

CARIANI[®]

PORCHETTAI IN BEVAGNA

Company Profile



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THE COMPANY

Cariani is a family-owned business which has been operating in the pork industry since the '60 of last century. Its founder, Enrico Cariani, started business by commercialising pigs on the local market. In the early 1980s, his son Giuliano - the current owner - implemented the processing of pork meat and porchetta.



CHILDREN OF TRADITION

The production process of is typical of the city of Bevagna, an ancient medieval village where the processing of pork into porchetta is a deep-rooted tradition. Indeed, until the 1980s, over 20 *porchettai* (such is the name of the artisans of porchetta) were registered with the township, considering that Bevagna has scarcely 5,000 inhabitants!

THE SOLE HEIRS TO AN ANCIENT MASTERY

To date, Cariani is the only remaining company manufacturing porchetta according to the ancient recipe of Bevagna. Well renowned in the Umbrian territory, it supplies from wholesalers to street vendors, from supermarkets to butchers and small food boutiques, as well as the Ho.Re.Ca business.



THE FACTORY

The modern factory - located in Montefalco (PG), close to Bevagna - is unique in Italy, on account that it is supplied with cold rooms for the storage of slaughtered pigs and for the cooling and storage of cooked porchettas, a room dedicated to meat processing, and a large cooking room with a capacity up to 8 double ovens. The company has a yearly capacity of 12,000 porchettas and is CE 9-2207/L certified.



OUR PRODUCTS

THE PORCHETTA OF BEVAGNA

It is obtained by cooking the whole pig - head included - once deboned, seasoned, flavoured, and tied with strings. Its weight varies from a minimum of 45 kg to a maximum of 55 kg, and is characterized by a crunchy golden crust. No preservatives or antioxidants are used.



THE TRONCHETTO (the LOG)

The central part of the half carcasses is used for the *tronchetto*, deprived of the head, shoulder, and leg. Its weight varies from 12 to 16 kg, with the possibility of cutting slices of 6-8 kg. This for simpler slicing and minor overall space requirements.



Cuor di Porchetta®

The *Tronchetto* is sliced and sealed in ATP trays that maintain the qualitative and organoleptic characteristics of the product unaltered up to 50 days after production. This permits to overcome any difficulty linked to the logistics and management that a whole porchetta may present, being a practical and efficient solution for an increasing demand. This product is mainly aimed at the large-scale retail trade. However, a 150-180 gr. package is ideal for a quick outdoor meals as well as for consumption on a formal table. In this regard, the rear label of the trays offers various suggestions on how to enjoy your porchetta.



THE PROCESSING PHASES

The selection of the raw materials: solely pigs of ITALIAN ORIGIN – preferably from Umbrian sties -, between 100 and 110 kg are used.

Umbrian farms are favoured because they raise the best suitable animals to be processed into porchetta and because we are allowed direct and constant monitoring. For the *tronchettis*, we use the central parts of the pig with bones of ITALIAN ORIGIN (60%) or EU origin but raised and slaughtered in Italy (40%).



Processing: the butchered pigs are deboned - but not deprived of the head - and are seasoned using salt, pepper, and herbs (Rosemary, garlic, and wild fennel) and wrapped around a stainless steel pole ready to go into the oven. Throughout the entire process, great care is taken not to ruin the meat with unnecessary or poorly executed cuts which may compromise the quality of the future slicing. The peculiarity of the seasoning lies in the skilful dosage of spices and in the addition of a filling made of boiled liver cuts. The cured meat is finally wrapped and tied. All operations are manual.



Cooking: the meat is cooked in an electric oven for 6/7 hours or 4/6 hours in the case of the *tronchettis*, at an average and constant temperature of 200° C. This allows the fat to melt and further flavour the meat. Furthermore, it allows the crust to remain crunchy and tasty over several days. Below the porchetta, a tray containing the legs and ears of the pork which are thus flavoured by the cooking liquids (boiled porchetta). The porchetta is removed from the oven only after a careful check of the temperature.



Cooling: As soon as the porchetta is cooked, it is placed in a cold room to quickly bring its temperature below 4° C in order to prevent any possible growth of bacteria. Once the blast chilling is over, the products are moved to the maintenance room.



Storage and transport: Porchettas and Tronchettis are stored in a refrigerator or refrigerated counter at temperatures between 4 and 7 °C. This guarantees a 14-day shelf-life. In case of long-haul transport, both whole porchettas and tronchettis are packaged in a protective atmosphere. Maximum storage temperature is 4 °C with a shelf-life of 50 days. Products need to be consumed within 10 days from package opening. Cuor di Porchetta® is packaged in a protected atmosphere and has a 50 days shelf-life. Shipments are made via certified refrigerated couriers.

QUALITY CERTIFICATIONS AND AWARDS

CE Stamp

Health authorisation issued by the Ministry of Health.



IFS (International Food Standard)

Standard recognised by the GFSI (Global Food Safety Initiative) which certifies food safety, processing and product quality.



PAT (Traditional Agri-Food Products)

Porchetta has been included in the Mipaaft list of Traditional Agri-Food Products of Umbria since 2008.



Gambero Rosso

The Porchetta of Bevagna was selected and included by Gambero Rosso in the Guida Grandi Salumi (Great Cold Meat Cuts Guide).



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*Thank you for your
time*