



*Our products
reflect our values*



The ethical label

A FAMILY HISTORY

TODAY... WE BELIEVE THE ONLY WAY TO PRODUCE GOOD, HEALTHY SALUMI IS TO MAINTAIN OUR COMMITMENT TO ANIMAL WELFARE, NEW TECHNOLOGIES AND THE IMPORTANCE OF ETHICS.

Our first meat deli shop opens in Meda (Milan)

1920

'30s

Production begins on an industrial scale. The product range is broadened

G. & A. Fumagalli S.n.c. is established

1945

'50s

Our products are sold throughout the provinces of Milan, Como and Varese

Expansion into new markets and growth in volume

'60s

1979

Acquisition of the ham factory in Langhirano (PR)

Headquarters are transferred to the Tavernerio site (CO). Exports increase

'80s

'90s

Fumagalli develops and implements its own controlled supply chain. Investments are made in breeding farms, focussing on animal welfare and the quality of the raw materials

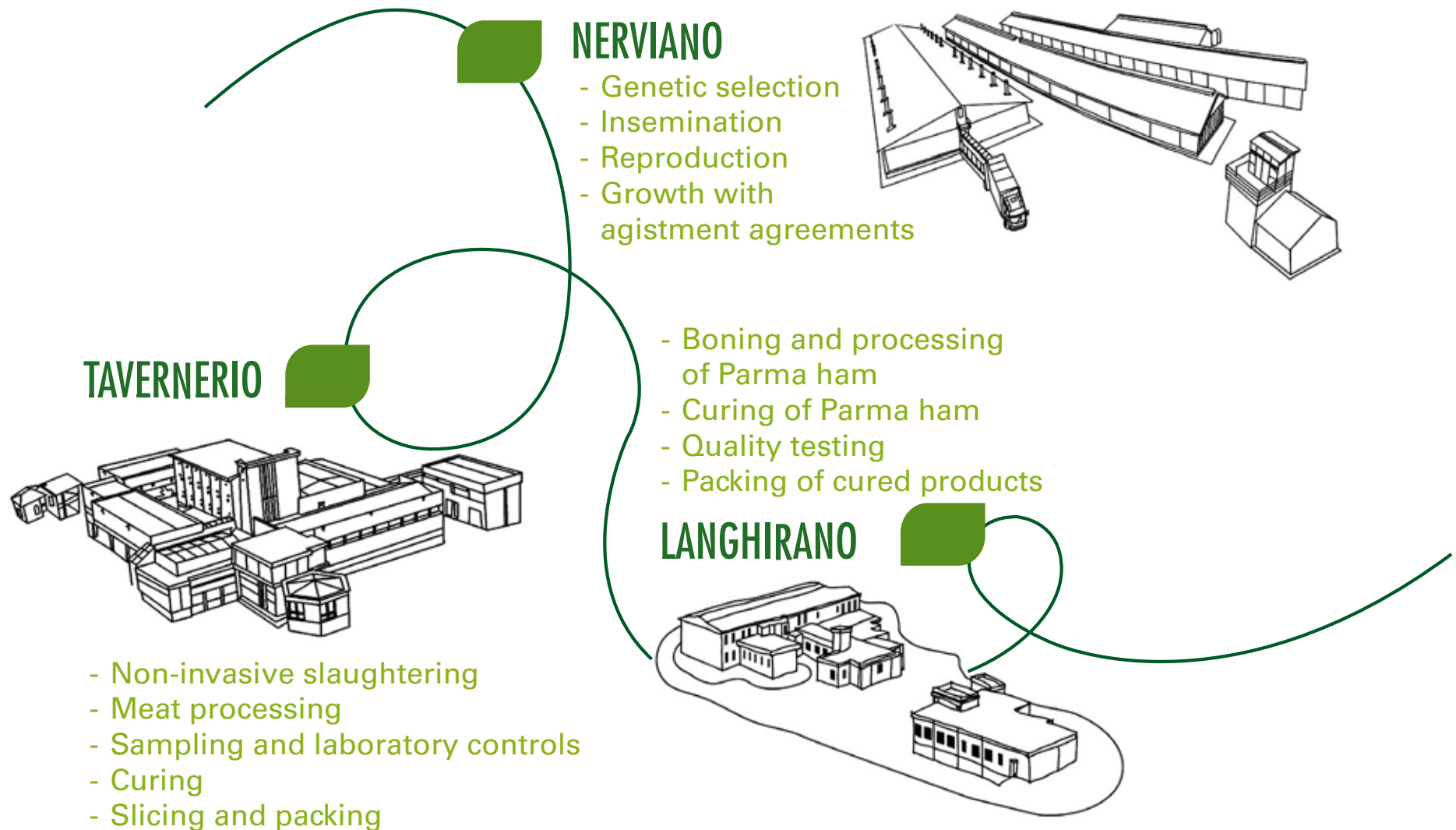
Exports grow once again and packing techniques are developed at the Tavernerio and Langhirano sites

