PATENT N. EP2769276B1
FOOD DEVICE AND METHOD
EUROPEAN PATENT OFFICE
EUROPEAN APPROVED

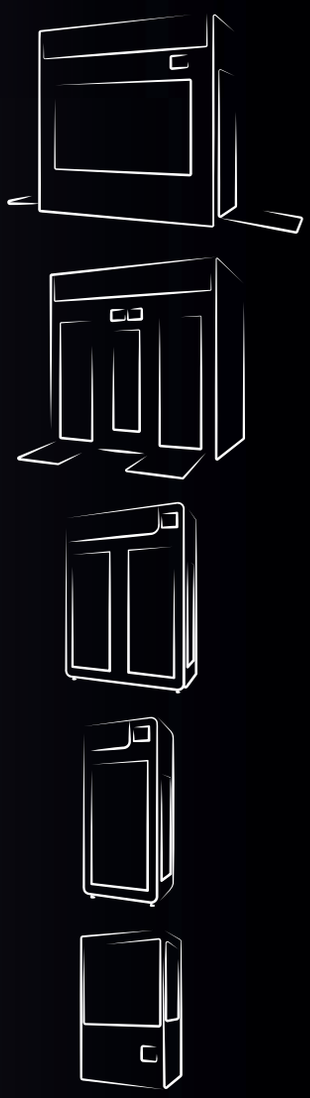
PATENT N. CA 2852650
FOOD DEVICE AND METHOD
CANADIAN INTELLECTUAL PROPERTY OFFICE
CANADIAN APPROVED

Stagionello®

4.0 MEAT CURING *DEVICE*

FERMENTATION AND PROFESSIONALCURING CABINETS

with meat-specific
pH management technologies



ORIGINAL, PATENTED
MADE IN ITALY

Stagionello®

WE SEE TRADITION IN YOUR FUTURE

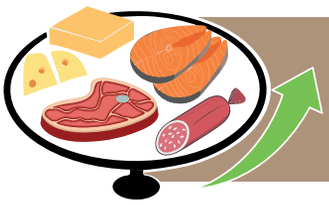
Since 1993, we protect and promote the production and consumption of typical and traditional foods



An "international family company" 100% made in Italy dedicated to preserving Italian gourmet traditions through food and crafts.



First and foremost, professionals' want to be elevated and motivated by cutting-edge technology and facilities dedicated to food safety.



Our daily commitment to increasing the value of food has propelled us to the forefront of meat processing and preservation, as well as cured meats and cheeses.



OUR EXPERTISE EXISTS
TO ASSIST YOU
IN ACHIEVING SUCCESS

CUOMO METHOD®

Innovation is a successful tradition

"The ***Cuomo Method***® is a patented method that uses only natural physical parameters and makes it possible to monitor the physical and chemical state of the foods throughout the transformation process by continuous pH analysis, verification and management".

THE **ONLY** PATENTED METHOD BASED ON
FOOD pH MANAGEMENTO

PATENT N. CA 2852650 — FOOD DEVICE AND METHOD — CANADIAN INTELLECTUAL PROPERTY OFFICE — CANADIAN APPROVED

CIPO N° CA2852650
(CANADIAN INTELLECTUAL PROPERTY OFFICE)

PATENT N. EP2769276B1 — FOOD DEVICE AND METHOD — EUROPEAN PATENT OFFICE — EUROPEA APPROVED

EPO N° EP 2769276B1
(EUROPEAN PATENT OFFICE)

PATENTED

Patented
in Europe and Canada

VALID

Validated
by leading Italian Universities

Certifies
the food-safety of your end products

The Cuomo Method® is the ideal synthesis of solely natural physical characteristics, designed to replicate a **perfect microclimate** that guarantees food-safe artisanal items with a genuine traditional flavor.

QUALITY GUARANTEED

- Climatic® Recipe logged into each device
- Validated operating procedures for each food item
- Certified productions of **READY TO EAT FOOD**

SAFETY CERTIFIED

- License of device use with method management software
- Certified Intended Use and production capacity, always included
- Supported by the Scientific validation from top Universities

FOOD SOVEREIGNTY

- Promoting Km0 – Farm to Table – Local Farming
- Valorizing and use of the whole animal
- Personally-branded food products

SUSTAINABLE ECONOMY

- Shelf -life of up to 365 days
- Weight-loss management
- Return on investment in just a few months!





