



*H e r m a n o s*  
**Font Verdaguer** sa

• Salchichón y embutidos •

HERMANOS FONT VERDAGUER, S.A.

For 35 years devoted to the manufacture of specialities.

**TRADICION E INNOVACION**  
*TRADITION AND INNOVATION*



# the Company:

## **HISTORY:**

To know our company it is important to know about its surroundings: mountainous due to its proximity to the Pyrenees and with cold and dry winters. The sausages (cured pork sausage products) have been made in the traditional manner for many years, being a very important part of the livelihood of rural families.

The renown of cured pork products made here spread rapidly, thus demand from all parts of Spain increased. From the mid 20th century, there was a budding industrialisation of the whole region, with the aim of supplying sausages all year round, and not just in the winter, the most prestigious areas being the districts of Vic (Osona) and Olot (La Garrotxa).

At that time our company was born. Processes were automated little by little to continue the manufacturing of the famous Salami-type sausages, "Fuets", Hams, etc.

Our company focused on specialisation in these cured pork products, enlarging the range with new specialities, formats and qualities.

The original factory has become a modern installation for manufacturing and curing Salami-type sausages and Hams.

Our installations in Sant Esteve d'En Bas (8 km. from Olot) currently manufacture and distribute products to the whole of the Iberian Peninsula, Balearic Islands, Canary Islands and many European countries.

You can find our products in quality shops, supermarkets and possibly during your stay in many Hotels in the Peninsula.

# Specialities and products for nowadays' customers

We are a traditional company but, at the same time, totally adapted to the present market. Our purpose is to satisfy the current consumer by joining the quality of the traditional products with the new technology in order to assure the best quality.



# Company profile

## ◆ **COMPANY INFORMATION:**

Foundation: 1977

Employees: 50

Manufacturing plant: Sant Esteve d'En Bas (Girona)- Facilities: Plot of land 22.000 m2, Plant: 6.000 m2

Production: 3.000.000 kilos a year.

## ◆ **COMMERCIALIZATION:**

Nowadays our products are commercialized all over Spain and in most European countries.

## ◆ **COMMERCIALIZATION IN SPAIN:**

For the commercialization in Spain we have a network of Commercial Agents and Dealers covering the whole of the Peninsula, Balearic and Canary Islands. Including Commercial Agents and Dealers, they amount about 80 collaborators.

Commercialization is carried out by the following channels:

- ◆ Supermarket Chains / Modern Distribution.
- ◆ HORECA.
- ◆ Traditional Shops.

## ◆ **HERMANOS FONT VERDAGUER, S.A. GUARANTEE AND COMMITMENT**

30 years Experience: The company HERMANOS FONT VERDAGUER, S.A. was created in 1977, to continue a family owned business devoted to the manufacturing of cured sausages.

HEALTH REGISTRY: Nr. : 10-01931/GE. Granted for the "production and/or processing of meat products", into force since 1980.

◆ IFS INTERNATIONAL FOOD STANDARD IN 2010.

◆ ISO 9001/2000. At present, our company has implemented all the controls related to this Standard.

UNIQUE LIST OF SPANISH EXPORTERS: This list will only admit the Spanish companies, whose quality control levels meet the ones requested by a group of third countries with much more strict Health requirements. It is foreseen to be issued in 2011.

Officially approved company for trading within the European Community with approval number 10.01931/GE CE.

HCCP. Introduction of Critical Control Point in the complete manufacturing process.

Official Veterinary Control Service, regularly carried out in installations, raw materials, additives, etc...

Traceability. Complete batch traceability in the manufacturing process.

Controlled air conditioning: Control and adjustment of temperature and humidity in the product maturing chambers.

Product analytical control: Agreement with IRTA, an official organization from Generalitat, to carry out a physico-chemical analytical control as well as a microbiological control of the manufactured products. The agreement includes consulting from their testing plant for products and production processes.

Cleaning/disinfection controls with an agreed Laboratory.

Own purification of sewage (water-treatment plant)

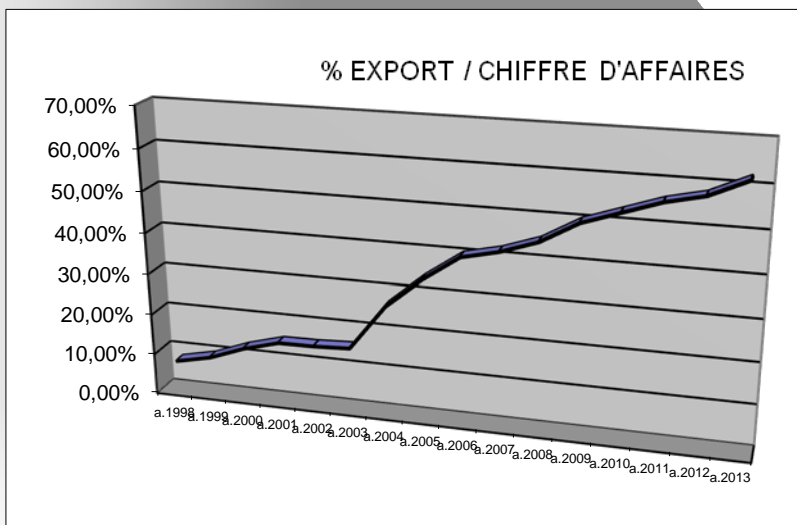
# Exports

- ◆ **EXPORTS:**

Export commercialization is carried out in two areas:

EUROPEAN COMMUNITY.  
OTHER COUNTRIES.

