



PRODUCT QUALITY

“We want customers eager to sell our products and people happy to buy and enjoy them.”

Since 1963 Furlotti & C brings to the table, Tradition and Quality, which combined with a wise processing have remained faithful to the aroma and flavor of the productions and allows the creation of products from genuine flavor, rich in taste and aroma and evocating ancient traditions.

*FURLOTTI&C over the years has identified a few selected suppliers of raw materials through which produces products fully compliant with traditional and "identity preserved" products, guarantees constant quality and high standards in line with the consumers' request in terms of food security, transparency on technologies and productions methods **Meat Origin***

FURLOTTI&C is able to meet the requests of the most demanding consumers by offering products made with :

-meat from pigs born, reared and slaughtered in Italy that combine the characteristics of "Italian heavy pig" with a skillful manufacturing and know-how so as to obtain traditional products "100% Made in Italy"

- meat from pigs born, reared and slaughtered abroad (Germany and Spain) that combine a proper ratio fat/lean (since they come from "light pig") with a skillful manufacturing and know-how to get traditional Italian products that may also boast the "Made in Italy " so recognized and developed in Italy and abroad.

For both chains, Italian or foreign, FURLOTTI&C is able to guarantee origin, quality and traceability of the meat and the respect of the rules of a proper production, strict control systems. The specifications signed with meat suppliers are also able to protect animal welfare: precise criteria are defined to minimize the stress of the animal at each stage of the supply chain.



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Safety

FURLOTTI&C joins the meat origin with the production safety: this means "control product" and "process control " in order to ensure products in line with the best tradition of Italian deli meat, according with the quality standards expected by the consumer.

All stages of processing meat are regularly controlled and monitored by experienced and competent staff who deals in "Quality Control and Quality Assurance " in order to ensure : origin and quality of raw materials, manufacturing process, authenticity, traceability and safety.

Innovation and TechnologyI

The family recipes handed down from father to son, combined with "traditional know how", given from one generation to the butchers, combine the traditional manufacturing to technological innovation.

Today, the manual processing steps such as visual checks, selection and preparation of raw materials, rolling, filling and ligature of coppa, pancetta and roasts, have been joined by technological processes that have led to the large-scale production to meet the market demands without taking away the "traditional character" that distinguishes our products.