SICUR FOOD CONTROL®
IOT.4.0

Patent n. EP2769276B1

The **Sicur Food Control®** is the technological translation of the Cuomo Method®: a patented device that allows you to **CONTROL, ANALYZE and MANAGE** the preservation and/or processing phases of your productions inside the climate cabinet through a simple and intuitive display.

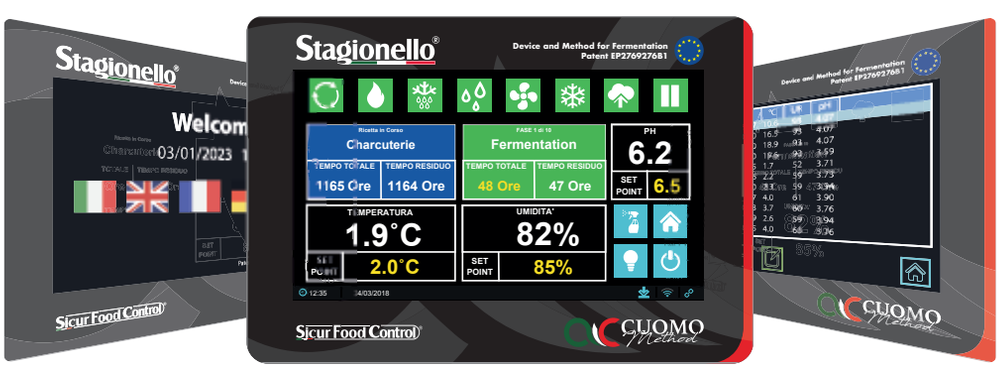
The patented technology of the **SFC®** has revolutionized the world of professional food processing forever.

REPRODUCIBILITY and **REPEATABILITY** ***at any time of the year*** thanks to a unique device capable of concentrating sophisticated state-of-the-art analysis systems with the simplicity of a touch screen interface.

RISK-FREE ACCESS TO SAFETY WITH STAGIONELLO® TECNOLOGY:

1. MAKE YOUR OWN PRODUCTS
2. LOAD YOUR DEVICE
3. START THE CLIMATIC RECIPE (up to 8 free pre-set beef curing charcuterie recipes)
4. TASTE YOUR ***READY TO EAT FOODS***

A device developed for each food sector: loaded with software and climate-specific formulas for beef, fish, and cured meats, all in conformity with food safety requirements.



STAGIONELLO®
MEAT CURING DEVICE
FOR PROFESSIONAL MEAT CURING

TECHNOLOGY ALWAYS *BY YOUR SIDE*

DISPLAY

Display: 7-inch ultra led touch screen display.

I.O.T. 4.0

IoT technology with a 4.0 network system that provides remote assistance, software updates, and remote diagnostics.

U.T.A.

U.T.A. Food air treatment unit; integrated system in the climatic chamber manufactured entirely of Aisi 304 stainless steel (no polystyrene).

FUMOTIC

Patented and certified by the Italian Ministry of Economic Development drop-weight management system for cold smoking and/or flavouring.

CLEANING IN PLACE

C.I.P. Automatic and integrated washing system.

PH-METRIC SYSTEM

Integrated pH-metry system with safety alarm that continuously **analyzes, verifies**, and **manages** the pH of food (compliant with international food safety standards)

CLIMATE RECIPE

Pre-set operating procedures in conformity with international food safety regulations, or can be customised in the My Recipes section.

HACCP

A sophisticated system for integrated and remote networked HACCP in accordance with international food safety regulations. Tracking of all values is directly visible on the display, remotely, or in print.

