



# Fontana Ermes SpA

# The Company



Fontana Hermes SpA is a company specialized in the production of Parma Ham and all traditional Italian cured and cooked meats.

Founded by Mr. Hermes in 1959, the company has always been run with dedication and passion by the Fontana family.

Today, Mr. Hermes' children run the business, while the third generation works in the company to learn the secrets, the trade and the love for the product that are passed down from parent to child ensuring continuity.

Mr. Hermes started his business salting and curing only 17 hams; today there are more than 500,000.

After years of investments, the company has a production area of more than 35.000  $m^2$  and a team with more than 200 employees contributing to a turnover of about €60,000,000.



# The Location

# Parma

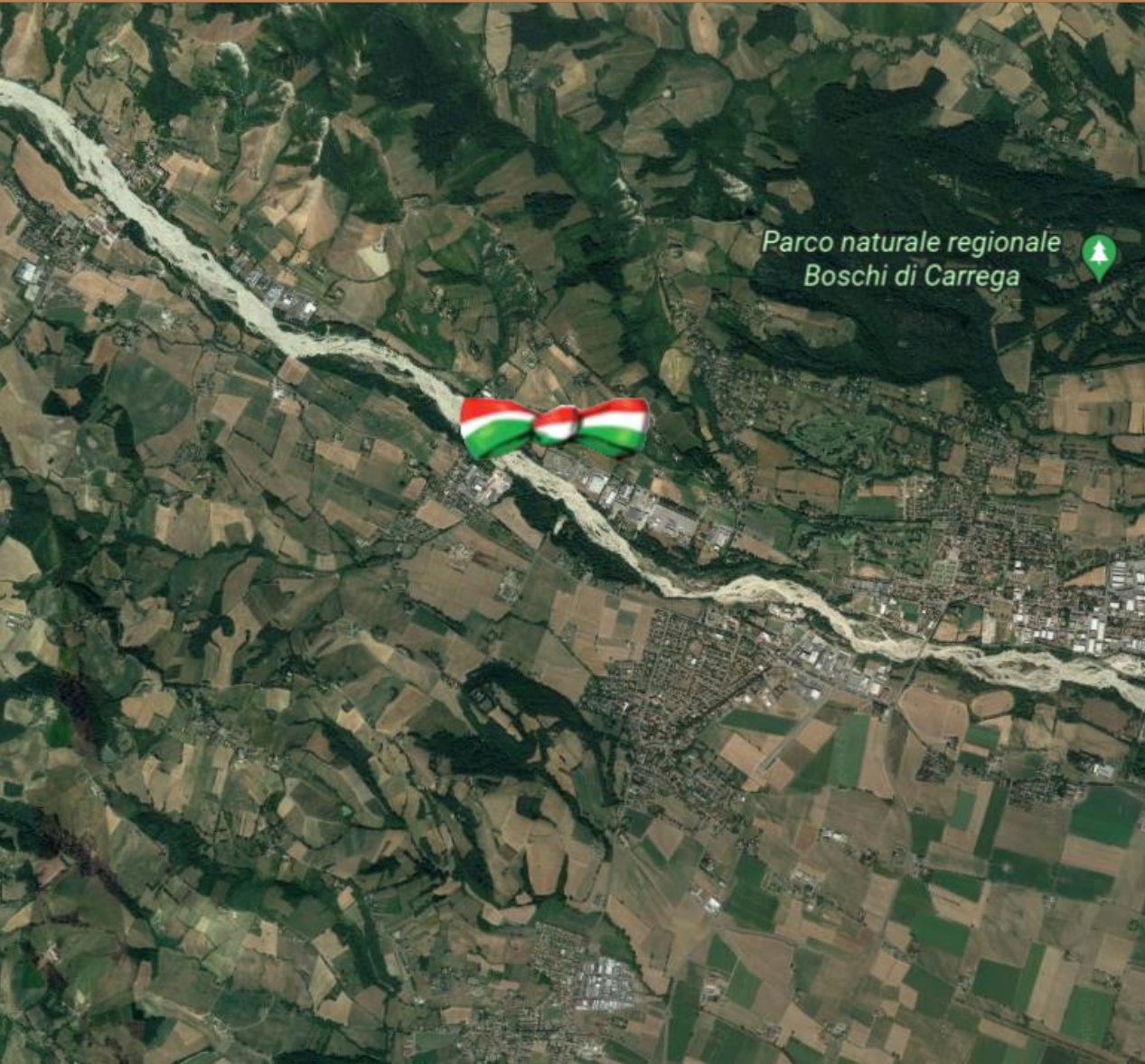
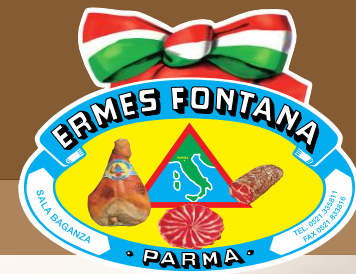


The city of Parma is worldwide synonymous with good food and a great tradition of making quality products.

