



LE
FAMIGLIE
DEL GUSTO

INNOVATION. PASSION.
TRADITION. PASSION.
TRADITION.
PASSION.
TRADITION.
PASSION.
PASSION.
INNOVATION.
TRADITION.
INNOVATION. PASSION.



LE FAMIGLIE DEL GUSTO

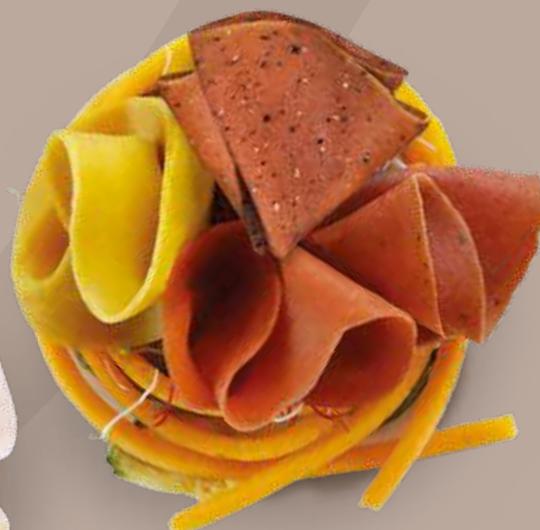


SALUMI
COATI

SAN MICHELE
SALUMIFICIO

Falsineo

Falsineo
Veg



OUR PHILOSOPHY

The territory becomes a masterpiece

Le Famiglie del Gusto has turned its roots into art, by transforming and modernizing the traditional cured-meat production.

The combination of passion and know-how handed down over generations, has led the original vision to grow and develop, maintaining its strong bond with the past tradition.

The new generations, managing today the family companies, look at the future with a constant strive towards innovation.



ONLY
THE BEST
SELECTED
RAW MATERIALS



EXPERTISE
IN CUTTING-EDGE
FACILITIES



RIGID CONTROLS
IN ALL PHASES



TOP
QUALITY
GUARANTEED
UP TO SLICING





THE PROJECT

Pride, passion and strong Italian traditions

Le Famiglie del Gusto is a network based on the collaboration of three leading Italian companies, specialised in the production of Italian cured meat for over 50 years.

The companies are totally committed to offering exceptional high-quality products and share common values, including pride in their work, passion for their products and a strong Italian tradition passed down through generations.

The family is the greatest value that unites these companies, determining also their strength.

