

BERVINI

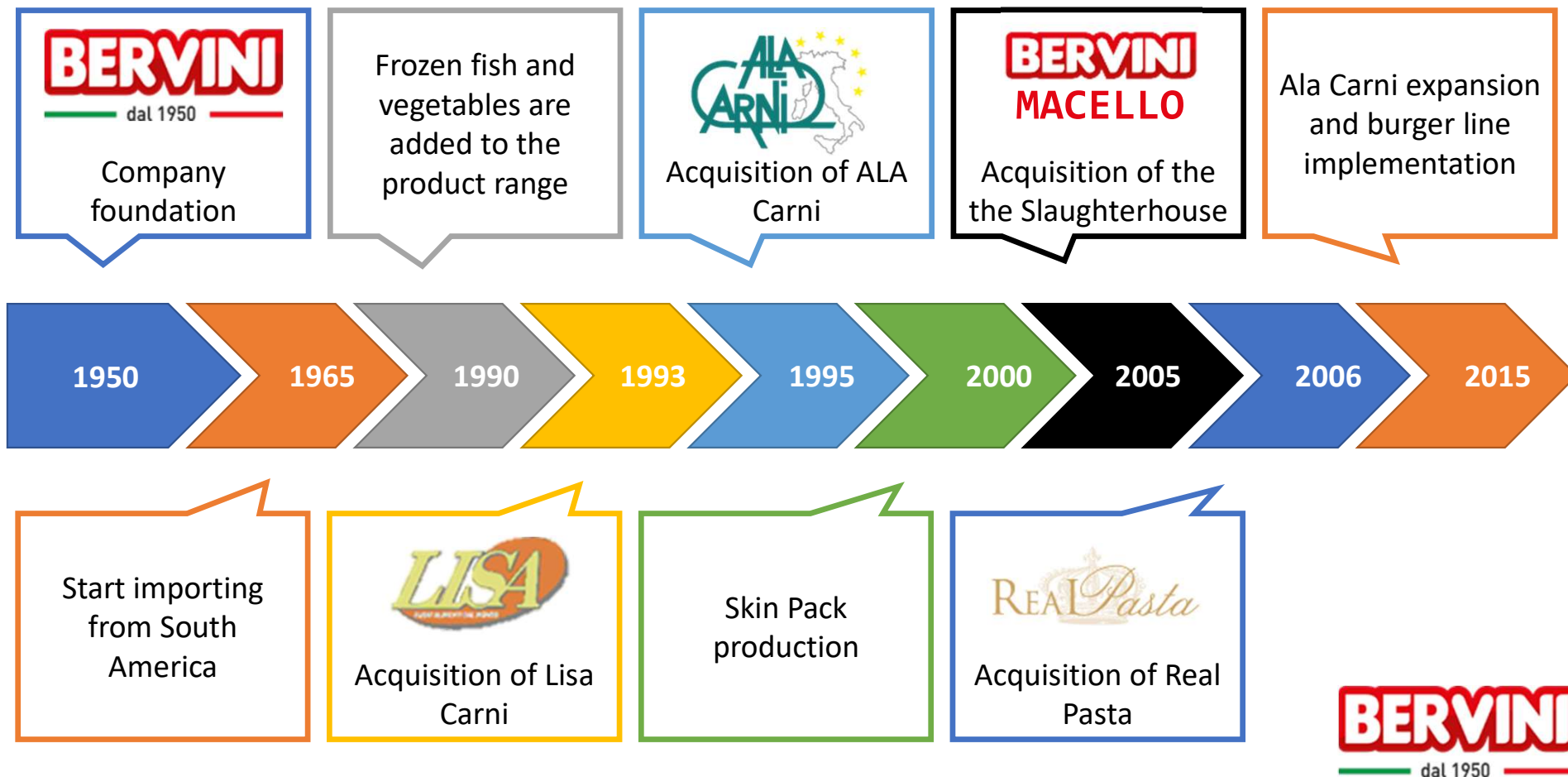
— dal 1950 —



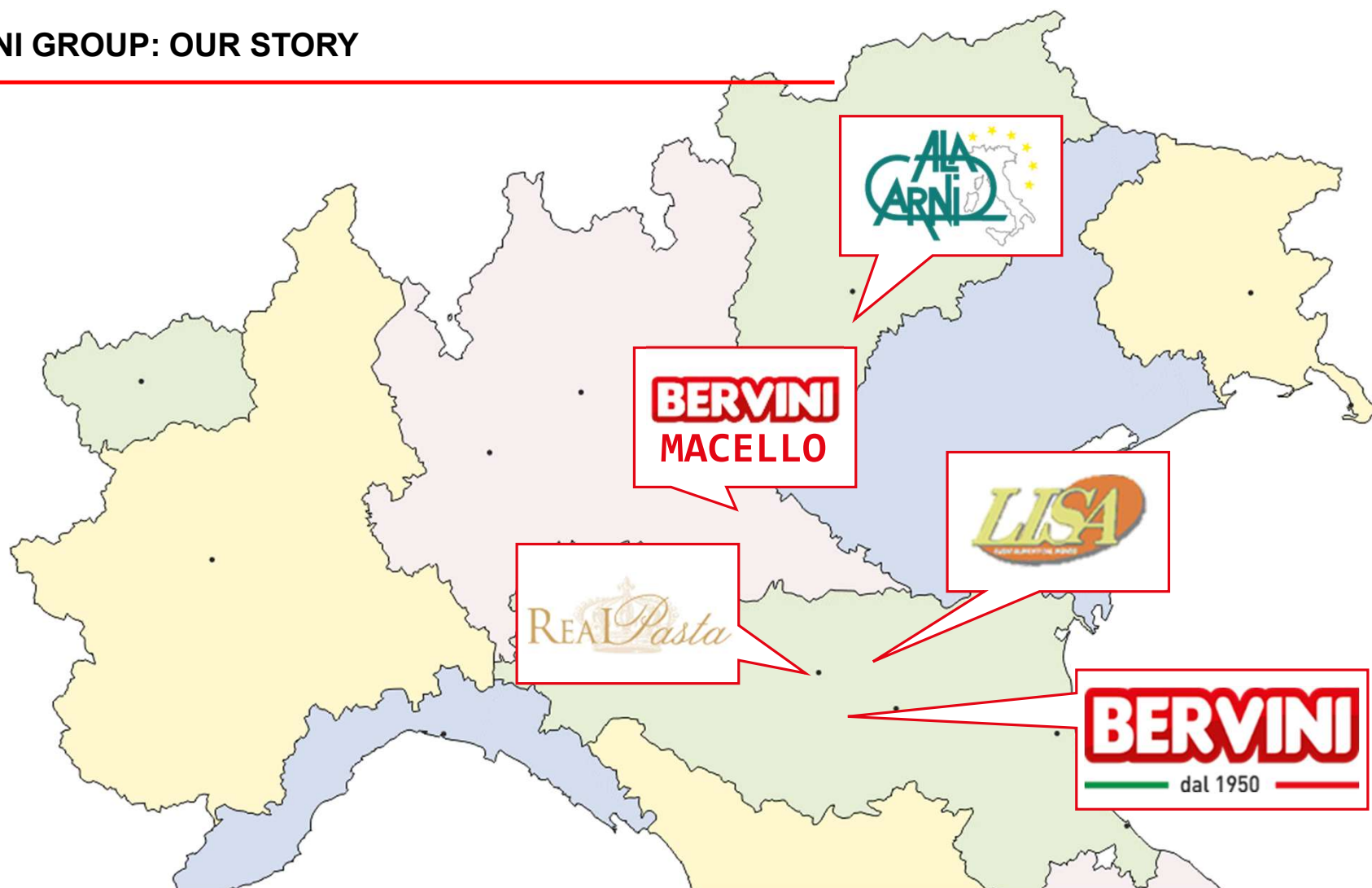
BERVINI GROUP

BERVINI
dal 1950

BERVINI GROUP: OUR STORY



BERVINI GROUP: OUR STORY



BERVINI GROUP: OUR VALUES

QUALITY

Every day we select carefully only the best products to offer our partners the highest quality

FOOD SAFETY

We use the latest technology and certify all of the processes with the highest international standards

SIMPLICITY

We are very concrete and develop direct relationship. We focus on efficiency rather than bureaucracy.

SINCERITY

We are direct, simple and transparent. We let the product talk for us.

BERVINI GROUP: CERTIFIED QUALITY



Questa azienda adotta



OUR PRODUCTS

BERVINI
dal 1950

OUR PRODUCTS: OVERVIEW

FRESH

BEEF

MEAT

SPECIALITIES

FROZEN

BEEF

MEAT

FOOD

OUR PRODUCTS: FRESH

FRESH

BEEF

SLAUGHTERING

With a capacity of 1.000 heads per week, our slaughterhouse in Mantova grants a premium service.