STRUCTURE

Standard internal structure in AISI 304 stainless steel

U.T.A. STAINLESS STEEL AISI 304



M.O.C.A. CERTIFICATION



FOOD pH MANAGEMENT



LICENSE TO USE THE METHOD



Stagionello®
4.0 MEAT CURING *DEVICE*

The authentic taste of meat beyond all imagination

A unique, patented, and professional device, *100% made in Italy*, to transform meat into innovative **READY TO EAT** foods with the safety of the exclusive pH-metry system

EXQUISITE MATURED MEATS UP TO 12 MONTHS

INNOVATIVE BEEF CURED MEATS AND HAMS
(INCLUDING HALAL TYPE)

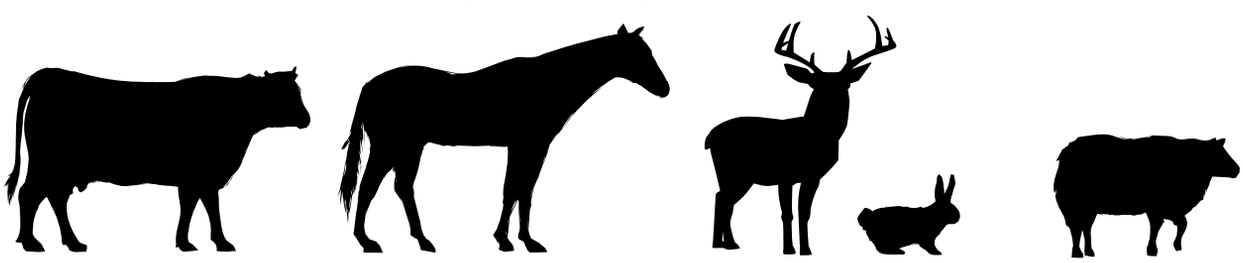
TASTY COOKED BEEF SALAMI

OWN BRAND

DIFFERENT **TRANSFORMATION** PROCESSES:

- **CONTINUOUS FERMENTATION**
- **DEFINED PHASES OF FERMENTATION**
- **COOKING CYCLE**
- **SMOKING PHASES**

Thanks to the Cuomo Method® applied to the Stagionello® Meat Curing Device you can process all species of fish:



BEEF MEAT | EQUINE MEAT | GAME | SHEEP AND GOAT MEAT

WHAT DOES THE ACADEMIC WORLD SAY

Technical and scientific data analysis on the food certify an increase in shelf life of up to **12 months** and an increase in nutritional values of up to **30%**.
A technology that allows you to manage weight loss. The pH-managed process enables the production of 'ready to eat' foods with intense aromas, bold flavors, and unmatched tenderness, ensuring the consumer an original gastronomic experience.

8 climatic recipes validated and **certified** by Stagionello® project partner Universities are available by default along with endless possible combinations to experiment with.
A technological innovation for a safer business:
ROI up to **300%** for each production cycle.

Shelf life	Until 12 months
Cycle time	Minimum 30 days
Weight-loss	About 15% in 30 days (ref. Bone-in beef loin)

EFSA-COMPLIANT TECHNOLOGY

European Food Safety Authority

The Stagionello® Meat Curing Device is the only device on the market that fulfill all requirements dictated by EFSA's scientific opinion and related regulations on the correct and safe production of matured meat (DRY-AGE)
HUMIDITY, TEMPERATURE, VENTILATION, aW and pH are all factors that the patented IoT4.0 technology No. EP 2769276B1 manages continuously to ensure safety.

ALL THE FUNCTION

MATURING

DRY- AGE

DRYING

FERMENTING

SMOKING

COOKING

PRESERVING

MANAGING WEIGHT LOSS



STAGIONELLO® DEVICES
ALL MODELS FOR EVERY NEED!

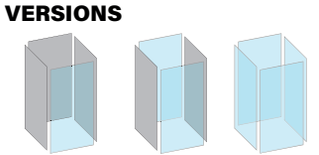


PLUG-IN

from 60 kg to 200 kg of productions/month
PLUG-IN AESTHETICS, VERSATILITY AND TECHNOLOGY

