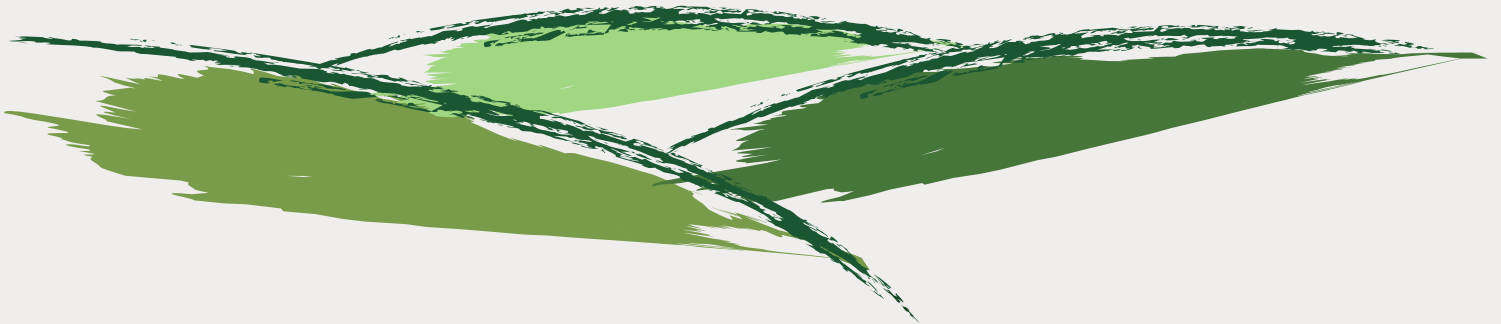


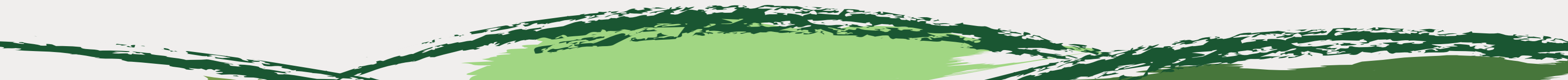
**GRUPPO ALIMENTARE  
VALTIBERINO**



un viaggio nel rispetto



**GRUPPO ALIMENTARE  
VALTIBERINO**



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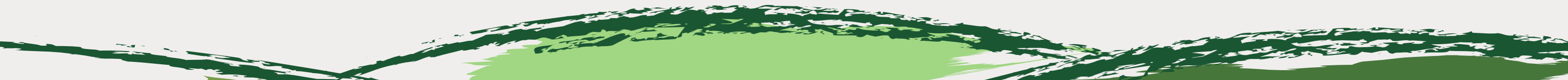
## Forza di Gruppo

The Alimentare Valtiberino Group commercially unites seven companies in an equal number of production plants, currently employing some 266 people for a total turnover of around 222,5 million euro in 2024.