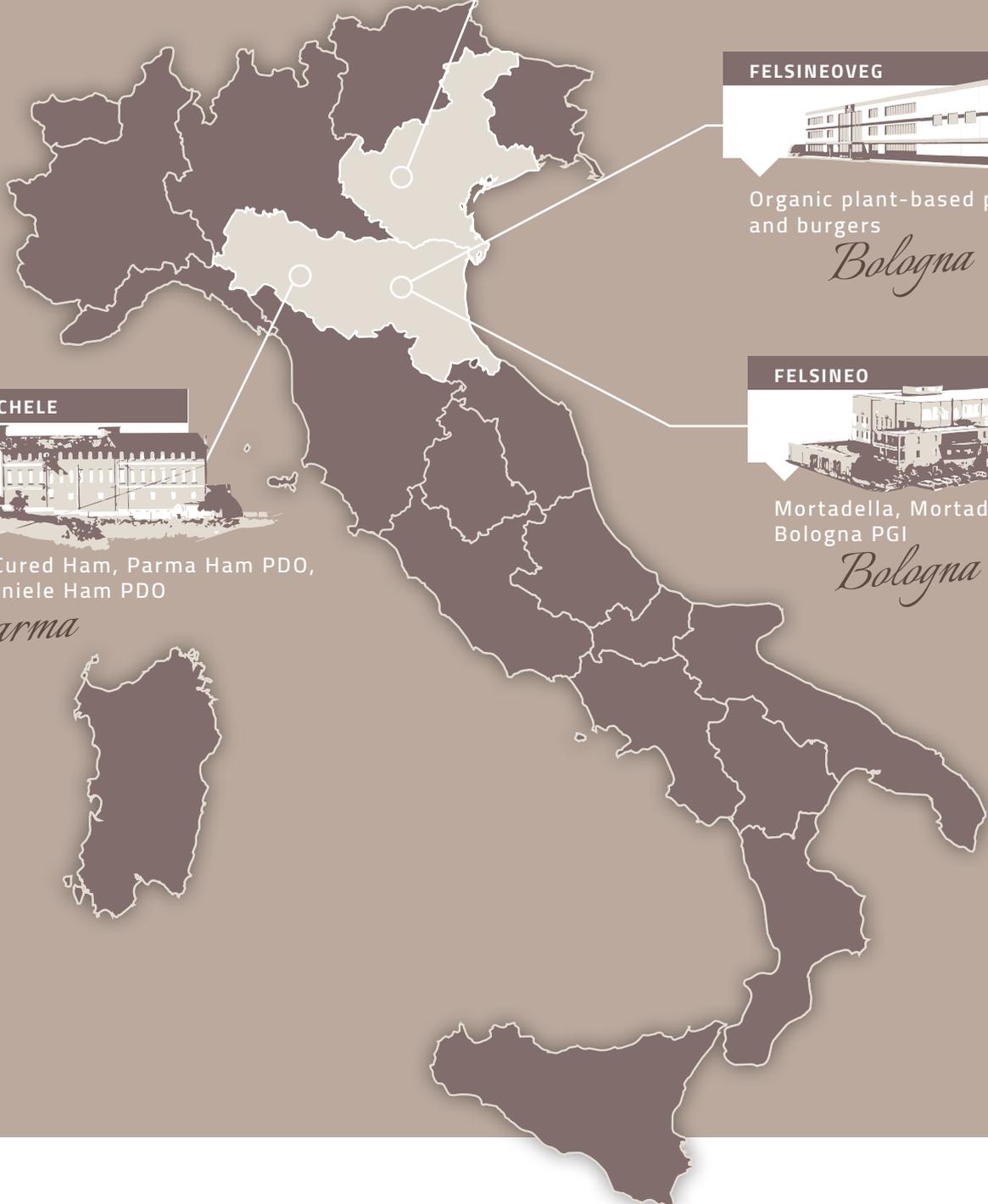
Each company produces either a cured-meat product or a small selection of Charcuterie, in order to offer a vast high-quality and very competitive range. All the different production phases are carefully controlled right up to the slicing and packaging.

The overall advantage is enhanced with organic plant-based products.



PLACES OF ORIGIN

Production Facilities



Salami, Cooked Ham, Speck and Bacon

Verona



Organic plant-based products and burgers

Bologna



Mortadella, Mortadella Bologna PGI

Bologna



Dried Cured Ham, Parma Ham PDO, San Daniele Ham PDO

Parma

45.000
TONS
 Annual Production

9
 Production Facilities

300
 Employees

170
MIO EUROS
 Total Turnover

A STORY OF PASSION

In Valpolicella, in the heart of this ancient world and wrapped in an atmosphere suspended in time, the best meat cuts are transformed with passion into products, ready to be discovered.



*Past and future merge
into innovation*

SALUMI
COATI

The Salumificio F.lli Coati is a fourth-generation family business. The main plant, located in Arbizzano Negrar (Verona), is dedicated to the processing of salami, cooked ham, speck, bacon and other deli products. In order to offer the maximum warranty in the supply chain and product quality, the company has created a facility dedicated to the processing and deboning of fresh pork.

The production flexibility and expertise have allowed the company to successfully compete in the different Italian sales channels.

The company can today boast a strong presence in the ho.re.ca sector, as well as in the largest Italian supermarkets and hypermarkets, supplying both brand-name products and private labels.

The main export activity is directed to Europe, Japan, Canada, Hong Kong, Lebanon, Vietnam, South Korea, New Zealand and South Africa.



**Specialised in:
SALAMI, COOKED HAM, SPECK, BACON AND OTHER DELI PRODUCTS**

A STORY OF TRADITION

A precious heritage combining expertise and tradition, that began 40 years ago in the heart of the Italian Food Valley continues its strive towards excellence.



STABILIMENTO
Langhirano 2

The Charcuterie, a family art for generations



The history of the Salumificio San Michele began 40 years ago in San Michele Tiorre (Felino), located just outside Parma, in the heart of the Italian Food Valley.

The company supplies a vast and complete range of Prosciutto Crudo, Parma PDO and San Daniele PDO.

Tradition and experience gained throughout the years, together with the search for an ever more attentive quality, brought the company to a complete integration of all the production phases. The founding family still guides the Salumificio and constantly aims at maintaining it simple and compact, but always able to combine product tradition with innovation, guaranteed by the most modern packaging systems.

