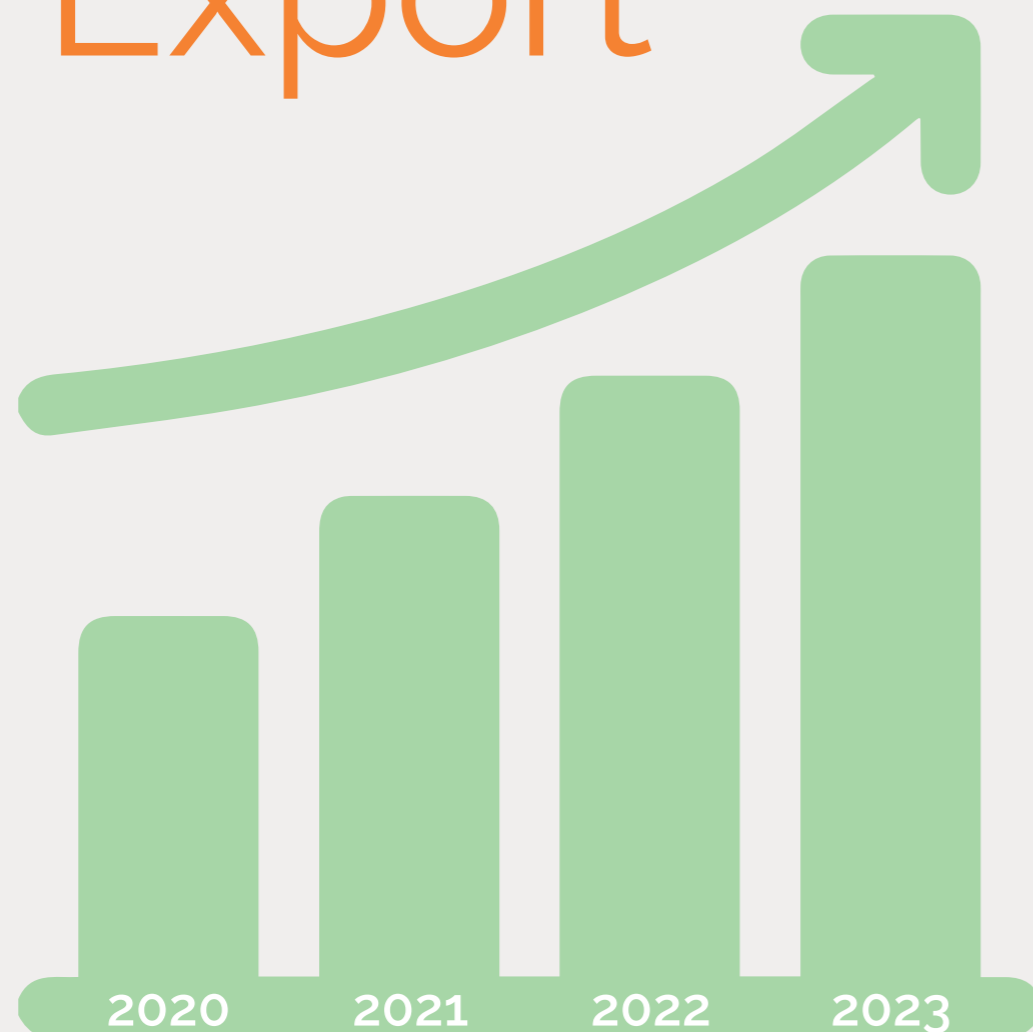
Turnover 2023:
2,2 million euro

Employees: 10

Despite the desire to maintain this characteristic, Todiano Prosciutti is nonetheless meeting the ever-increasing demand for Prosciutto di Norcia, which has become a must-have in the assortment of major retailers.



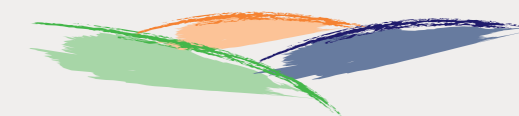
Missione Export



Third countries to which
our plants are licensed to
export

Paese	Prodotto
Usa	Prosciutto Toscano DOP
Canada	Carni Fresche Prosciutti Stag. Salumi
Giappone	Carni Fresche Prosciutti Stag. Salumi
Hong Kong	Carni Fresche Prosciutti Stag. Salumi
Brasile	Carni Fresche Prosciutti Stag. Salumi
Corea Del Sud	Carni Fresche Prosciutti Stag. Salumi
Vietnam	Carni Fresche Prosciutti Stag. Salumi
Indonesia	Carni Fresche Salumi
Australia	Prosciutti Stag.

**GRUPPO ALIMENTARE
VALTIBERINO**





We trust in...

Constant commitment, human patrimony

The Alimentare Valtiberino Group believes in a constant commitment to growth and to opening up to new markets, both domestic and foreign.

It believes in a constant commitment to improving its equipment, facilities and production lines.

It believes in its human assets, comprised of professionalism and specific know-how in the pork sector.

With commitment and striving each day, achieving the set goals becomes a natural consequence.

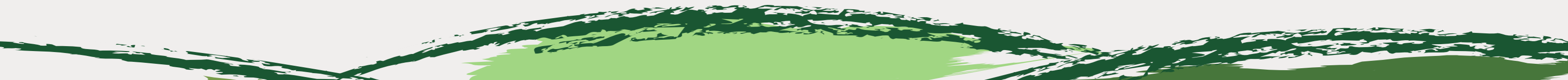
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