COOKING AVAILABLE

VERSIONS



TECA

from 100 kg to 200 kg of productions/month
INNOVATION AMONG BENCH FURNITURE

VERSIONS





CUSTOM

THE REALISATION OF YOUR TAILOR-MADE PROJECT

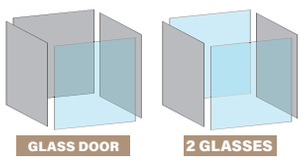


FOR PRODUCTIONS
FROM 100 KG TO 5000 KG

WALK-IN

from 400 kg to 1200 kg of productions/month
LARGE PLANTS, FOR LARGE PRODUCTIONS

VERSIONS



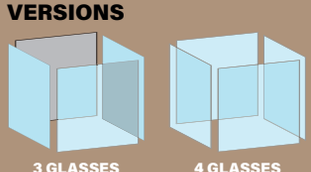




TUNNEL

from 600 kg to 1800 kg of productions/month
PLANT IN LINE WITH YOUR PRODUCTION

VERSIONS



ALWAYS INCLUDED

- SICUR FOOD CONTROL® 4.0
- pH-METRY SYSTEM
- HACCP SYSTEM
- AIR TREATMENT UNIT
- DOUBLE TANK OF WATER AND AROMA
- CLEANING IN PLACE
- FUMOTIC ®
- INTEGRATED CLIMATE RECIPES
- CUSTOMISABLE PHASED RECIPES
- NATURAL LIGHT LED 4000K

WALK-IN 4.0

MODEL **300-900KG / 1200KG**



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

EQUIPMENT

12 CART WITH 5 GRILLS/EACH

EXTERNAL DIMENSIONS

2550W X 2550D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A
400V / 60 Hz/ R452A

ENERGY CONSUMPTION 300-900KG

2,90KW - 5,6 A

ENERGY CONSUMPTION 1200KG

3,60KW - 5,6 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

2 GLASSES



BACK 300-900KG

2 GLASSES



BACK 1200KG

2 GLASSES

WALK-IN 4.0

MODEL **200-600KG / 800KG**

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

EQUIPMENT

8 CART WITH 5 GRILLS/EACH

EXTERNAL DIMENSIONS

2550W X 1750D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A
400V / 60 Hz/ R452A

ENERGY CONSUMPTION 300-900KG

2,70KW - 5,9 A

ENERGY CONSUMPTION 1200KG

3,60KW - 8,5 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



GLASS DOOR



BACK 200-600KG

2 GLASSES



FRONT

2 GLASSES



BACK 800KG

2 GLASSES

WALK-IN 4.0

MODEL **100-300KG / 400KG**



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

EQUIPMENT

4 CART WITH 5 GRILLS/EACH

EXTERNAL DIMENSIONS

2550W X 950D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A
400V / 60 Hz/ R452A

ENERGY CONSUMPTION 100-300KG

1,70KW - 7,7 A

ENERGY CONSUMPTION 400KG

2,40KW - 5 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

2 GLASSES



BACK 100-300KG

2 GLASSES



BACK 400KG

2 GLASSES

TUNNEL 4.0

MODEL **1800KG**

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

EQUIPMENT

12 CART WITH 5 GRILLS/EACH

EXTERNAL DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550W X 3750D X 2565H mm

EXTERNAL DIMENSIONS WITH GUIDEWAYS / HOOKS

2550W X 3750D X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

16KW - 26 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



3 GLASSES



FRONT

4 GLASSES

BACK

4 GLASSES

TUNNEL 4.0

MODEL **1200KG**



3 GLASSES

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

EQUIPMENT

8 CART WITH 5 GRILLS/EACH

EXTERNAL DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550W X 2550D X 2565H mm

EXTERNAL DIMENSIONS WITH GUIDEWAYS / HOOKS

2550W X 1150D X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

10KW - 21 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

4 GLASSES

BACK

4 GLASSES

TUNNEL 4.0

MODEL **600KG**

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

EQUIPMENT

4 CART WITH 5 GRILLS/EACH

EXTERNAL DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550W X 1150D X 2565H mm

EXTERNAL DIMENSIONS WITH GUIDEWAYS / HOOKS

2550W X 1150D X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

5,9KW - 10,5 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



3 GLASSES



FRONT

4 GLASSES

BACK

4 GLASSES

PLUG-IN 4.0

MODEL **200KG**



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT GLASS DOOR

10 PAIR OF GUIDES + 10 GRIDS

EQUIPMENT 2 GLASSES/ 4 GLASSES

5 PAIR OF GUIDES + 5 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,18KW - 5,4 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

