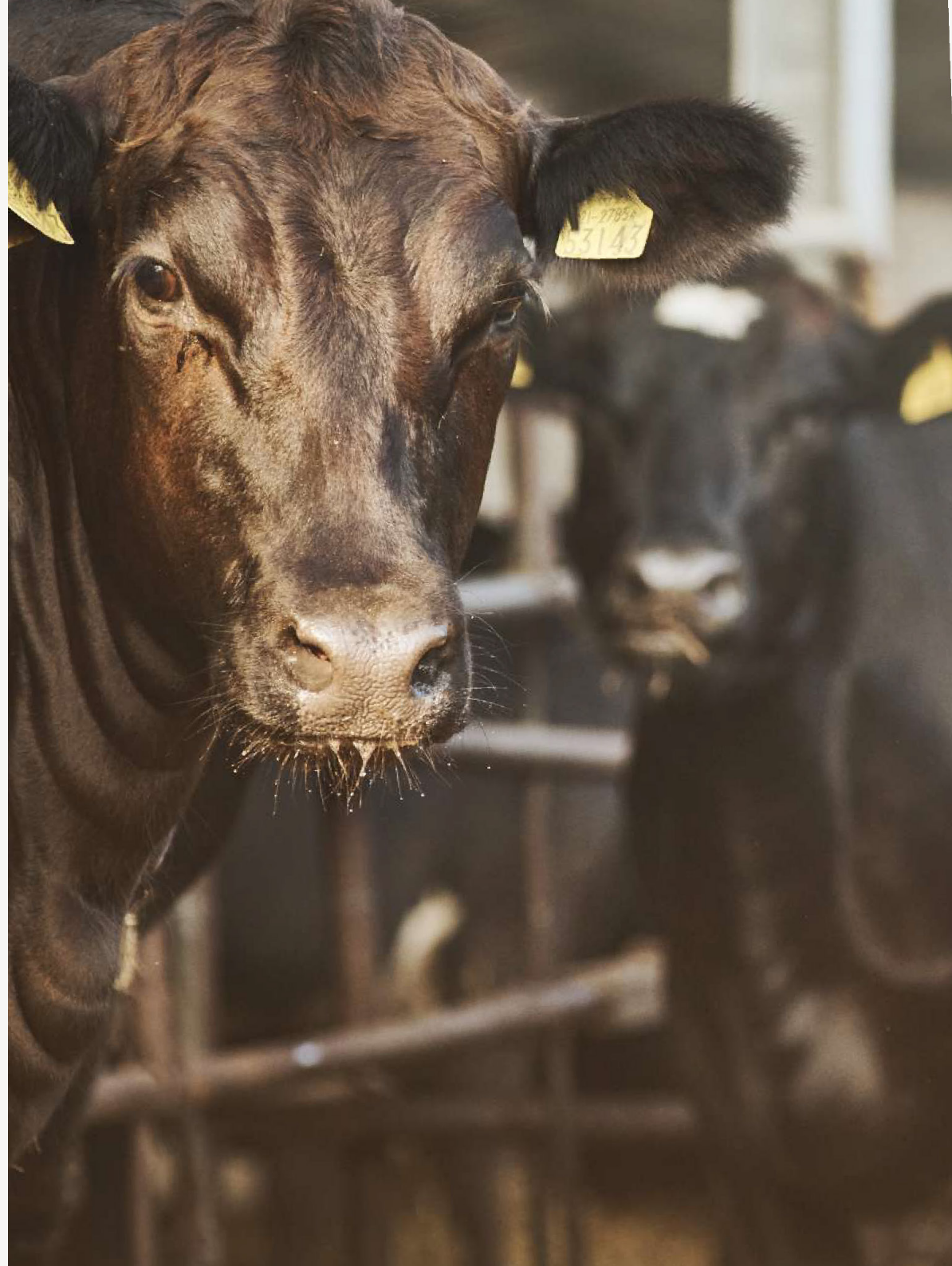




PANTANO

WWW.PANTANOCARNI.IT

It's simple,
it's pronounced
Pàntano.



Who is Pantano Carni?

Pantano Carni S.p.A. is a renowned leader in the butchering, processing, and marketing of premium meats.

Based in the heart of the **Po Delta in Arre (Padua)**, our modern facility integrates advanced technology with traditional craftsmanship.

This unique combination allows us to deliver meat products of unmatched quality, ensuring traceability and consistency from farm to table.

With a **focus on sustainability, animal welfare, and innovation**, Pantano Carni stands as a symbol of excellence, offering meat that is as natural as it is exceptional. Our long-standing relationships with local farmers, coupled with our experience and expertise, enable us to produce the finest cuts that meet the needs of the most discerning customers.



Our Commitment to Quality: From Farm to Table

At Pantano Carni, we believe that **great meat starts with the right care** from the very beginning. **Our livestock is raised in the fertile lands of the Po Delta**, where nature and farming come together harmoniously.

