SALUMIFICIO BENESE

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> Food & Beverage

Certifications / Cured meat, ham, sausages / Distribution channel / Food Safety & traceability / Food Tech / Gluten free / Gourmet Shop / Ho.re.ca. / Food service / Meat / Meat, Eggs / Retailer

> More about SALUMIFICIO BENESE

SALUMIFICIO BENESE started in the early 70's as a small butcher's and later became an important player in the pork meat industry, later moving its headquarters to Bene Vagienna, a small town close to the Langhe region.

Our aim have always been to offer quality Italian meats - our pigs are reared exclusively in Piemonte and carefully selected to offer 100% traceable authentic products -and to to combine the Piemontese tradition of craftsmanship with innovative production. We maintain a constant focus on food safety and customer satisfaction and make sure to choose Italian raw materials for our products.

We believe that traditions form a fundamental pillar of our work and therefore have to be passed down and preserved. For this, our master butchers take care at all stages of production, using methods such as hand-tying of sausages and the preparation of "cooked meats" and our seasoning with "Aldo" broth, that have never changed and which we will always protect.

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We believe that our success lies in the care we take when selecting the best raw materials, using only Italian meat. Those who enjoy tasting our products on the table appreciate the region's long history of producing foods to be savoured.

We believe that food safety is essential for the final consumer. For this, all production steps comply with HACCP certification and all food safety and hygiene regulations; Moreover, the ingredients used are completely gluten, lactose and allergen free. We have a quality system certified to ISO 9001: 2015 standards.

> Contacts

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Spoken Languages English, French, German, Italian