



**SALUMIFICIO GERINI S.P.A**

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## A SUCCESS STORY

*It all began in the 18th century in the town centre of Pontassieve at the workshop that still bears the family name.*

*The first trademark, “Gerini Carni e Salumi”, dates back to 1882.*

A big leap was made around 1960, when Fernando Gerini came up with the idea of turning the historical workshop into a full business. This is how one of the first plants in the industrial area of Pontassieve was built, the company’s original headquarters.

Today, this business – a well-structured and flexible joint-stock company – is entirely run by women: in fact, Antonella and Alessandra, Fernando’s daughters, not only own the company but are also involved in its management.



## THE COMPANY TODAY

*Salumificio Gerini combines tradition and innovation.*

The company’s activities include the selection, purchasing, processing and marketing of meats, and the production of cured meats.

More than 2.5 million kg of meat are processed every year and approximately 500,000 kg of cured meats are produced, including 15,000 hams.

The company’s strengths are its care in selecting meats, resulting in high-quality raw materials, and the fact that it offers a service tailored to its customers’ needs, as well as reliable and guaranteed prompt delivery. In this way, the food industry approach – modern, practical and efficient – is combined with tradition, flexibility and a more artisan approach to this profession, drawing on the long-standing experience of the “workshop”.

### MARKETS

Gerini products are mainly distributed in Tuscany, but also in Great Britain, France, Germany, Luxembourg, Hungary, Switzerland, Ireland, Poland, Estonia and Vietnam.

### CLIENTS

Butchers’ shops  
Restaurants  
Company, school and hospital canteens  
Large-scale retail chains  
Specialist food shops



## OUR PRODUCTS

- Beef, veal, pork and sheep meat
- Organic meat
- Chianina PGI
- Cinta Senese PDO
- Aspromonte Wild Black Pork
- Dry-cured Prosciutto
- Prosciutto Toscano PDO
- Prosciutto di Norcia PGI
- Dry-cured shoulder
- Wine-seasoned Lonzino (cured pork tenderloin)
- Tuscan salami
- Small, fine-grained salami
- Wild boar salami
- Finocchiona (fennel salami) PGI
- Sbriciolona
- Anello Napoli (Neapolitan sausage)
- Truffle salami
- Flat and rolled Pancetta
- Coppa (large pork sausage)
- Pork cheek
- Dry-cured Filetto (fillet)
- Seasoned lard
- Tarese (pancetta)
- Porchetta and pork roasts
- Brine-cured meat
- Sausages
- Luganega (sausage)
- Bardiccio della Valdiesieve (typical Tuscan salami)
- Sopressata (18<sup>th</sup>-century recipe)
- Ragout of Chianina PGI and Aspromonte Wild Black Pork