T° INTERNAL	T° EXTERNAL
-3° / +75°	+10°/+32°

COOKING

ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT BACK

2 GLASSES



FRONT BACK

4 GLASSES

PLUG-IN 4.0

MODEL **100+100KG TWIN**

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

10 PAIR OF GUIDES + 10 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,50KW - 6,9 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

T° INTERNAL	T° EXTERNAL
-3° / +75°	+10°/+32°

ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



GLASS DOOR



FRONT BACK

2 GLASSES



FRONT BACK

4 GLASSES

PLUG-IN 4.0

MODEL 100+100KG COMBO



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

12 PAIR OF GUIDES + 12 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,50KW - 6,9 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

T° INTERNAL	T° EXTERNAL
-3° / +75°	+10°/+32°

COOKING

ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT BACK

2 GLASSES



FRONTE BACK

4 GLASSES

PLUG-IN 4.0

MODEL **150KG**

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

5 PAIR OF GUIDES + 5 GRIDS

EXTERNAL DIMENSIONS

905W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,18KW - 5,4 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°

T° INTERNAL	T° EXTERNAL
-3° / +75°	+10°/+32°

COOKING

ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



GLASS DOOR



FRONT BACK

2 GLASSES



FRONT BACK

4 GLASSES

PLUG-IN 4.0

MODEL **100KG**



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

5 PAIR OF GUIDES + 5 GRIDS

EXTERNAL DIMENSIONS

730W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

0,75KW - 3,4 A

T° INTERNAL	T° EXTERNAL
-3° / +35°	+10°/+32°
T° INTERNAL	**T° EXTERNAL**
-3° / +75°	+10°/+32°

COOKING

ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT BACK

2 GLASSES



FRONTE BACK

4 GLASSES

TECA 4.0

MODEL **200KG**

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

2 PAIR OF GUIDES + 3 GRIDS

EXTERNAL DIMENSIONS

1300W X 880D X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A
230V / 60 Hz/ R452A

ENERGY CONSUMPTION

4,14KW - 18 A

T° INTERNAL	T° EXTERNAL
-3° / +25°	+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

4 GLASSES



BACK

4 GLASSES

TECA 4.0

MODEL **150KG**



FRONT

4 GLASSES



BACK

4 GLASSES

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

2 PAIR OF GUIDES + 3 GRIDS

EXTERNAL DIMENSIONS

980W X 880D X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A
230V / 60 Hz/ R452A

ENERGY CONSUMPTION

3,10KW - 13,47 A

T° INTERNAL	T° EXTERNAL
-3° / +25°	+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304

TECA 4.0

MODEL **100KG**

SETUP

EXTERNAL COLOR

INOX AISI 304 / RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

2 PAIR OF GUIDES + 3 GRIDS

EXTERNAL DIMENSIONS

670W X 880D X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A
230V / 60 Hz/ R452A

ENERGY CONSUMPTION

2,32KW - 10 A

T° INTERNAL	T° EXTERNAL
-3° / +25°	+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

4 GLASSES



BACK

4 GLASSES

Stagionello Chef®

we started with traditionally simple elements to ensure technologically natural products for the future

With Stagionello®, meticulous study of raw materials, flavors, and preservation methods has given rise to genuine products, natural blend, and secure flavors, making them accessible tools for every user, all around the world!

SEMI-FINISHED FOODSTUFFS

SPICE BLENDS

WHOLE ANATOMICAL PIECES

BRESAOLA

FAT

BEEF TALLOW

FLAVORED SMOKING

SMOKE
WHITE TRUFFLE
BLACK TRUFFLE
BARBECUE









DISCOVER THE PRODUCTS



STAGIONELLO® service

Stagionello® Service is the CUAT (Unique Technical Assistance Center) that provides you with technical and technological support online or at your business, offering maintenance, service, training and rentals for short, medium and long periods.