Surrounded by our own cultivated fields, we provide our animals with a healthy, balanced diet, laying the foundation for the natural quality that defines our meat.



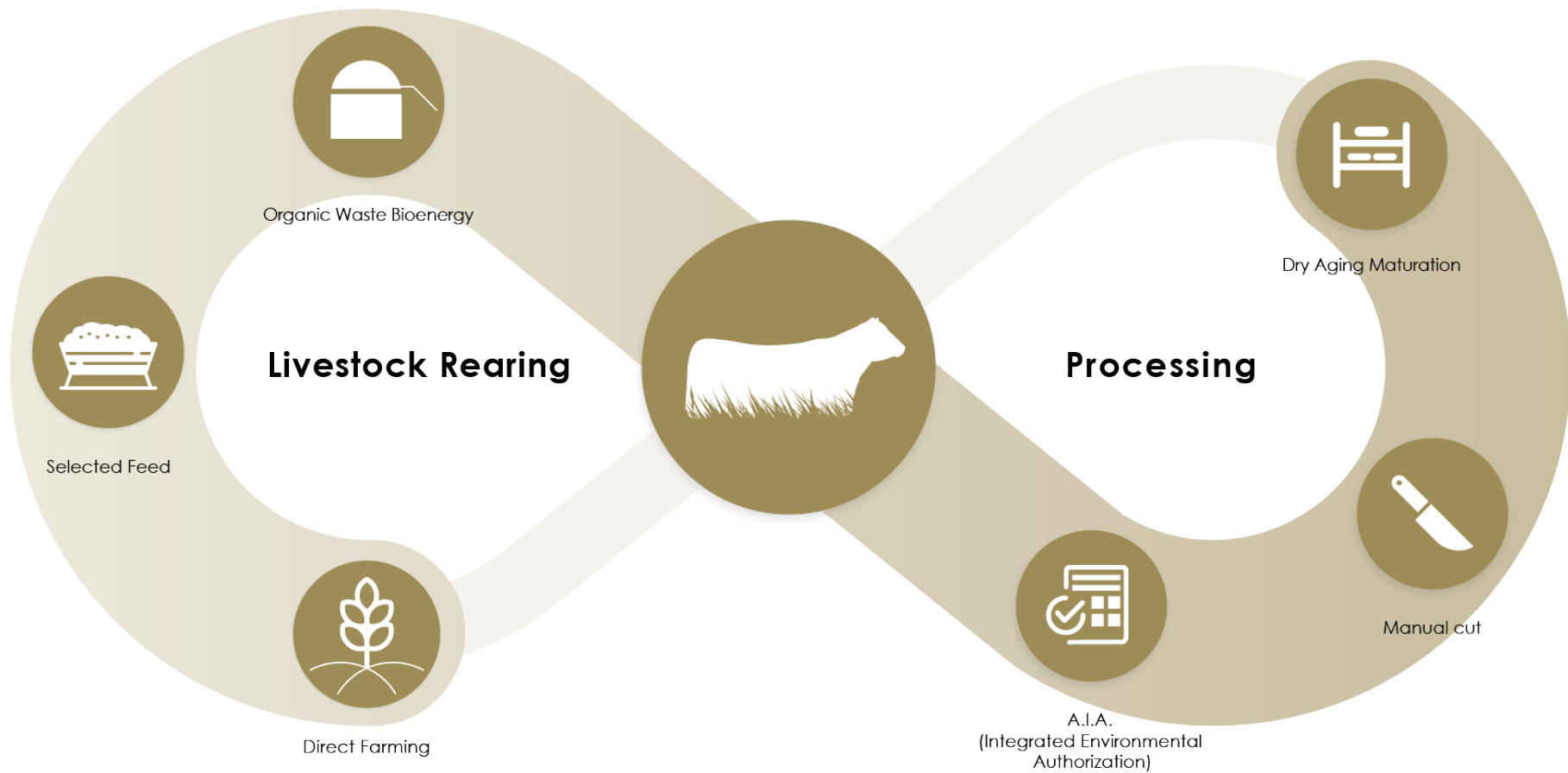
Our Commitment

We are committed to sustainable practices that ensure that both the environment and the animals are treated with the utmost respect.

By carefully controlling the conditions in which our animals are raised, we guarantee the highest standards of welfare, allowing us to produce meat that is healthy, flavorful, and sustainable.



The Pantano Cycle



Animal Welfare: The Foundation of Quality

We've designed a new barn model that completely redefines animal welfare standards. Built from natural larch wood, with large windows and a central skylight, it ensures natural light diffusion (with the ability to gradually open and shade the sides), proper ventilation, and temperature control all year round.



A Controlled Process

From livestock rearing to the final aging process, **we are committed to a continuous improvement of each step to guarantee the highest quality.**

This commitment is supported by the use of the latest generation machinery and cutting-edge technologies, which integrate seamlessly with the expertise of our skilled butchers.

We don't just produce meat — we produce quality, step by step.