2000/
2010



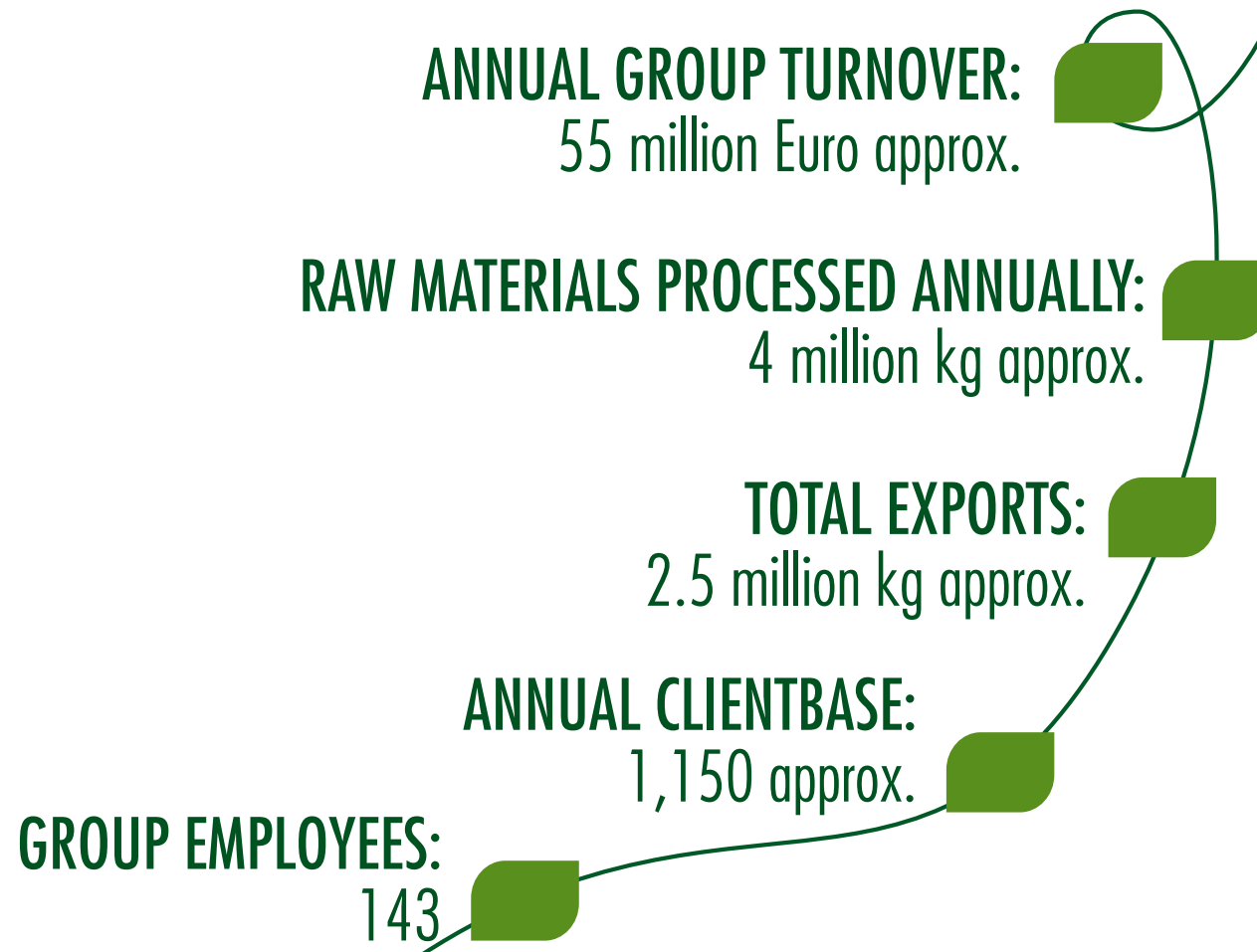
OUR HEADQUARTERS

These places are part of our history. They are places where men work tirelessly, inspired by a single way of doing business, by the integrity we still believe in.