- ◆ Exports to the European Countries are through Commercial Agents, as well as Importers.  
At the present we export to more than **20 Countries**, mostly to:  
Germany, France, Netherlands, Italy, Switzerland, Belgium, Hungary, Poland, Russia, Malta, Ukraine, Portugal, Rumania ....  
**60% of the total sales.**





OCA Instituto de Certificación, S.L.U.

como entidad de certificación acreditada según ISO/IEC Guide 65 para certificaciones IFS y tras haber firmado un contrato con el propietario de IFS confirma que la compañía

## HERMANOS FONT VERDAGUER, S.A.

Ctra. Vic a Olot, km. 31  
17176 SANT ESTEVE D'EN BÀS (GIRONA). España  
RCS: 10.01931/CE  
COID: 29845

cumple con los requisitos de:

### International Food Standard (IFS) Version 6, Enero de 2012

para el alcance de producto 1- Carnes rojas y blancas, aves de corral y productos cárnicos y los alcances tecnológicos C,D,E,F en:

**PRODUCCIÓN Y ENVASADO (AL VACÍO EN BOLSAS DE PLÁSTICO, EN FLOWPACK Y EN CARTÓN) DE PRODUCTOS CÁRNICOS CURADOS (EMBUTIDOS).**

INSTITUTO DE CERTIFICACIÓN

con nivel **SUPERIOR**

exclusiones **NINGUNA**

Certificado nº: 34/6500/14/1399

Fecha de la auditoría: 30-31/10/2014

Fecha de emisión del certificado: 16/12/2014

Próxima auditoría entre el: 05/09/2015-14/11/2015

Certificado válido hasta: 25/12/2015



Director General

Santiago Olivas

Responsable de  
Seguridad Alimentaria

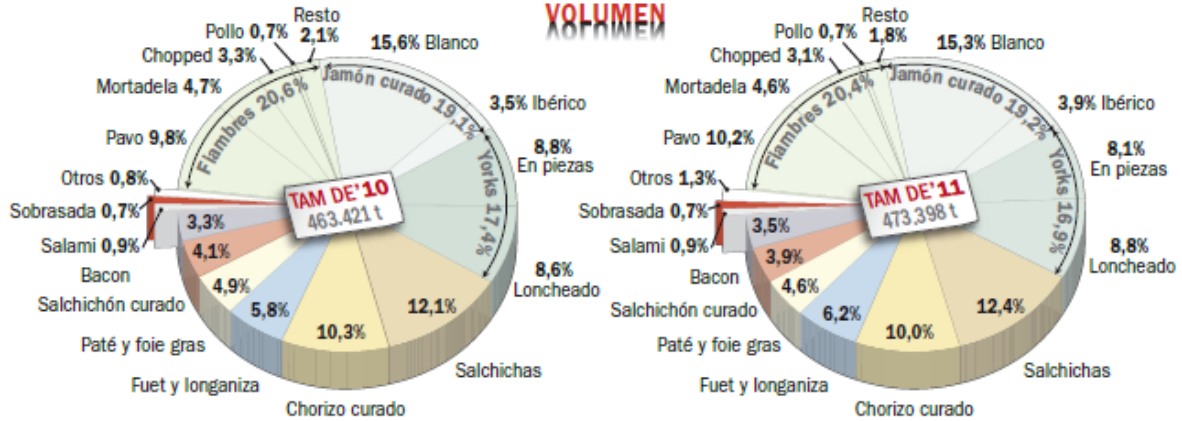
Vanessa Almarcha

Cualquier aclaración adicional relativa tanto al alcance de este certificado como a la aplicabilidad de los requisitos de la norma se puede obtener consultando a la organización.

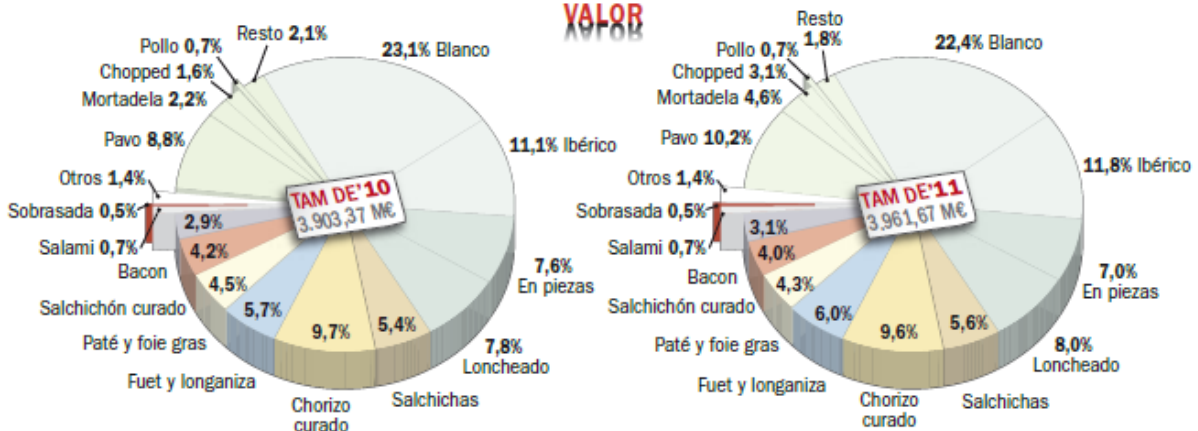
Avda. de les Carrigues, 46 - Parc Empresarial El Mas Blau II - 08820 El Prat de Llobregat (Barcelona)

## REPARTO DEL MERCADO DE ELABORADOS CÁRNICOS CURADOS Y COCIDOS (\*)

### VOLUMEN



### VALOR



(\*) En canal tradicional+ilbreservicio en Península y Baleares  
Fuente: Nielsen

- ◆ Nuestra empresa produce entre el 6% - 8% del salchichón y salami que se consume en España



# Quality and exclusiveness.

- ◆ **Products, exclusively manufactured by our company.**



