





Dellavalle produces and commercializes livestock, fresh meats and charcuterie **Organic and not-Organic**.

Mission: *To Be a Vertically Integrated Farm Centered Market Leader Selling Healthy and Animal Respectful Products.*

Vision: *Working Together to Make Things Better for **You, Us** and the **Planet**.*

We are an integrated entity composed of three key companies with distinct roles in its agri-food chain.



Group



La Valle, entirely dedicated to pig farming and breeding with staff and facilities focused on animal welfare, gives its name to the premium cured meat line.



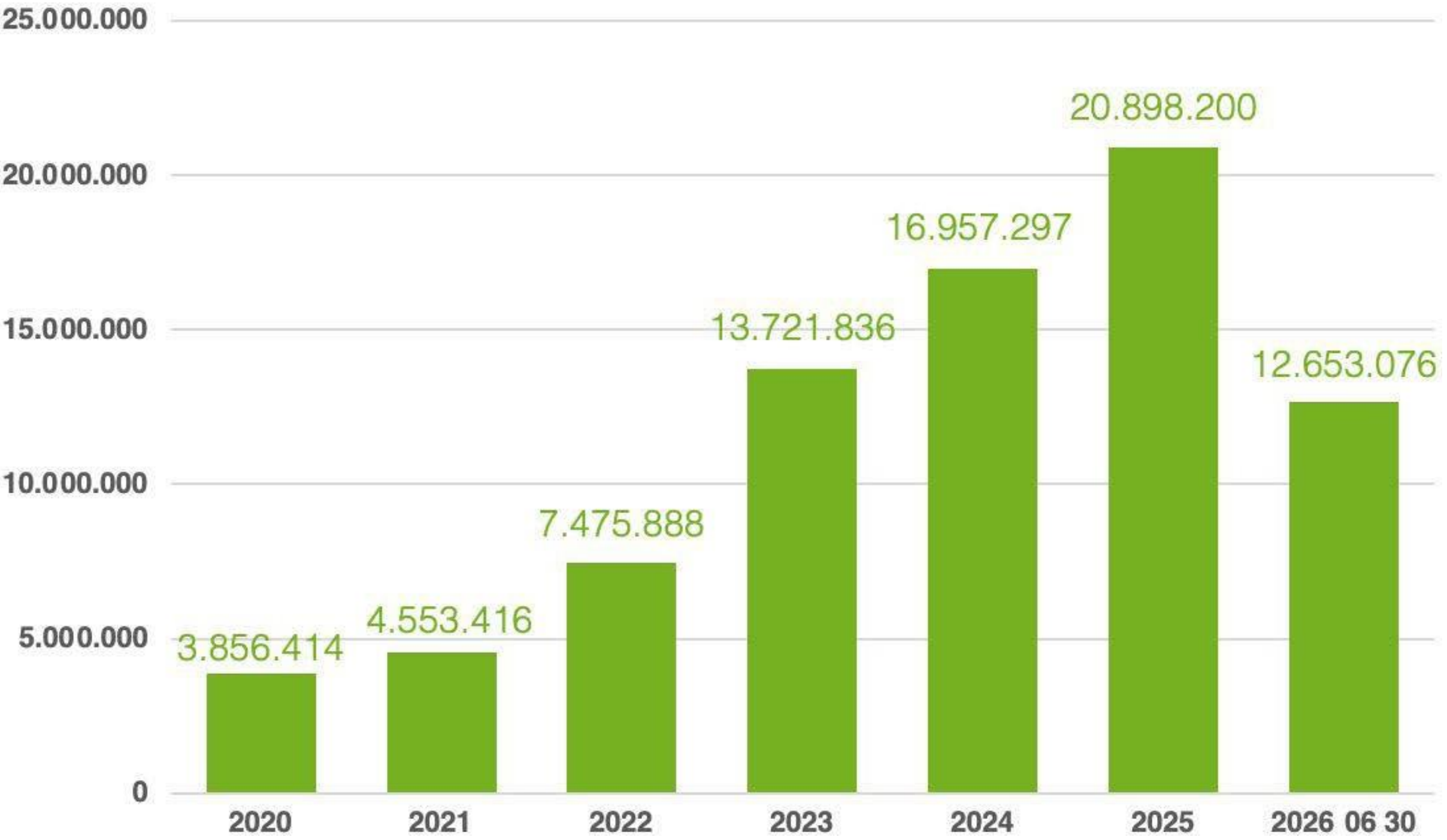
Langa Carni is specialized in the daily distribution of high-quality fresh pork meat to the industry.



Dellavalle, with its modern facility in Langhirano (Parma), equipped with IFS Food, Organic, ISO14001 and ISO45000, handles the processing and distribution of any Italian cold cuts whole and pre-sliced, also Organic.



Turnover





Company' Locations



Sommariva Perno (CN)
Farm



Isola di Bene Vagienna (CN)
Farm



Langhirano (PR)
Plant

Certifications



ISO 14001 certification is a voluntary international standard through which a conscious **Environmental Management System (EMS)** has been established within our organization.



ISO 45001 certification is a voluntary international standard certifying the **Occupational Health and Safety (OHS)** management system for the protection of workers within our company.



IFS Food (International Featured Standards) certification is a voluntary international standard recognized by the GFSI that ensures the **safety, quality, and compliance of food processes and products.**



Certifications



Dellavalle is a **certified Organic operator** under the supervision of control body IT-BIO-005.

The animals are raised locally—at "zero-mile" distance—in facilities in the North West of Italy, using methods that respect **animal welfare** and a diet of **organic plant-based products**.