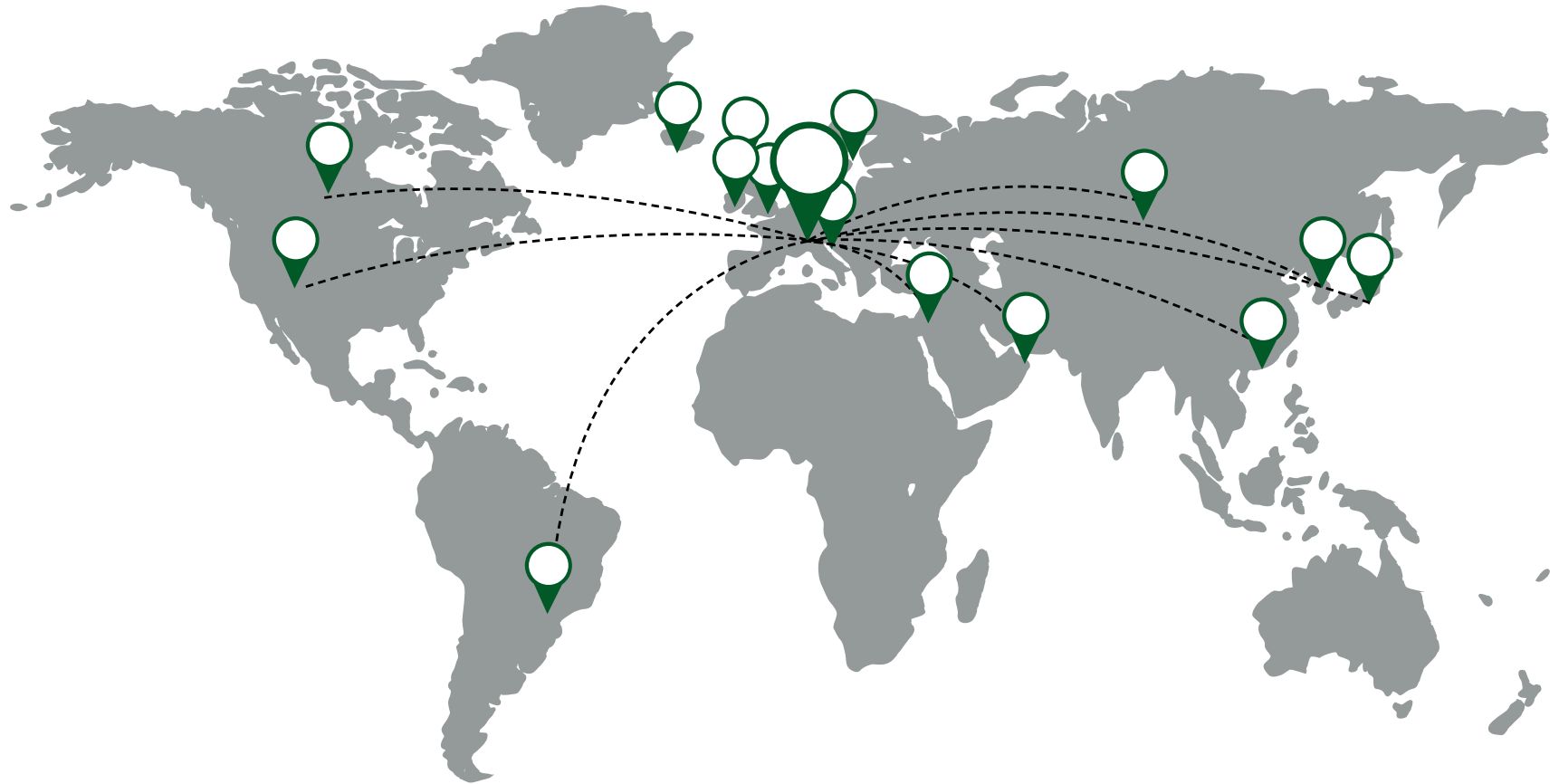
OUR FIGURES

Even if we have grown over the years, we are still a genuine family business.
In our approach to our work and our commitment to providing consumers with only top quality products.



FUMAGALLI WORLDWIDE

Total Percentage Exports: 70%*