TECHNICAL SUPPORT

- INSTALLATION AND TESTING
- ROUTINE SCHEDULED MAINTENANCE
- EXTRAORDINARY MAINTENANCE
- EXTRAORDINARY MAINTENANCE

REMOTE SUPPORT

- REMOTE DIAGNOSTICS
- REMOTE MANAGEMENT WITH 24-HOUR CALL CENTER OPERATOR
- DATA INTERCONNECTION WITH AUTOMATIC DISCHARGE

AFTER-SALES SUPPORT

- NON-OBSOLESCENCE GUARANTEE
- WARRANTY EXTENSION
- SYSTEM REFURBISHMENT
- SYSTEM EXCHANGE

TECHNOLOGICAL SUPPORT

- PRODUCTION ASSISTANCE WITH STANDARD OPERATING INSTRUCTIONS
- TECHNOLOGICAL SUPPORT FOR PRODUCT DEVELOPMENT
- NEW PRODUCT RESEARCH AND DEVELOPMENT
- HEALTH VALIDATION
- SCHEDULED ROUTINE VERIFICATION OF THE DISCIPLINARY (VOPD) + ANALYSIS
- SUPPORT FOR FOOD-SAFETY SCIENCE AND TECHNOLOGY

DISCOVER THE SERVICES →



STAGIONELLO® ACADEMY

The Stagionello® Academy promotes and carries out events and training courses for food operators and handlers of large-scale retail chains as well as providing specific training modules for consumers and professionals in dedicated sectors such as restaurants, butchers, fishmongers, delicatessens.

Master Courses and Specialist levels in applied technology that integrate scientific, technological, and technical topics from three distinct food industries, all based on the Cuomo Method®.

- COURSES ARE ALWAYS INCLUDED WITH 4.0 DEVICES
- ACADEMY WORLDWIDE
- THEORETICAL/PRACTICAL COURSE
- UNIVERSITY COLLABORATIONS
- SPECIALIZED TECHNOLOGISTS
- MULTICHANNEL COURSES

TRAINING **BY YOUR SIDE**

ON SITE COURSES

ON DEMAND COURSES

LIVE COURSES

ON SITE **MEAT** CURING COURSE

Technological course on **professional aerobic maturation** of meat and production of beef charcuterie.

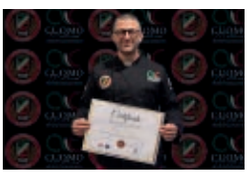
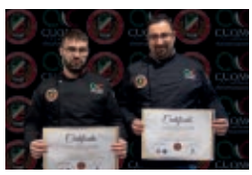
DURATION
1 DAYS

2 PRACTICAL
PRODUCTIONS

COURSE
PURCHASE

BUY

VOUCHER
ON YOUR DEVICE







ADVANTAGES

INCREASE OF FISH QUALITY

At the conclusion of the processing technique, laboratory tests carried out at accredited research centers and Universities have shown an increase in the food's nutritional qualities.

INCREASED SHELF-LIFE

Preservability of curing meat using Stagionello® Meat Curing Device 4.0 and Cuomo Method applied for up to 12 months.

READY TO EAT FOODS *(to be consumed raw)*

Certifiable B.R.C. (British Retail Consortium) and I.F.S. (International Food Standard).

SHORT AND SAFE PRODUCTION TIME

Three alternative processing cycles:
1. Continuous fermentation, 2. Defined-stage fermentation, both with or without flavored smoke, and 3. the Cooking cycle, are used to produce a variety of ready-to-eat dishes from 4 to 21 days.

TRACEABILITY

Process data traceability is stored on an integrated HACCP database that may be viewed both on-site and remotely.

SAFE AND PROFITABLE BUSINESS

This process allows the user an average R.O.I. (return on investment) of 300% per production cycle.

UP TO 300% RETURN ON INVESTMENT PER PRODUCTION CYCLE

CURING MEAT PRODUCTION

Production cycle = 7 days
(estimate calculated on FULL LOAD - 130 kg of Beef loin/cycle)

	€	U.M
Raw material cost	10,00 €	Kg
Incidence of processing by loin	5%	%/Kg
Weight drop processing incidence	13%	%/Kg
Operating costs	0,65 €	€/Kg
Price of meat matured 30GG. (ref. GDO)	36,00 €	€/Kg

MONTHLY STATEMENT

COSTS	€/month	REVENUES	€/month
Raw material cost	1.365,00 €	PF sales	4.071,60 €
Proccesing per loin	68,25 €		
Operating costs	88,73 €		
total	1.521,98 €	*total*	4.071,60 €

MONTHLY NET PROFIT	2.549,63 €

JOIN US

PARTNERS























JOIN US

UNVERSITY

ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA

UNIVERSITÀ DEGLI STUDI
DI NAPOLI FEDERICO II

UNIVERSITÀ
DEGLI STUDI
DI PADOVA

UNIVERSITÀ DEGLI STUDI
DI MILANO

University of
Zagreb

Niagara
College
Canada

Centre for
Meat Innovation
& Technology

I.P.S.E.O.A.