The company is able to fully satisfy domestic and international market needs, supplying both brand-name products as well as private labels.

The main export activity is directed to Russia, Canada, Argentina, Japan, Korea, Vietnam, USA, Venezuela and Peru.



**Specialised in:
DRIED CURED HAM, PARMA HAM PDO, SAN DANIELE HAM PDO**

A STORY OF QUALITY

Symbol of the most ancient traditions of the Bolognese territory, mortadella is the “pink queen” of many local dishes. Today it is also an excellence present on tables all over the world.



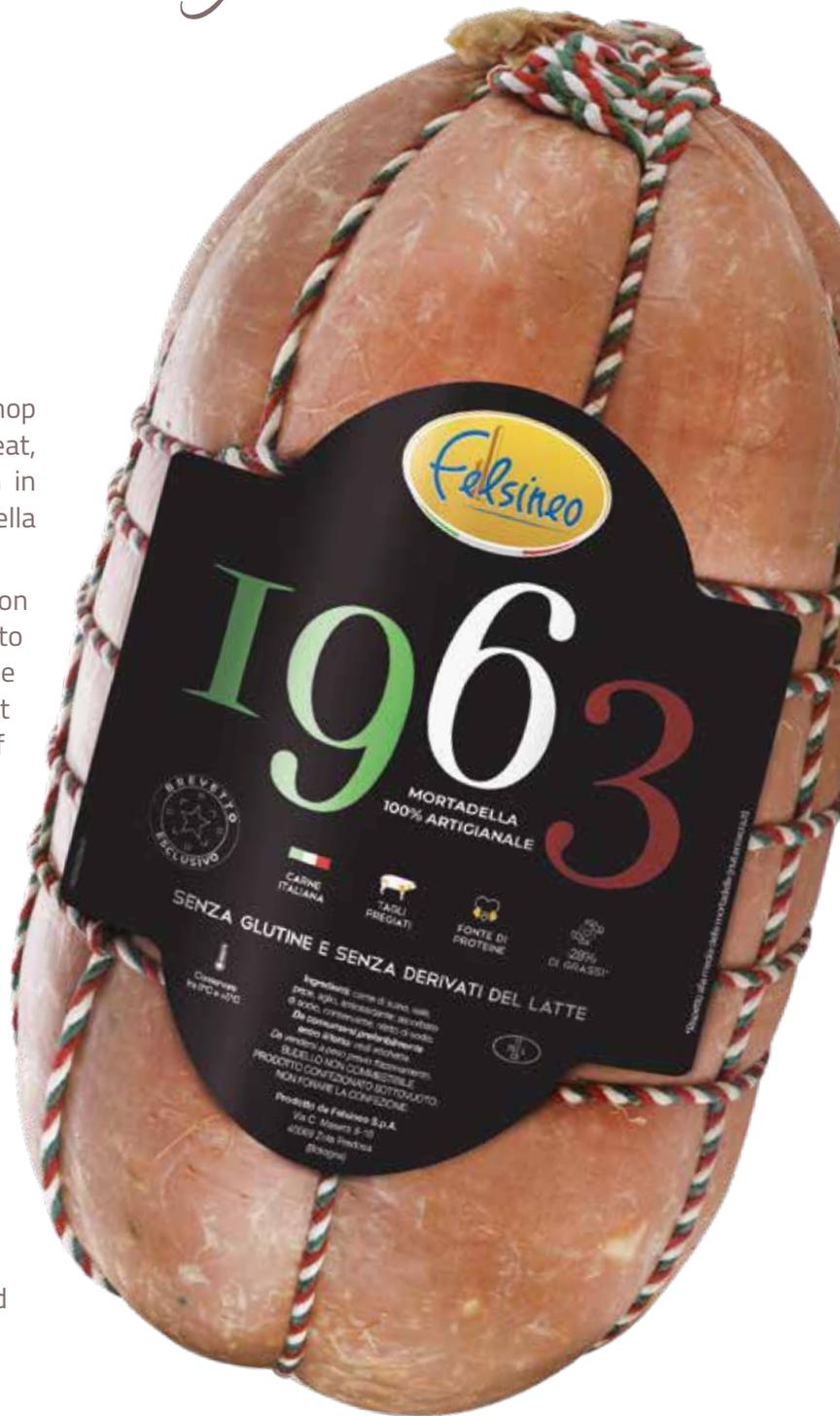
*Passion, experience and skill,
today as in the past*



Founded in Bologna as a small workshop dedicated in the production of cured meat, the company has a 50-year specialisation in the production of Mortadella and Mortadella Bologna PGI.