Switzerland, Germany, France, Belgium, Holland, Denmark, UK, Ireland, Norway,
Sweden, Finland, Iceland, Slovenia, Lithuania, Russian Federation, South Korea, Japan,
Hong Kong, USA, Canada, Lebanon, Dubai and Brazil.

*Figure refers to 2018

SUPPLY CHAIN

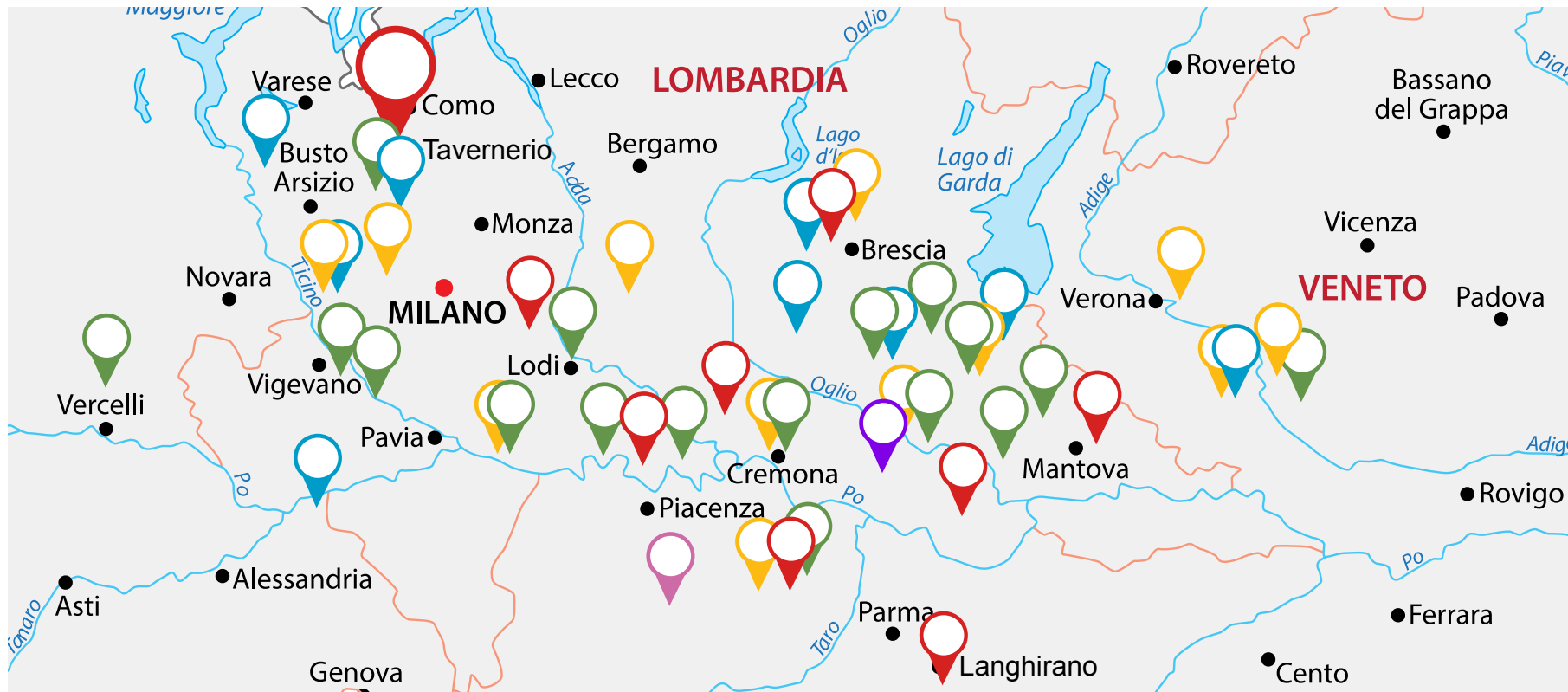
A GROUND-BREAKING APPROACH PIONEERED BY FUMAGALLI.

