

The Alimentare Valtiberino Group commercially unites seven companies in an equal number of production plants, currently employing 270 people for a total turnover of around 209 million euro in 2023.

The Group was established and consolidated over time, achieving significant market objectives with its own brands, also thanks to the achievement of its main goal: the establishment and development of an industrial pork processing chain that is today one of the most important in the sector for Italy.

The value of the possibility to create a production chain – even before the logistical and supply reasons – has been verified over time, precisely in the end results, being the product. The importance of having a slaughterhouse that supplies the other plants lies in the high quality standards and the constant and regular availability of the materials necessary to ensure that all productions are always operating at full capacity in all factories. In addition, we have also managed to validate our long-held conviction that a network of companies, with their own specific know-how, would favour the interchange of professionalism, with a reciprocity that actually develops and broadens the skills of all employees, even preserving and improving through their transmission.

This mechanism of osmosis in professionalism is also reflected in the commercial sphere. Each company grows independently but also together with and thanks to the others. The presence of one of the companies in certain markets or in the assortment of major customers always favours the others being able to gain entry with their own productions.

Every company in the Group has independently developed its own sales network, in the normal trade and in Ho.Re.Ca. What's more, all companies are present with their own brands in major retail chains.

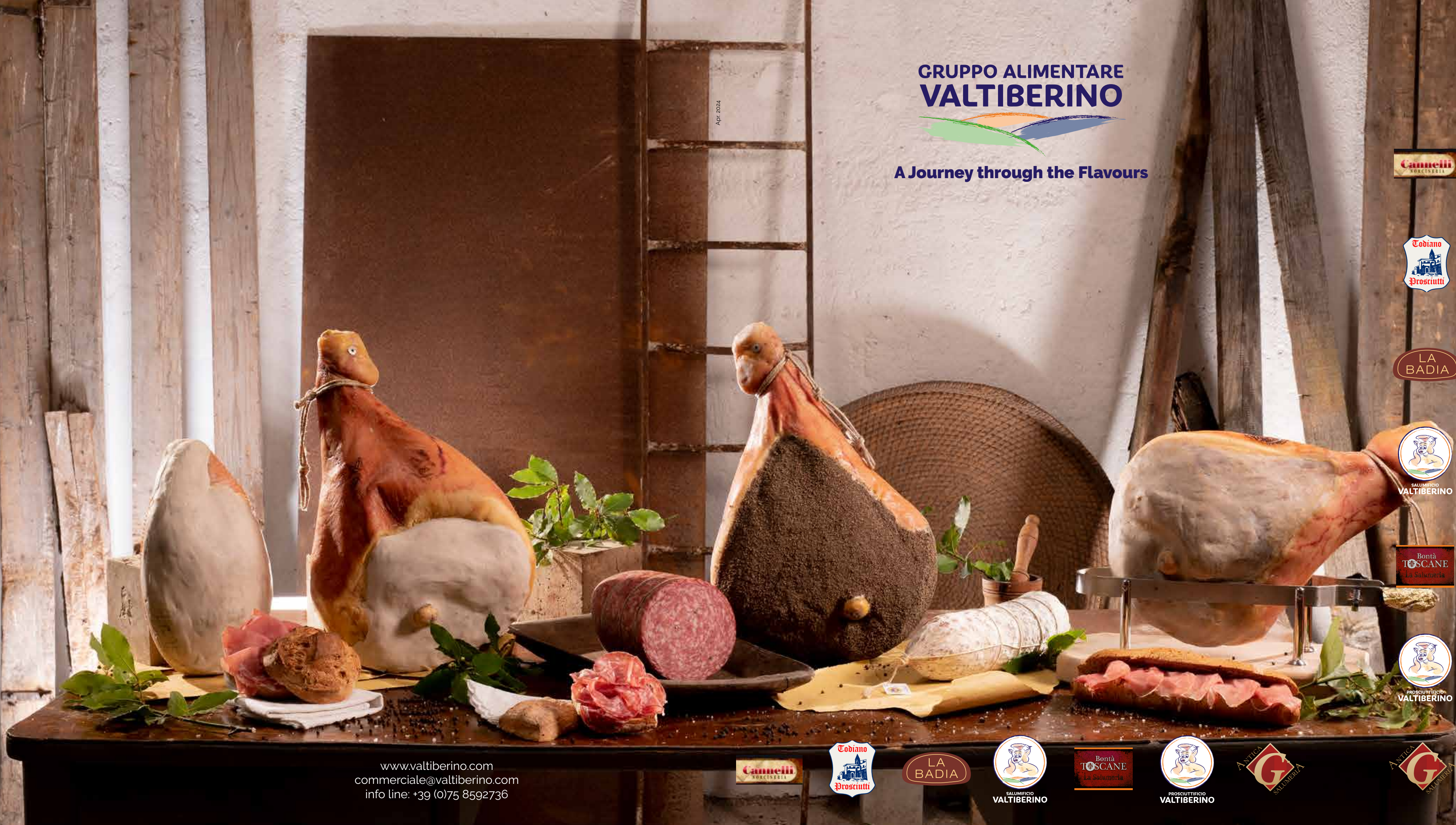
The entire range of Valtiberino products follows a production logic according to which a specific production line is dedicated to each type of product or even, when the product so requires, entire factories located in the very area by which it is identified and to which it is traditionally linked (see DOP and IGP).

