



Company Profile

The authentic
taste of Italian
Charcuterie.



Working with passion has been a family tradition for almost a century.

The history of Veroni Salumificio begins in Correggio, in a small grocery store run by five brothers.

In 1925, Fiorentino, Francesco, Paolo, Adolfo and Ugo Veroni decided to expand the family business by dedicating themselves to charcuterie production.

Today, the fourth generation of the family is at the helm of a company that continues to invest all its energies in the implementation of projects characterized by continuous improvement, the search for production excellence, respect for ancient recipes and attention to your needs and those of Consumers.

A new image for an always evolving company



1925



1935



1968



1982



1993



Today

Our certifications and control systems

Environment:



Food Safety and Quality Control:



People:



We have been using an internationally recognised certification system for years, with the intention of highlighting our commitment to guaranteeing a high profile of food safety and the high quality of our production, respecting people and environment.



The classic recipes of the tradition, always in tune with the times.

Raw and cooked hams, salami, coppe and pancetta, regional specialties and our flagship mortadella: a full range of products that respect traditional and original recipes, but always in line with new food trends.

In fact, we have always dedicated significant resources to the constant search for improvement and expansion of our offerings to meet the growing needs of increasingly demanding consumers.



A Hero Veroni Product, Beloved by our customers: Our Giant Mortadella

The art of knowing how to make cured meats according to tradition finds its highest expression in the production of large mortadella: Veroni was the first Italian charcuterie company to produce them, and they are still made according to the original recipe, processed with precise timing and specific cooking methods and subjected to strict controls. In terms of quality, size and weight, the Giganti and Supergiganti stand out, ranging in size from 80 to 300 kilograms, right up to the inimitable Guinness mortadellas of over 900 kilograms, so called precisely because of their exceptional size.

Emilia Romagna: The Italian Food Valley



Where our
charcuterie is
made.



Correggio (Reggio Emilia) - Mortadellas and sliced product

Gazzata di San Martino in Rio (Reggio Emilia) - Cooked hams

Langhirano, Sala Baganza and Capoponte (Parma) - Cured and Parma hams

Borgo Tossignano and Castelguelfo (Bologna) - Salami

Logan Township, NJ (USA) - Slicing plant



Our protected productions.

Our wide range includes products that comply with the strict rules, established by production regulations, to guarantee the typicality of the best Italian cured meats.

- Mortadella Bologna PGI
- Cotechino of Modena PGI
- Zampone of Modena PGI
- Prosciutto San Daniele PDO
- Prosciutto di Parma PDO
- Salame Felino PGI
- Coppa di Parma PGI



PGI is the abbreviation for 'Protected Geographical Indication', a mark that guarantees control over raw materials, recipes and the various processing stages.

Each of these stages and the control parameters are defined in a strict Production Regulation, approved by the European Union, drawn up by the Consorzi created to protect those foods distinguished by traditional recipes and particular organoleptic characteristics



PDO is the abbreviation for 'Protected Designation of Origin', a mark granted by the European Union only to foods with particular characteristics that depend on the territory in which they are produced. In order to obtain the PDO mark, in fact, all the stages of production of the food must take place in a specific geographical area, and must comply with very strict production regulations.

SUSTAINABILITY MANIFESTO

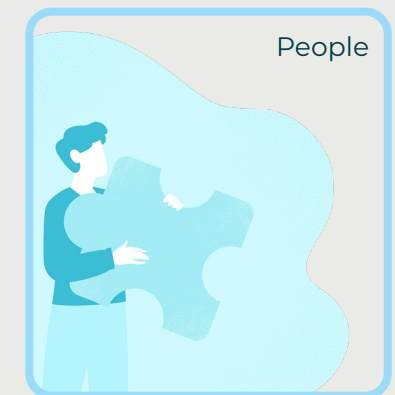


Together towards a more sustainable future

With the first Sustainability Report, we have written an important new chapter in our company history to promote sustainable growth and generate a positive environmental, social and economic impact.

We have defined an Action Plan on Sustainability Goals- ESG (Environment, Social, Governance) that has as its reference the Agenda 2030 of the United Nations (UN), which encompasses the 17 Sustainable Development Goals - SDGs - created 'to achieve a better and more sustainable future for all'.

The three pillars on which our commitment is based are:



Our Pre-Sliced Line



A broad range that includes not only the classics of Italian charcuterie, such as cured ham, cooked ham and mortadella, but also regional specialties. Available in various portions to meet different consumer needs, from a quick dinner to an aperitif with friends.



Certified and recyclable paper tray



Produced with 75% less plastic compared to traditional Veroni trays

Our Retail Line



Not only sliced: We offer a variety of solutions that will contribute to your recipes and meals, giving it an unique italian touch. From the **bacon in cubes** to the **Mortadella** that can be **diced** or **sliced** and the **Nduja in spreadable** version, perfect for Pizza Topping and Pasta Sauce. The range is wide but each product has the same thing in common: full flavour of all products that are 100% Italian made.

*L'appetito
vien mangiando!*



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F.Ili Veroni fu Angelo S.p.A.