A PROCESS
CHARACTERISED
BY EXPERTISE,
INTEGRITY AND RESPECT,
DEVELOPED OVER
50 YEARS AGO.



PUTTING OUR EXPERTISE INTO PRACTICE

WE HAVE MORE THAN 20 PRODUCTION SITES WITHIN A RANGE OF JUST 400 KM, INCLUDING BREEDING FARMS, HEADQUARTERS AND FACTORIES, STRATEGICALLY LOCATED THROUGHOUT NORTH ITALY. THIS IS WHERE THE FUMAGALLI SUPPLY CHAIN BECOMES A REALITY.



GENETICS AND BIRTH CENTRES



GROWTH CENTRES
(7 - 30 KG)



FATTENING CENTRES
(30 - 170 KG)



SLAUGHTERING/MEAT
PROCESSING

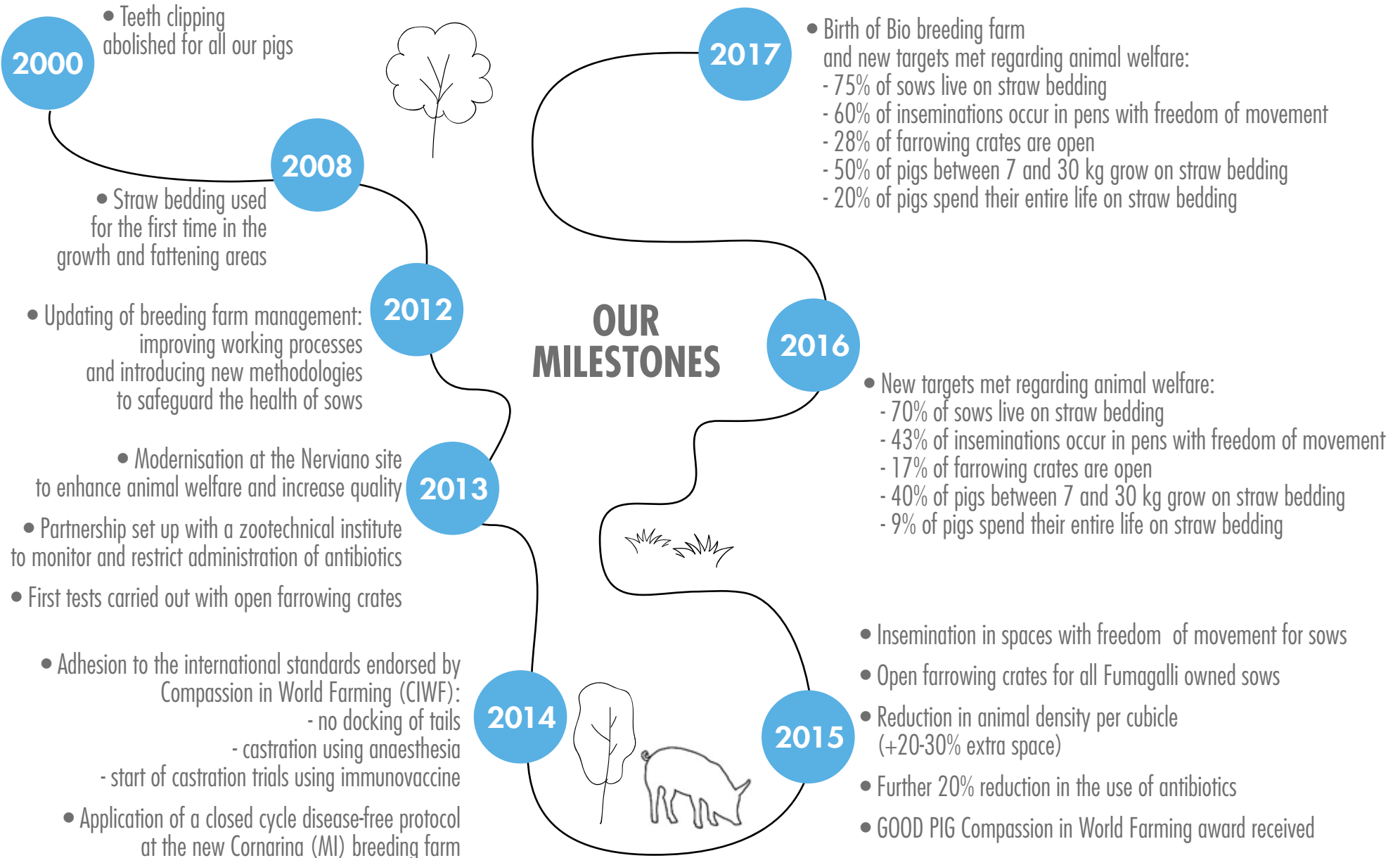


BIRTH CENTRES AND GROWTH CENTRES BIO
(0 - 25 KG)



FATTENING CENTRES BIO
(25 - 170 KG)

ANIMAL WELFARE IS OUR NUMBER ONE PRIORITY.



PROCESSING AND CURING



OUR SALUMI ARE PROCESSED USING TYPICAL,
TRADITIONAL, TIME-HONOURED
FUMAGALLI RECIPES

CURING FOLLOWS SPECIFIC RULES FOR ENSURING
QUALITY USING THE MOST RELIABLE CONTROL
SYSTEMS SO OUR PRODUCTS CAN CARRY THE
PDO AND PGI MARKS



OUR SLAUGHTERING METHOD
USING CO2 AND WARM
