

Salumificio Subalpino



> Food & Beverage

Certifications / Cured meat, ham, sausages / Distribution channel /
Gluten free / Gourmet Shop / Ho.re.ca. / Food service / Meat, Eggs
/ Private label / Retailer / Shopping mall/GDO



Salumificio Subalpino



> More about Salumificio Subalpino

Salumificio Subalpino was founded at the base of an area rich in history and tradition, a UNESCO world heritage site: the Langhe. For over 80 years, the passion for cured meats has led the company to grow considerably, always remaining faithful to our culinary tradition but embracing innovative production techniques.

About seventy items make up the range of cooked and raw products to satisfy a wide range of customers. Our choice is oriented towards a continuous search for product quality through the use of carefully selected meats from local companies. We are a customer-oriented structure to satisfy every request and need and we are able to process, pack and ship while maintaining the cold chain, relying on transportation companies that guarantee a controlled temperature.

The plant has been classified C.E.E. since 1996. Since 1999, HACCP regulations have been strictly applied, and since May 2018, the ISO9001:2015 certified quality management system has been recognized. The company is also certified OHSAS 18001

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Spoken Languages English, French