Our certifications



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A Journey through the Flavours



The Group comprises the following companies:

Salumificio Umbro

Located in Citerna in the province of Perugia, Umbro Salumificio produces a broad range of typical Umbrian cured meats. The Cannelli brand represents the truest soul of the territories devoted to the ancient tradition of Umbrian pork butchery.



Todiano Prosciutti

Located in Preci near the town of Norcia, it produces the famed Prosciutto di Norcia IGP in accordance with strict specifications that determine its processing methodology, appearance and maturation.



Prosciuttificio La Badia

Located in Langhirano in the province of Parma, the Prosciuttificio La Badia produces Prosciutto di Parma DOP and Culatta Emilia, absolute excellences of Made-in-Italy food, known and appreciated all over the world.



Salumificio Valtiberino

Located in Citerna, Umbria, Salumificio Valtiberino is the head of the supply chain, with dedicated slaughtering and cutting lines for the production of fresh cuts of meat, cold cuts, sausages and hams for all Group companies.



Bontà Toscane

In the land of Piero della Francesca in Tuscany, Bontà Toscane produces a range of "Made in Tuscany" products, including typical delicacies such as Finocchiona IGP, Lardo with herbs, Salame al Cervo (venison salami) and Porchetta.



Prosciuttificio Valtiberino

Located in Citerna, Umbria, the Prosciuttificio Valtiberino consists of 2 factories that prepare and cure hams on the bone and deboned for the best delicatessens.



Prosciuttificio Gozzi

Located in Rapolano Terme in the province of Siena, the Prosciuttificio Gozzi produces Prosciutto Toscan DOP, the quintessential Tuscan speciality.



Prosciutto di Parma DOP

Prosciutto di Parma DOP (Protected Designation of Origin – Reg. EC 1263/96) is safeguarded and exalted by the Consorzio del Prosciutto di Parma and certified by an inspection body authorised by the Ministry of Agriculture, Food Sovereignty and Forestry.

The production of Prosciutto di Parma DOP is regulated by its own production standards that set its fundamental characteristics – production area, origin, morphological characteristics and weight of the fresh legs, permitted ingredients, processing method, chemical and physical values that the product must bear when cured at the time of the branding that identifies the product for all intents and purposes as being DOP.

The rind is removed from the prosciutto with a typical inverted V shaped cut. The fresh meat is then carefully selected and, after curing for a minimum of 14 months, undergoes a second selection stage.

At this point, the legs deemed as suitable are branded with the seal of the local ham consortium – the Consorzio del Prosciutto di Parma – with the unmistakable 'crown' logo now famous world over, then placed on the market, either on the bone or deboned and vacuum-packed.

Prosciutto di Parma is a traditional product from the land that lies between Via Emilia and the river Enza, the only area in which this delicacy can be produced. A cured ham with an exquisite mild flavour, the product is low in calories but high in taste. The only preservative permitted by the specification, generally less than for other types of prosciutto crudo, is salt along with some lard, aside from which there are no other preservatives or additives, which now also applies in the production of other DOP and IGP products.

In the kitchen, Prosciutto is paired with a range of different flavours – draped over slices of melon as an appetiser, with roast pork, the famous Parma rose, and is even the main ingredient in classic tortellini. It is accompanied by a range of local wines, preferably white.