CUTTING WAS ACKNOWLEDGED
AS ETHICALLY VIRTUOUS IN
2015 BY CONTROL BODIES

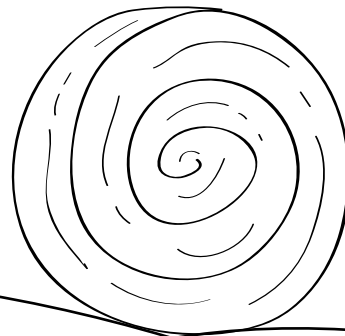


PACKING

THANKS TO MODERN TECHNOLOGIES
AND THE CARE AND ATTENTION OF
OUR WORKERS, OUR PRODUCTS
ARE SAFE AND DELICIOUS

WITH 7 PACKING LINES IN TAVERNERIO
AND LANGHIRANO, OUR PRODUCTION
IS ON A LARGE SCALE

OUR AWARD-WINNING ECO-SUSTAINABLE
PACKAGING NOW HAS PRECISE DETAILS
OF FUMAGALLI'S ANIMAL WELFARE
POLICY ON THE FILM



THE VALUE OF OUR SUPPLY CHAIN SYSTEM

Every step in our supply chain makes the difference.

	CONVENTIONAL BREEDING FARM	FUMAGALLI ANIMAL WELFARE SUPPLY CHAIN	ORGANIC BREEDING FARM
SPACE AVAILABLE PER PIG	●	● ●	● ● ●
ONLY VEGETABLE FEED		●	
ONLY ORGANIC FEED			●
STRAW BEDDING		●	●
SURGICAL CASTRATION	●		●
CASTRATION WITH ANAESTHESIA AND ANALGESIA/IMMUNOVACCINE		●	
TRACEABILITY		●	
FARM STAFF	●	● ●	● ●
NO MUTILATION OF TEETH OR TAILS		●	
INSEMINATION WITH FREEDOM OF MOVEMENT		●	●
OPEN FARROWING CRATES		●	●