IRTA
RECERCA | TECNOLOGIA
AGROALIMENTÀRIES

METROPOLITAN
Community College

ICCA™
INTERNATIONAL CENTRE
FOR CULINARY ARTS
DUBAI

Leeds City College

GEORGE
BROWN
COLLEGE

CONESTOGA
Connect Life and Learning

NSW GOVERNMENT | TAFE NSW

basque
culinary
center

OUR TESTIMONIALS

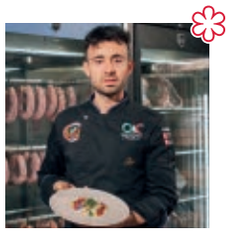
MASTER



Marco Visciola
EATALY GENOVA



Pasquale Palamaro
INDACO



Ciro Sicignano
LORELEI



Paolo Casagrande
LASARTE



Alessandro Tormolino
SENSI



Michael Combs
Metropolitan community college NEBRASKA



Marinos Souranis
MARATHIA



Pablo Esposito
MALTA



Duff Lampard
CANADA



Maddalena Tessitore
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BIFRÒ



Jacopo Ticchi
TRATTORIA DA LUCIO



Luca Terni
LA LOCANDA DI ANSEDONIA



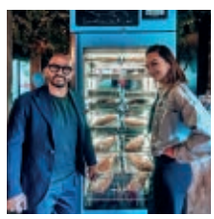
Mario Stasio
FRATELLI DI PIZZA



Amr Abdel Ruhmum
THE FABRIQUE



Andrey Vishnevskiy
VISHNEVSKIY

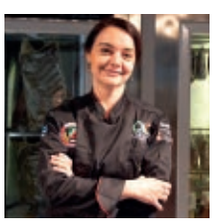


Roberto Costa
MACELLAIO RC

TUTOR



Umberto Salustri
ROMOLO AL PORTO



Heghine Manukyan
PIZZARIA



Bartolomeo Marmoreo
CONTROCORRENTE



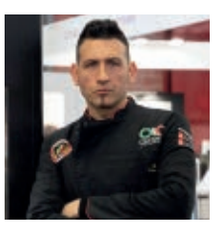
Pau Brossa
PURA BRASA



Pietro Marongiu
TERZA SPIAGGIA



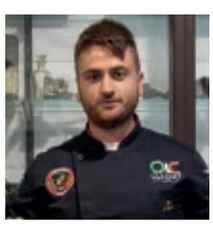
Felice Santodonato
IPSEOA TOR CARBONE



Massimiliano Elia
ANTICA MACELLERIA ELIA



Alessandro Venneri
BRACE E SAPORI



Daniele Grandinetti
MACELLERIA GRANDINETTI



Emanuele Scalise
A GUCCERIA I FIORELLA



Brian Polcyn
UNIVERSITY OF MICHIGAN - USA



Thomas Carletti
SAPORE DI MARE AMELIA

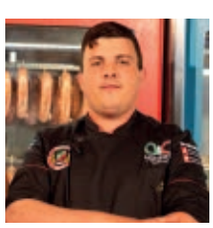
EXPERT



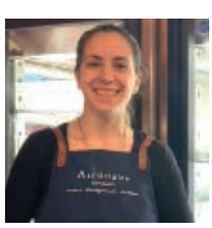
Gianni Gianfrate
GIANFRATE CARNI PREGIATE



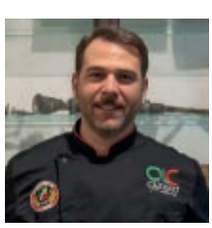
Pamela Pascuzzo
LA BELLA 'MBRIANA



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Erica Caputo
ALL'ORIGINE



Max Forbitti
LA STALLA



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