The Preparation

Manual cutting is integral to our Full Production Chain, ensuring the highest level of precision and care in creating exclusive, high-quality products.

Every cut is meticulously made by our expert butchers, who handle each piece with the expertise and respect it deserves.



The Aging Process

Respecting the passage of time is crucial to us, especially in the aging of our meat.

We understand that **true flavor comes with patience**. Our Dry Aging process adds value to our meat, unlocking its full taste potential, allowing the flavors to develop to perfection.

It's an added value that reveals the passion and care we've dedicated to our product throughout the entire process.



The Product

After careful preparation and aging, our meat is ready to deliver the ultimate taste experience.

The result?

Excellence, where the meticulous care taken in every step culminates in a product that delights the senses, offering a unique flavor — **the flavor of Quality.**



The Tastelab

Our relationship with customers doesn't end with the sale.

In our TasteLab, we offer assistance and training for our dealers and customers, continually experimenting with recipes and flavors.

It's an educational space where we teach the art of meat handling and preparation, ensuring that everyone who works with our products knows how to get the most out of them.

Our TasteLab isn't just about product — it's about experience.



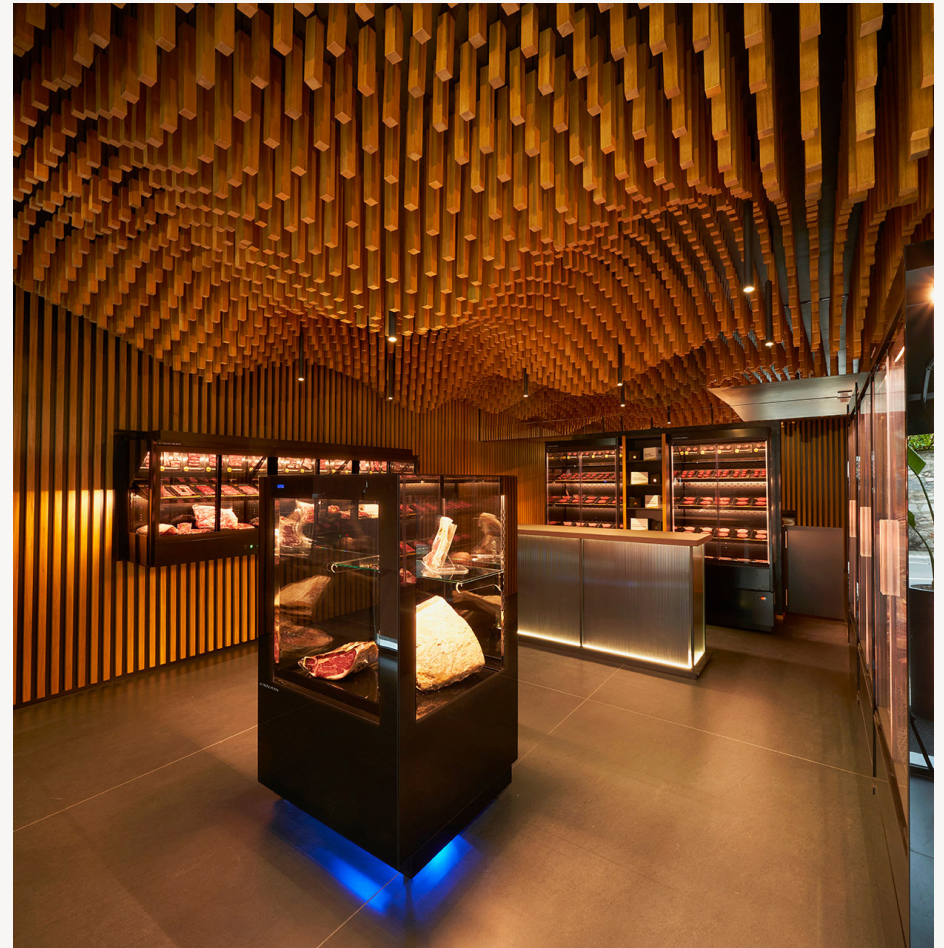
Innovation Meets Tradition

The First Meat Boutique in Italy

At Pantano Carni, innovation is built on a foundation of tradition.

While we continuously incorporate the latest technologies into our processes, we never lose sight of the time-tested methods that have defined our quality for generations.

Introducing the first-ever meat boutique in Italy, located in Forte dei Marmi, where the concept of “bespoke” takes center stage. Pantano Carni has invested in creating a revolutionary store concept that redefines the way we view meat. This iconic architecture transforms meat into a luxury product, presented with the same prestige as haute couture and fine jewelry.



As soon as you step inside the boutique, you're immediately enveloped by an atmosphere that celebrates craftsmanship and quality. The custom-designed architectural elements include a ceiling made of thousands of natural wooden slats,

designed to create a visual metaphor of waves of golden wheat — a tribute to the natural origins of the product.

The boutique's layout is an invitation to explore Pantano Carni's premium cuts in a way never seen before.



Pantano Carni S.p.a.

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