SAFETY

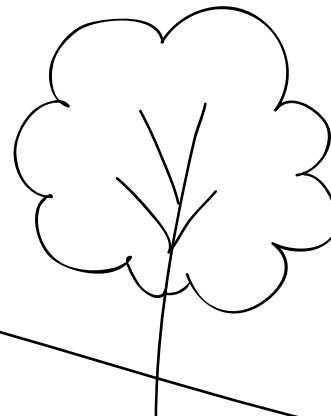
**THE PEACE OF MIND OF OUR CUSTOMERS
AND CONSUMERS IS A SOURCE OF PRIDE TO US.**

Our advanced management system identifies, assesses and controls potential risks during the production processes, sharing all information both within and outside the Group

CERTIFICATIONS

- **ENVIRONMENTAL**
EMAS (ECO-MANAGEMENT AND AUDIT SCHEME)
- **QUALITY SYSTEM**
BRC GLOBAL STANDARD FOR FOOD SAFETY - ISSUE 7 - JANUARY 2015
IFS FOOD STANDARD (VERSION 6 APRIL 2014)
- **ORGANIC PRODUCTION**
COUNCIL REGULATION (EC) 834/2007 OF 28 JUNE
2007 REGARDING ORGANIC PRODUCTION AND LABELLING OF
ORGANIC PRODUCTS WHICH REPEALS REGULATION (EEC) 2092/91
- **KIWA PAI**
- **P.D.O. - P.G.I. PRODUCTS**

INSPECTION ANALYSES AND ALL
THE CONTROLS OF THE ENTIRE
PRODUCTION PROCESS ARE
CERTIFIED TO STANDARD



SUSTAINABILITY

**MAXIMUM IMPACT ON CONSUMERS,
MINIMUM IMPACT ON THE ENVIRONMENT.**

The Fumagalli world would not exist if there were not great commitment to the environment. Commitment which has already produced significant achievements regarding packaging, water and energy savings, but which is reserving its most ambitious challenges for the near future.



SUSTAINABILITY

ENERGY EFFICIENCY PROGRAMME
FOR OUR PRODUCTION SYSTEMS

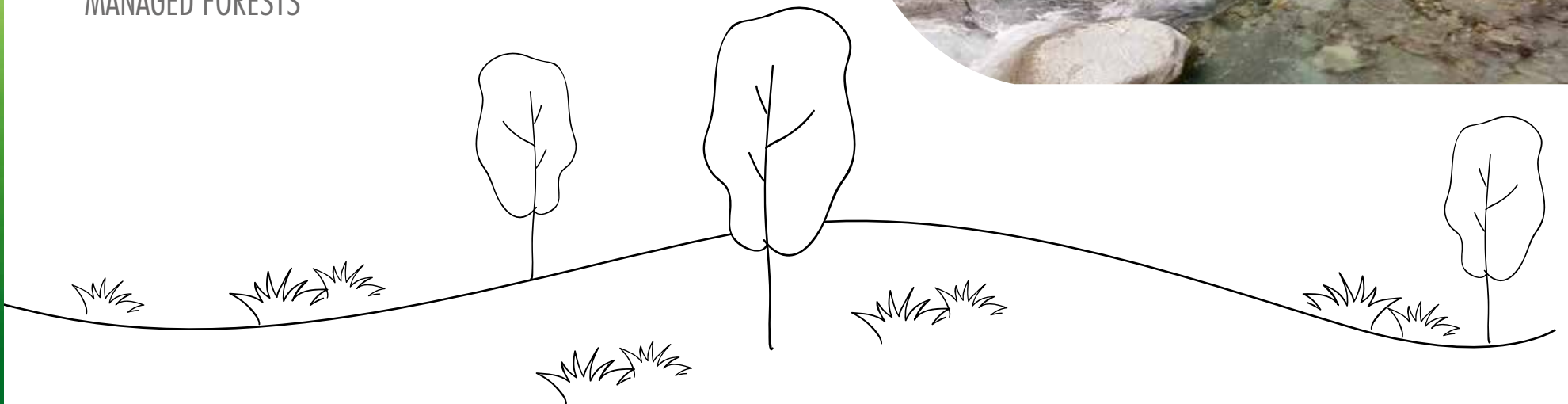
ANNUAL PUBLICATION OF OUR
SUSTAINABILITY REPORT

