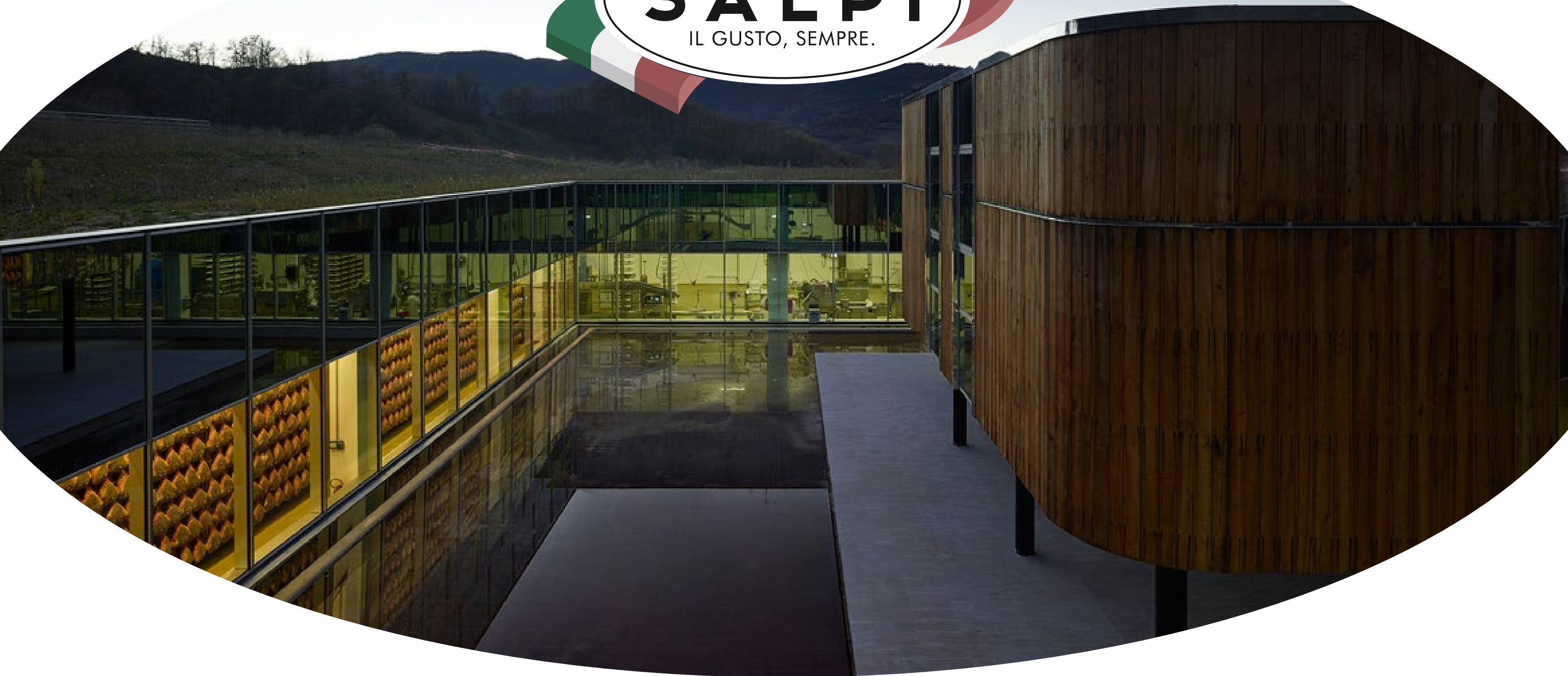




ABOUT SAL.PI UNO SRL

FOUNDATION

The company was founded in the 1950's with an artisanal dimension.

1950's

EVOLUTION

Corporate development led to the establishment of the Ripatransone (AP) plant.
The company solidified into an industrial-scale business.

1970's

EXPANSION

In the 1990's, a new Salpi plant was built in Teramo province, in the town of Ancarano

1990's

INNOVATION

In 2014, the Preci plant was launched.
An innovative, low environmental impact structure.
The third major step.

2014

LOGISTICS

In 2020, a logistics hub was established and launched in Piane Tronto (Ancarano, TE), where all packaging and shipping activities are carried out.

2020



VALUES AND MISSION

Tradition

The company has always been rooted in respect for and preservation of the values and customs of its territory. Products are crafted using processes handed down over centuries.

Transparency

Clients have full access to information and requirements concerning the product.

Quality

The company operates in full compliance with customer requirements, corporate standards, and laws related to product safety and hygiene.

Reliability

The marketed products meet all quality and safety requirements.

This is guaranteed by the certifications obtained by the company.



THE PRECI FACTORY

In 2014, the Preci ham factory was inaugurated, nestled within the Monti Sibillini National Park. It is the first meat processing plant in Italy equipped with zero environmental impact production and consumption systems.

The structure uniquely integrates architecture and landscape, balancing environmental awareness with the efficiency of a facility equipped with the most modern infrastructure and technologies.

The plant layout creates a human-scale environment, where careful ergonomic design and workplace comfort are combined - for the first time in Italy - with the use of robotics in some meat processing stages.

THE PRECI FACTORY



THE PRECI FACTORY



THE PRECI FACTORY



NORCIA IGP CURED HAM



We produce our cured ham using carefully selected pork, strictly of national origin.

The meat is manually trimmed, salted, and seasoned with natural ingredients such as salt and spices, respecting the traditions of Umbrian butchery and the Norcia IGP Cured Ham production guidelines.

Our Norcia Cured Ham is naturally aged in open air for at least 360 days.

Its uniform color, between pink and red, is interspersed with pure white fat.

Its characteristic aromatic scent is paired with a savory but not salty taste.

NORCIA IGP CURED HAM



It is produced in the municipalities of Norcia, Preci, Cascia, Monteleone di Spoleto, and Poggiodomo, in areas above 500 meters above sea level.

Our "Prosciutto di Norcia" comes from the legs of adult heavy pigs of crossbred and selected white breeds.

We use medium-grain sea salt and small amounts of pepper during the salting process.

It has a typical, slightly spicy aroma and a savory, yet not salty, taste.

NORCIA IGP CURED HAM



The Protected Geographical Indication “Prosciutto di Norcia” is reserved for seasoned raw ham that meets the conditions and requirements established by the specifications.

NUTRITION AND SAFETY

15%
of processed meat
is "Norcia"



Focus
on customer safety,
demonstrated
by the company's
certifications:
BRC, IFS,
FSSC 22000,
ISO 22000

25%
reduction
in the kg
of returned
product

15%
reduction
in the value
of returned
products

PEOPLE'S WELL-BEING

ZERO
injuries

ZERO
occupational diseases

TERRITORY AND ENVIRONMENT

45%

of the energy
used comes
from renewable sources

11%

reduction
in gas energy intensity
(gas used per product unit)

20%

reduction
in direct CO₂
emissions

10%

reduction
in CO₂ emission
intensity
(direct and indirect CO₂
per unit of product)

10%

reduction
in produced
waste





SAL.PI UNO SRL

Contrada Massoni, 64010 Ancarano (TE)

VAT and Tax Code: 00810470674