The company is today a third-generation family business, who has led Felsineo to become a market leader. Felsineo is a reliable partner of the biggest Italian supermarket and hypermarket chains. The majority of the top players has chosen it also for their own commercial private labels, thanks to its expertise, high quality standards, innovative ability, production flexibility, safety guarantees and, last but not least, the unquestionable goodness of its products. Felsineo is synonymous of high quality, passion, experience and competence: values that are at the basis of a vast range that includes also the innovative All natural Mortadella.

The certifications, together with the efficient monitoring of the production processes, have allowed access to markets otherwise unreachable, such as United States of America, Canada and China.



**Specialised in:
MORTADELLA, MORTADELLA BOLOGNA PGI**

A STORY OF INNOVATION

An eye on the territory and on the environment to develop tasty, genuine and above all meatless products for everyone. Organic plant-based products are developed for those who want new alternatives with excellent organoleptic and nutritional characteristics.



Flavours that will surprise you



FMV - FelsineoVeg, is a young company focused on the production of organic plant-based products, resulting from the deep know-how and experience of Felsineo.

Products made using natural ingredients offer a balanced dietary response, that meets the increasing consumer demands for health and wellness. All products are tasty, healthy and ideal for the whole family, characterised by a high protein content and a low percentage of fat. The recipes, all without soya and GMO, are also available in gluten-free versions.

The Organic and Vegan certifications obtained from the ICEA (Environmental and Ethical Certification Institute) Consortium ensure the best guarantee in terms of quality and goodness. The products are also Halal certified.



**Specialised in:
ORGANIC PLANT-BASED PRODUCTS AND BURGERS**

FRESHNESS IN PRACTICAL TRAYS

Le Famiglie del Gusto pays constant attention towards consumer needs, combining the product tradition with the innovation of modern packing and packaging systems.

Modern slicing techniques guarantee real product freshness right up to the consumer tables.





LE FAMIGLIE **DEL GUSTO**
 Tradizione, passione, competenza
SALAME MILANO

LE FAMIGLIE **DEL GUSTO**
 Tradizione, passione, competenza
PROSCIUTTO ARROSTO
 Alle Erbe

LE FAMIGLIE **DEL GUSTO**
 Tradizione, passione, competenza
MORTADELLA
 Prodotto IGP

LE FAMIGLIE **DEL GUSTO**
 Tradizione, passione, competenza
PROSCIUTTO CRUDO
 Stagionatura 16 Mesi

LE FAMIGLIE **DEL GUSTO**
 Tradizione, passione, competenza
BRESAOLA
 Punta d'Anco



GOOD GREEN
PLANT-BASED DELI SLICES
 WITH BLACK PEPPER

GOOD GREEN
PLANT-BASED DELI SLICES
 WITH LUPINE

GOOD GREEN
PLANT-BASED DELI SLICES
 TURMERIC & GINGER

GOOD GREEN
PLANT-BASED DELI SLICES
 HAZEL FLAVOUR

GOOD GREEN
PLANT-BASED DELI SLICES
 CLASSIC

GOOD GREEN
PLANT-BASED DELI SLICES
 SPECK FLAVOURED

INNOVATION

Innovation beyond tradition

Looking at the future is the best way to maintain tradition alive. Evolving according to market needs and capturing market trends, *Le Famiglie del Gusto* keep an ongoing vision towards innovation.

This has led to the development of an offer able to meet the growing consumer demands. For this reason, the range has also been enriched with products made only with natural ingredients and without antibiotics.

am**Or**bio

0% GLUTEN
POLYPHOSPHATES
MILK PROTEINS
SOYA
GLUTAMATE
GMO



All Natural

Only Natural Ingredients

0% ARTIFICIAL PRESERVATIVES
GLUTEN
GMO
MILK PROTEINS



RESPECT

All Natural & Antibiotic Free

0% ANTIBIOTICS
ARTIFICIAL PRESERVATIVES
GLUTEN
GMO
MILK PROTEINS



80%
RECYCLED PAPER



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