OPTIMISATION OF WATER CONSUMPTION
AT OUR HEADQUARTERS

REDUCTION OF WASTE USING NITROGEN
TO PREVENT SEWAGE DISPERSION

THE PAPER USED IN OUR PACKAGING
COMES FROM RESPONSIBLY
MANAGED FORESTS

INSTALLATION OF
A COGENERATOR,
TO REDUCE ELECTRICITY
CONSUMPTION AND RECOVER
THERMAL ENERGY





DEONTOLOGY

WHERE OPERATIONS MEET ETHICS

DEONTOLOGY

THANKS TO OUR NETWORK OF COMPANIES WITH AGISTMENT AGREEMENTS, WE ENSURE CONTINUITY FOR SMALL FARMS IN THE PIG BUSINESS

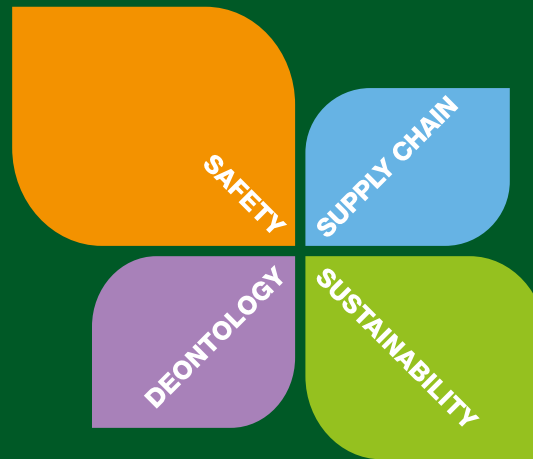
WE REGULARLY ORGANISE TRAINING OPPORTUNITIES

WE WORK WITH EDUCATIONAL INSTITUTIONS, OFFERING INTERNSHIPS FOR UNIVERSITY STUDENTS AND OUR INHOUSE STAFF

WE WORK CLOSELY WITH LOCAL ORGANISATIONS WHO WORK WITH THE DISABLED

WE ESTABLISH PARTNERSHIPS WITH SUPPLIERS WHO SHARE THE SAME ETHICAL VALUES AS US

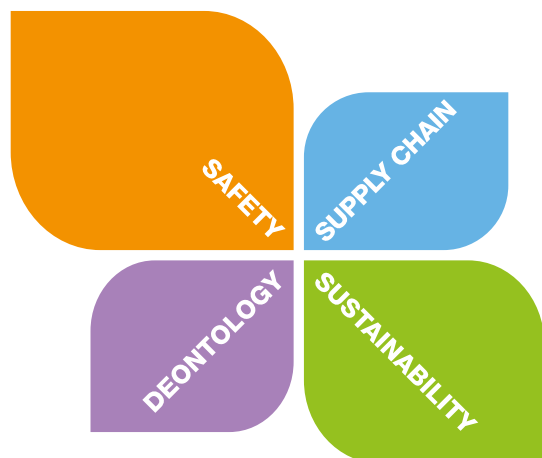




The ethical label

A WAY OF LIFE, OUR COMPANY ETHOS. THE INSPIRATION FOR OUR PRODUCTS.

This project is part of Fumagalli's DNA and is based on a genuine belief in the values we uphold.
In line with our corporate mission, it consists of a number of concrete initiatives
which are implemented both within and outside the Group.



The ethical label

INTRODUCED IN 2014, “THE ETHICAL LABEL” PROMOTES THE FUMAGALLI VALUES AND INITIATIVES IN TWO WAYS:

- certifying product communication
- through our website and a dedicated Facebook page; ideal platforms to discuss and debate issues of global interest regarding the food industry

www.etichettaetica.fumagallisalumi.it

IN SHORT...

WHAT IS OUR ADDED VALUE?



WE ARE PIONEERS OF THE CONTROLLED SUPPLY CHAIN
and strong supporters of animal welfare

AFTER ALMOST A CENTURY,
we are still a family-run Italian business that
believes in integrity, the importance of tradition
and a commitment to produce only the best

WE HAVE 3 DIFFERENT SUPPLY CHAIN SYSTEMS
to meet different market demands

OUR QUALITY IS RECOGNISED
and appreciated in many parts of the world