Prosciutto di Parma is undoubtedly the best-known and most valued ham in the world. It is an essential feature at the deli counter of specialist stores, supermarkets and butchers, in any assortment of cured meats.

Produced in our factory at Langhirano – Parma



Toscano DOP

Prosciutto Toscano DOP (Protected Designation of Origin – Reg. EC 1263/96) is safeguarded and exalted by the Consorzio del Prosciutto di Toscana and certified by an inspection body authorised by the Ministry of Agriculture, Food Sovereignty and Forestry.

The production of Prosciutto di Toscana DOP is regulated by its own production standards that set its fundamental characteristics – production area, origin, morphological characteristics and weight of the fresh legs, permitted ingredients, processing method, chemical and physical values that the product must bear when cured at the time of the branding that identifies the product for all intents and purposes as being DOP.

Only certain regions of Italy are accredited to supply DOP hams, namely Tuscany, Umbria, Emilia Romagna, Lombardy, Le Marche and Lazio. The rind is removed from the prosciutto with a typical inverted V shaped cut; the fresh meat is carefully selected and, after curing for a minimum of 12 months, undergoes a second selection stage.

At this point the hams deemed suitable are heat-branded with the mark of the Consortium of Prosciutto Toscano and may be sold, either on the bone or boned and vacuum-packed.

When cured, the ham must weigh more than 8 kilograms. The taste is savoury but not salty, with the flavour and aromas typical of the Tuscan tradition, with an unmistakable and inimitable taste. Prosciutto Toscano DOP is destined for shops and restaurants seeking to offer a high-end product that is protected and guaranteed.

Produced in our factory at Rapolano Terme – Siena



Norcia IGP

Prosciutto di Norcia is safeguarded and exalted by the IGP (Protected Designation of Origin – Reg. EC 1065/97), certified by an inspection body authorised by the Ministry of Agriculture, Food Sovereignty and Forestry.

Prosciutto di Norcia production is regulated by its own guidelines, which establish the basic characteristics – production area, raw materials, processing methods and permitted ingredients.

The rind is removed from the prosciutto with a typical inverted V shaped cut whilst the ham may be on the bone or boned, washed and vacuum-packed. The prosciutto is scrupulously marked after 12 months of curing at weights above 8.5 kg. The rind of the selected hams is then heat-branded with the marking of the Consortium of Prosciutto di Norcia.

Traditional Umbrian Norcina prosciutto has a delicate flavour with grassy notes. The particular and delimited geographical location along with the climatic characteristics of the inland mountains give the product a unique and fragrance and tasting notes, being fundamental to the curing process of the ham. Norcia IGP is a high-quality prosciutto, destined for shops and restaurants wishing to offer a superb product guaranteed by a certified brand.

Produced in our factory at Preci – Perugia



Culatta Emilia

Culatta Emilia is the raw cured delicatessen product with or without the bone, made from the muscle of the pork thigh sans femur and the lean part of the pork leg, complete with external rind, cut adherent to the femur along its entire length.

The production area covers the administrative territory of the Provinces of Piacenza, Parma and Reggio Emilia, as defined on the date the Specification was drafted.

Produced in our factory at Langhirano – Parma



Finocchiona IGP

Tuscany is synonymous with Finocchiona. As it has long been.

The origin of this association dates back to the Middle Ages, when pork butchers added to the mixture what Mother Nature made available in the fields and hills of Tuscany – fennel seeds – in place of the rarer and more expensive pepper.

Thus, Finocchiona came about and, over the following centuries, became even more appreciated and loved, as a 'queen' on noble tables and in the most popular osterie in Tuscany.

What makes Finocchiona IGP unique? Undoubtedly the key ingredient of fennel seeds and/or flowers that are added along with salt, pepper and garlic, to a mix of the best pork, selected, controlled, ground and processed in the traditional way to give every slice the unmistakable flavour of Tuscany.

Each producer has their own secret recipe, handed down through the generations, which nonetheless complies with the strict rules of the production guidelines but which may vary in terms of quantity of the ingredients, meaning that every producer can customise their own Finocchiona IGP with a touch of artisan creativity.

Produced in our factory at Sansepolcro – Arezzo

