
Leoncini Group



COMPANY PROFILE

The company

The company was born in 1918, set up by Aristodemo Leoncini. Nowadays it is managed by the third and the fourth generations of Leoncini family that has always owned the company.

Company strategy

Our competitive advantage is based on a strategy of differentiation on high quality products. Our aim is to satisfy our costumers by offering them high quality, safe, genuine salumi that respect traditions and ancient Emilian recipes.



THE GROUP

The Group

Leoncini group is made by two companies, Leoncini S.r.l. and Langhiranese Prosciutti S.r.l.

Leoncini S.r.l.



It is placed in Colà di Lazise, (VR) close to Garda lake. The total covered area of the factory is 30.000 m2, with a production of 9.000 tons of salumi: **cooked hams, mortadelle, bacons and coppe.**

Since 1971 the factory is certified for exporting in CE countries with attribution number ITALIA 169 L. The plant is moreover authorized to export to countries that adopt the most rigorous rules in terms of food safeness and healthy standards. U.S., Japan, Canada, China for instance. These countries perform periodical controls and inspections on plants and production.

Langhiranese Prosciutti S.r.l.



It operates in the hearth of the typical **Prosciutto di Parma** area: Langhirano. Here 100.000 typical selected high quality Parma hams from 16 to 24 months aged are produced yearly.

The factory is certified for exporting in CE countries with attribution number ITALIA 758 L. The plant is moreover authorized to export to countries that adopt the most rigorous rules in terms of food safeness and healthy standards. U.S., Japan, Canada, China for instance. These countries perform periodical controls and inspections on plants and production.



VALUES

The Values

- ✓ The consumer is the primary focus of Leoncini Group. Our behaviour, beliefs and actions have the aim to increase the trust that consumers place in the company.
- ✓ We do not favor short-term profit at the expense of successful long-term value creation, for the company, its employees, costumers and suppliers.
- ✓ Honesty, trust and reliability drive the relationships we have with our costumers, in order to promote and maintain long-lasting business relations.
- ✓ We constantly commit ourselves in environmental protection by strictly respecting all relative rules, limiting every kind of emissions, daily purifying and biologically-physically treating all processed waters thanks to a company owned purifier.



THE PRODUCTS

Cooked hams

- ✓ Italian Cooked hams “Alta Qualità”
 - ✓ Cooked hams “Alta qualità”
 - ✓ Cooked hams “Scelti”
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Mortadelle

- ✓ Bologna IGP
 - ✓ Traditional mortadelle
 - ✓ Mortadelle stuffed with ham
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Bacons and coppe

- ✓ Smoked
 - ✓ Aged
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Specialities

- ✓ Cooked ham with herbs
 - ✓ “Busto al forno”, Rost of pork loin, “Porchetta”
 - ✓ Zampone, Cotechino
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Row hams

- ✓ Parma DOP with/without bone 16/24 months aged
 - ✓ San Daniele DOP with/without bone 16 months aged
 - ✓ National without bone 10 months aged
 - ✓ Speck
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Salami

- ✓ Milano, Nostrano, Napoli



THE PRODUCTION POLICY

Production policy

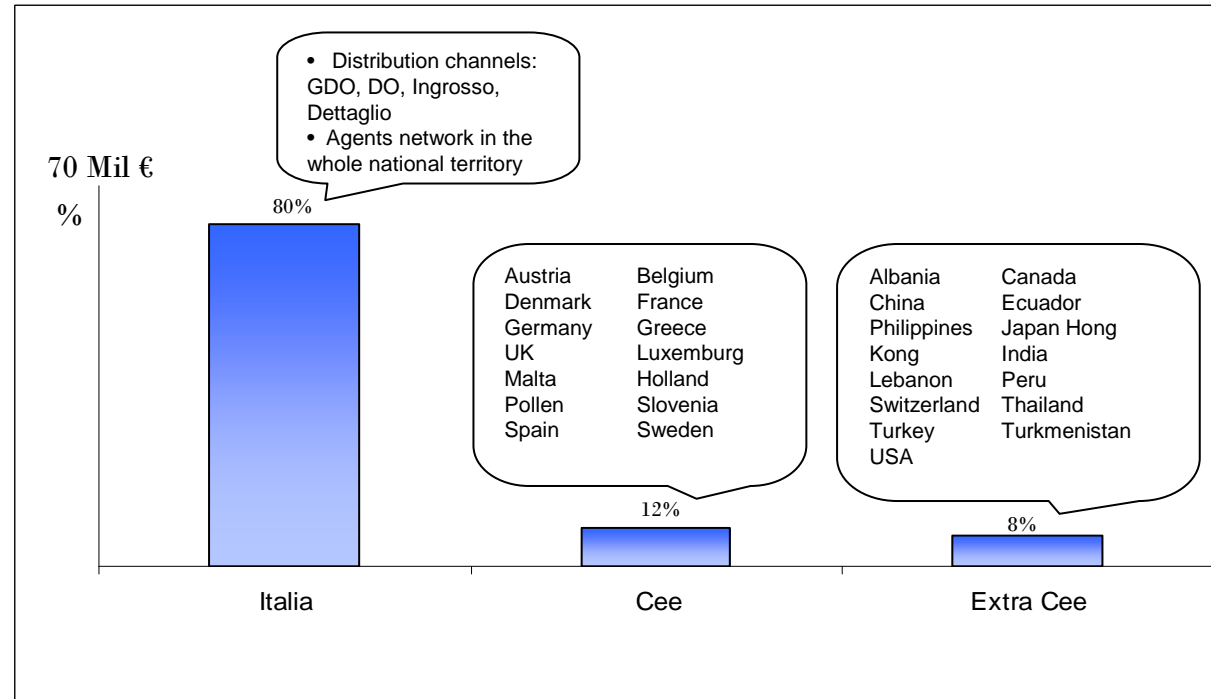
- ✓ All our products do not contain sources of gluten, therefore they are suitable for all who suffers of celiac disease (the company's entire products range is present in the AIC handbook)
- ✓ All our products do not contain soya proteins, plasmatic proteins, starches and potato starch, commonly used to retain water in the products
- ✓ We do not produce for warehousing, instead we daily program the production only on ordered products, guaranteeing in this way the maximum respect of TMC for every product.
- ✓ All our production lines are developed around "mild technologies" that minimize the negative effects of processes and operations, with the aim of preserving in the finished product all its nutritional and organoleptic properties
- ✓ Every day we clean all machineries and we constantly guarantee an optimal working environment in order to obtain the best results in terms of products quality and safeness
- ✓ We use only company workforce, for both production and cleaning operations
- ✓ All the industrial waste and production by-products are suitably treated, differentiated and disposed in authorized plants following in force rules.
- ✓ We purify and physically-biologically treat all waste waters thanks to a company owned purifier



THE MARKETS

2007 Group Revenues

- Italy
- CEE
- Extra CEE



- ✓ In CEE countries we operate trough importers, agents and directly with the major retail companies
- ✓ In Extra CEE countries we operates trough importers and agents

