ASSISI SALUMI

IL BUON PROSCIUTTO DELL'UMBRIA

Company Profile

COMPANY PROFILE

ASSISI SALUMI

Assisi Salumi S.r.l. is a family company, located in Assisi (Perugia), founded by the brothers Siena in 1989, which after a long experience in the field of pig breeding, they decided to start the production of raw ham. It operates respecting the traditions of the Umbrian norcineria with a strong family footprint where all the components are a strategic point for the activity.

In 2018, the technological evolution (industry 4.0) began with the construction of a new factory located near the old structure. The production also continues in the existing factory on which plant modernization works that have been carried out that guarantee a standardization of the product and compliance with the strict regulations applicable to the hygiene of production as well as health and safety at work. The combination of these factors have allowed Assisi Salumi Srl to grow rapidly in terms of turnover and above all, trust in customers.

In 2014 a new production plant in Calestano, Parma, was purchased for a 70% share with the aim of increasing production capacity, where since 2020 Prosciutto Crudo di Parma PDO has also been produced in full respect of tradition
The annual production is 3850 Tons, employs 22 people in 3 production plants.

Assisi Salumi srl offers a wide range of high quality products:

- Cured Ham Assisi NATIONAL with bone
- Cured Ham Assisi NATIONAL –VACUUM
- Cured Ham Assisi MEC with bone
- Cured Ham Assisi MEC –VACUUM
- Cured pork Leg Granpiano FETTASSISI (flat)
- Cured pork Leg Granpiano FETTASSISI –VACUUM (whole, half, slice) (flat)
- Cured pork Leg TRADIZIONE ASSISI
- Cured pork Leg TRADIZIONE ASSISI SOTTOVUOTO
- CULACCIA
- Cured Ham sliced

The products of Assisi Salumi Srl are the result of the use of selected raw materials, especially with regard to meat, of skilful combinations of ingredients and seasoning techniques that, using increasingly modern tools and machinery combined with experience and respect for traditions, have been the element of success that has ensured the development and achievement of the goals to which it aimed to ensure excellence and authenticity of the product.

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For production, the principles of self control system are applied according to the HACCP method, which avails of accurate microbiological and organoleptic controls, while ensuring constant attention to the full respect and protection of the health and safety of workers. The transport of fresh meat to processing establishments is carried out under controlled temperature conditions, relying on specialised couriers exclusively for this purpose, who are subject to very strict rules to ensure the same level of quality in the product, from the point of departure to the point of arrival.

The mission of Assisi Salumi Srl is to establish solid and long-lasting business relationships with its customers, aiming at the constant compliance with the mandatory and voluntary regulations on food safety.
The main goal is satisfy the needs of its customers, in terms of quality and product standards, aware of the fact that customer satisfaction is essential for business growth.
Assisi salumi Srl intends provide its customers with a product of high quality, in compliance with regulatory and contractual requirements and their expectations, obtained in conditions of maximum hygiene and safety by staff with a high level of professionalism, in line with the expectations of an increasingly demanding market. Another target is respect for the environment, operated with proper management of waste, discharges, careful use of water and energy resources, and the use of solar energy to cover part of the company's energy needs.

Following a careful assessment of the economic, social and cultural context in which the Assisi Salumi Srl operates, from the awareness of the value, impact and social repercussions of the activities and actions it carries out, Our company undertakes to respect the following basic principles of social responsibility:

- do not use and support the use of child labour
- do not favor or support "forced and compulsorylabor"
- guarantee a safe and healthy workplace
- respect workers rights
- do not make any kind of discrimination
- do not use nor support disciplinary practices such as corporal punishments, mental or physical coercion , verbal abuse
- adapt working hours to national and local laws and agreements
- pay employees in compliance with the national collective bargaining agreement

Regarding current pandemic from Sars-Cov-2, Assisi Salumi Srl actively participated to the donation of FP2 masks at the Hospital San Giovanni Battista in Foligno.
In 2020 the company decided to be recognized and certified according to the BRC and IFS standards as an opportunity to systematically pursue the improvement of methodologies in order to guarantee and safeguard the company's know-how, especially in terms of compliance with contractual requirements and the guarantee of the quality, safety and legality aspects of the product

Assisi Salumi Srl

Legal and operational headquarter

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