**VACUUM
EUROPE**

Ala Carni and Mantova both have modern deboning facilities. A full range of cuts is available.

IMPORT MEAT

The most complete range of imported meats:
Argentina, Australia, Brasil, Canada, Japan, New Zealand,
Paraguay, Uruguay, USA

**SLICES AND
HAMBURGER**

Ala Carni produces a range of gourmet burgers and fixed weight portions, skin packed or frozen.

OUR PRODUCTS: FRESH

FRESH

MEAT

LAMB

EU or New Zealand, delivered fresh every week.

**WILD GAME
MEAT**

Venison and Wildboar directly from USA and Australia.

BISON

From the vast lands of Canada, a wide assortment of different cuts.

HORSE

Vacuum packed from Argentina and Canada.

OUR PRODUCTS: FRESH

FRESH

SPECIALITIES

TRIPE

Noble and traditional product, very important for the Italian cuisine, it is processed and cut in the main facility of Salvaterra.

**SMOKED
PRODUCTS**

Products of the Northern Italian tradition, smoked like in the old times, rich in flavour and tenderness.

CURED MEAT

Carne salada and pastrami, original recipes from the old days.

CASINGS

First product processed at the Bervini Company. At this time we can provide you with a range of beef, pork, horse and mutton casings.

OUR PRODUCTS: FROZEN

FROZEN

BEEF

IMPORT MEAT

The most complete range of imported meats:
Argentina, Australia, Brasil, Canada, Japan, New Zealand,
Paraguay, Uruguay, USA

**FROZEN
PORTIONS**

Beef, pork and lamb portions, cut directly from frozen at -
18°

**FROZEN
HAMBURGER**

Large range of gourmet burgers, made directly from
muscle cuts, with meat from all over the world.

VEAL

Large range of frozen cuts and portions for food service.

OUR PRODUCTS: FROZEN

FROZEN

MEAT

LAMB

European and from New Zealand, a large range of lamb and goat products

WILD MEAT

Venison, boar, roe deer, chamois, hare

POULTRY

Chicken, Goose, Duck, Pigeon, Rabbit, Turkey, Cockerel, Guinea Fowl, Quail.

EXOTIC MEAT

Kangaroo, Zebra, Camel, Frog

OUR PRODUCTS: FROZEN

FROZEN

FOOD

TRIPE

Noble and traditional product, very important for the Italian cuisine, it is processed and cut in the main facility of Salvaterra.

FISH

Shrimps and squids.

VEGETABLES

Asparagus from Chile

APPETIZERS

Finger food and convenience food



BERVINI BEEF

carni scelte dal mondo

BERVINI
dal 1950

PACKAGING

- Latest generation skin pack
- Pack on a cartonboard, fully recyclable
- 85% less plastic than the standard pack
- Personalized recipes on the back of the paper
- Full range of portioned meats and burgers



ORIGINS

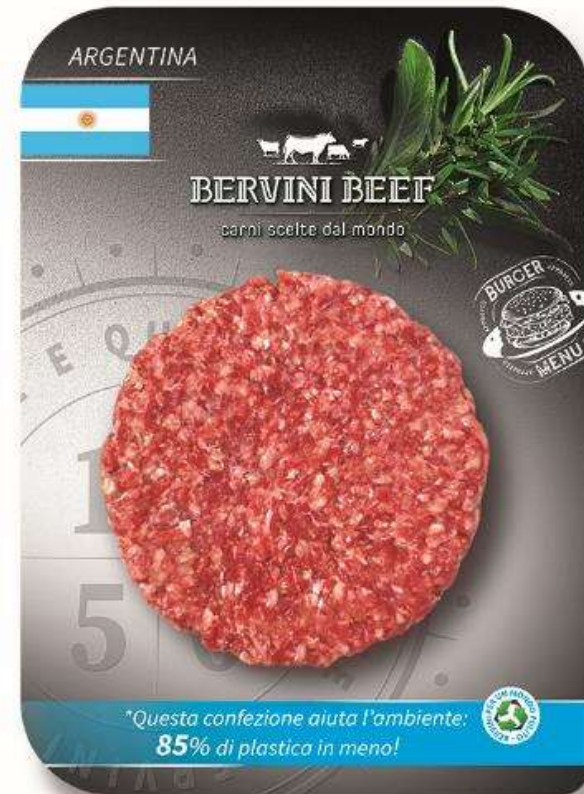
- The largest range of origins available on the market:
- Argentina
- Australia
- Brasil
- Canada
- Japan
- New Zealand
- Paraguay
- Uruguay
- USA