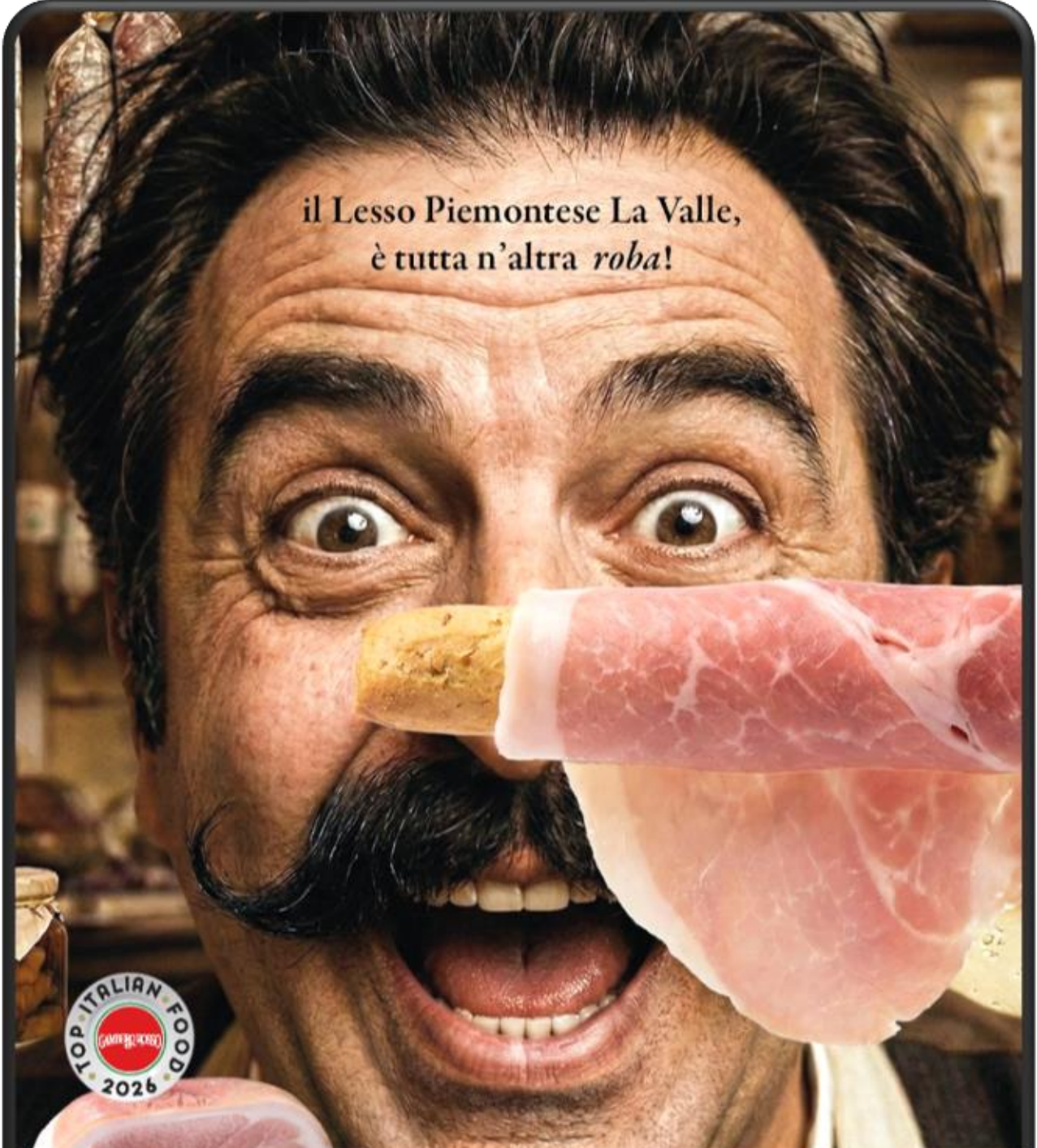
The goal is to provide the most natural food products possible, obtained through processes that **safeguard human health**, the **environment**, and **animal welfare**.



Awards

From 2025 to 2027 Mortadella Nazionale and Prosciutto Cotto Lesso have been awarded **Top Italian Food**.

il Lesso Piemontese La Valle,
è tutta n'altra *roba*!



TOP ITALIAN FOOD
2026

La maturazione in salamoia delle migliori cosce dei suini La Valle e una lavorazione esclusiva, donano grande solubilità e speciale dolcezza al nostro Lesso Piemontese. Un prosciutto delicatissimo, dal finale sorprendente.

Allevamento,
carni pregiate,
salumi di qualità.

LANGA CARNI | **DELLA VALLE** | **la Valle**

www.dellavallesalumi.com

Non voglio mica la luna.
Voglio la *mortadella*!



MORTADELLA NAZIONALE
la Valle

TOP ITALIAN FOOD
2026

TOP ITALIAN FOOD
2025

la Valle
ALTA SALUMERIA

MAIN PRODUCTS
Deli Counter



***Prosciutto di Parma
DOP***



***Prosciutto San Daniele
DOP***



Prosciutto di Cuneo DOP



***Salame di Varzi DOP
Salame Felino IGP
Finocchiona IGP***



Lardo di Colonnata IGP



MAIN PRODUCTS
Deli Counter



Carne Salada IGP



Culatello di Zibello DOP



Mortadella with Pistacchio Verde di Bronte DOP



Prosciutto Cotto Lesso





MAIN PRODUCTS
Deli Counter



Black Pig Prosciutto



Speck with Flowers



Speck with Hay



Bresaola GranTaglio®



MAIN PRODUCTS

Self Service



PROFESSIONAL



TAKE AWAY





THANK YOU !

Dellavalle Salumi
Via Nenni 1 • 43013 Langhirano (PR) Italia
Località Volpe 10 • 12040 Sommariva Perno (CN) Italia



dellavallesalumi.com

info@dellavallesalumi.com • Tel +39 0172 46494