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

2024-25


**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.

COMPANY PROFILE  
2024-25



7

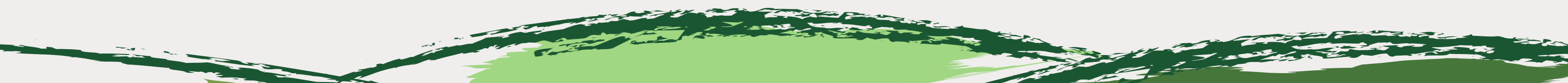
PRODUCTION PLANTS

266

EMPLOYEES

222,5

MILLION IN TURNOVER



# 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**

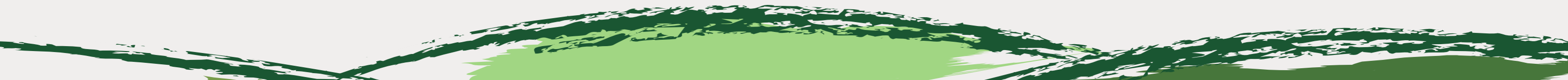
**Brand:  
Valtiberino - Alta Valle**

**Annual production:  
prosciutti 340.000**

**Turnover in 2024:  
46,5 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.**



**SALUMIFICIO  
VALTIBERINO**

**Brand:**  
**Valtiberino - DallUmbria - Sapori di Vallata**

**Annual production:**  
**About 2.700 tonnes of cured meats and sausages**  
**41.500 tonnes of fresh meat**

**Turnover in 2023:**  
**122 million euro**

**Employees: 192**

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

**Turnover in 2024:**  
5,1 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:**  
**104.000 prosciuttos**

**Turnover in 2023:**  
**14,1 million euro**

**Employees: 9**

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!**



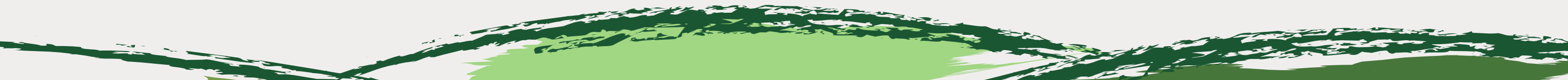
**Brand:**  
**Bontà Toscane**

**Annual production:**  
**cold cuts and sausages about 283 ton.**  
**fresh meat 23 ton.**

**Turnover in 2024:**  
**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.



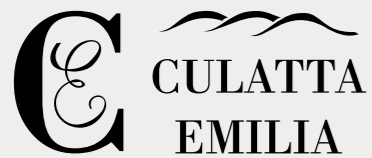
# Emilia



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:**  
**70.500 prosciuttos**  
**62.620 culatta**

**Turnover in 2024:**  
**18,5 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 150.000**

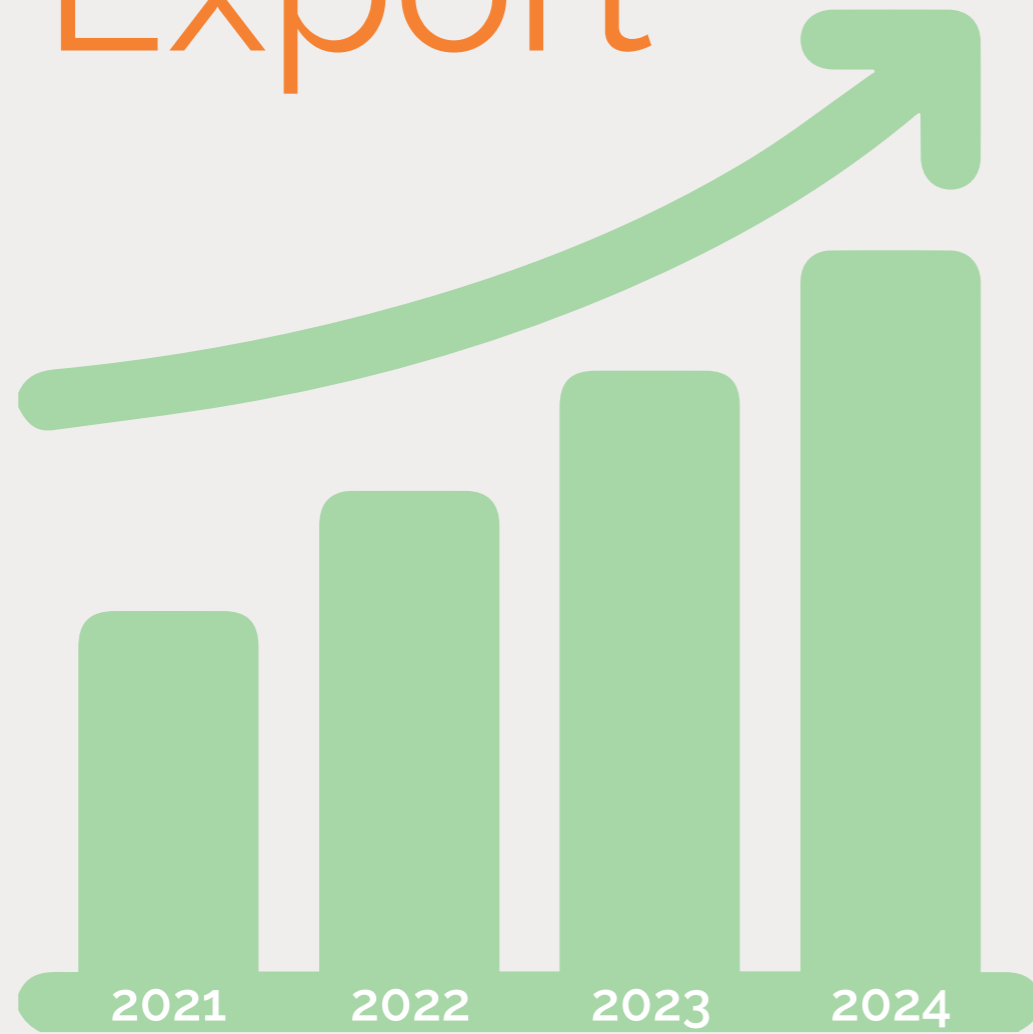
**Turnover 2023:**  
**2,07 million euro**

**Employees: 11**

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



COMPANY PROFILE  
2024-25

## 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.





**GRUPPO ALIMENTARE  
VALTIBERINO**



[www.valtiberino.com](http://www.valtiberino.com)