BERVINI
dal 1950

HAMBURGER

- Latest forming technology
- Handmade style patties
- Fixed weight packs
- Low pressure burgers
- Nitrogen crusting system
- Fully automated line – zero manipulation



BERVINI
dal 1950

BEEF PORTIONS

- Range of cuts to sell by portion
- Standard assortment with rump and loin cuts
- Possibility to expand the range with personalized cuts
- Crusting in nitrogen tunnel
- Extremely low manipulation of the product



BERVINI
dal 1950

BERVINI GOURMET

- High quality skin pack
- Possibility to hang the product
- Enhanced communication with little books for the shelves
- Range of premium cuts
- Fully recyclable pack



BERVINI
dal 1950



BERVINI
dal 1950

EURANGUS

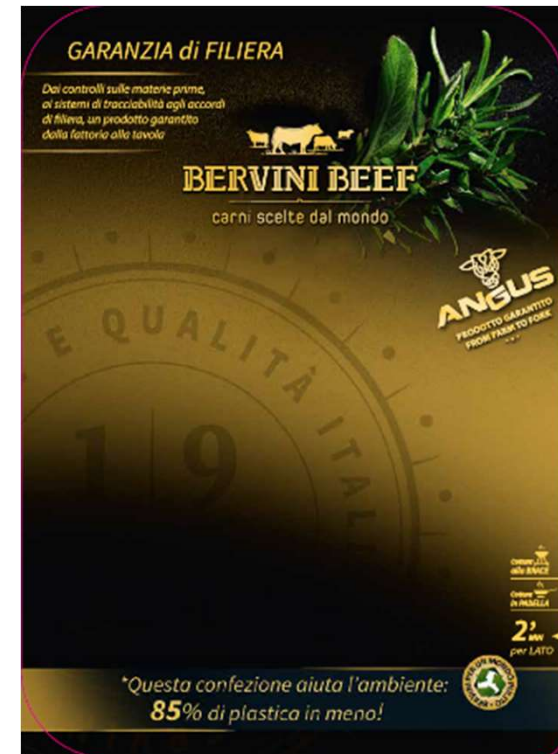
- 100 % Angus
- 100 % European
- Full control from farm to fork
- Grain Fed in Romania
- Maximum Quality guaranteed



BERVINI
dal 1950

SKIN PACK

- Possibility to debone or skin pack
- Hamburger and fixed weight steaks
- Eco Package
- Certified Angus



BERVINI
dal 1950

SoloBio

BERVINI
dal 1950

ORGANIC SKINPACK

- 100 % Italian organic meat
- Hamburger and skin packed steak
- Fixed weight steaks
- OGM free
- Eco package



BERVINI
dal 1950

THE
FROZEN
COLLECTION

BERVINI
dal 1950

SKIN PACK – SINGLE

- Cut at -18° for better preservation
- Single portion Skin Pack
- 200 grams per steak
- Sales by weight or by piece
- Product fully visible



BERVINI
dal 1950

SKIN PACK – DOUBLE

- Cut at -18° for better preservation
- Double portion Skin Pack
- 2 x 200 gram steaks
- Sales by weight or by piece
- Product fully visible



BERVINI
dal 1950

SKIN PACK – BURGER

- IQF Frozen burger
- Double portion Skin Pack
- Low pressure burger
- 2 x 125 gram burgers
- Sales by piece
- Product fully visible



BERVINI
dal 1950

BOX IQF 3 KG

- IQF Frozen
- 2 boxes 1,5 kg each or 1 box 3 kg
- Large product range
- Sales by piece or by weight



FROZEN BURGERS

BERVINI
dal 1950

HAMBURGER

- Latest forming technology
- Hand made style patties
- Fixed weight packs
- Low pressure burgers
- Nitrogen IQF Freezing system



ASSORTMENT

- 6 beef burgers and 1 bison burger
- Origin: Argentina, Australia, Brasil, New Zealand, Uruguay, USA
Bison Canada
- 1 gourmet hamburger 180 gr



BERVINI
dal 1950