Parma owes this reputation to the unique climate combined with high quality raw materials and great skill in their processing.

Climate, raw materials and knowledge have made it possible to produce the most famous protected products, PDO and PGI, and the recognition of "City of Gastronomy" by UNESCO.

# The Baganza Valley



This is where our facility “with the ribbon” is located.

The plant is in the area of the Boschi di Carrega Regional Park, between the hills of the Parma countryside and the banks of the Baganza river.

This place was carefully chosen by Mr. Ermes who, from personal experience and handed down knowledge, knew it to be a location with ideal conditions for the production of our typical products.

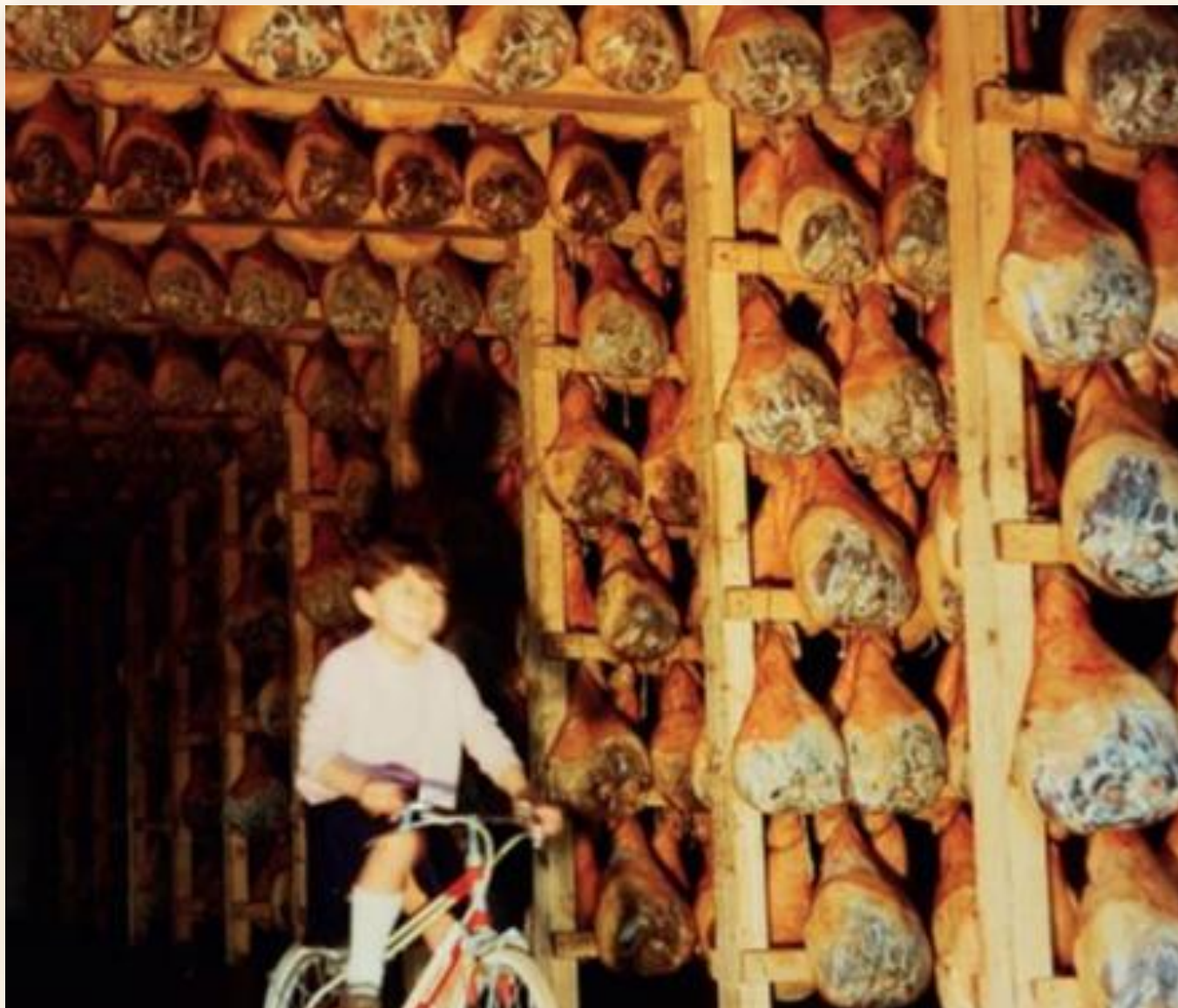
# The Marino Wind



In the valley of the Baganza river, the Marino wind coming from the sea, crossing the Apennines, meets beech, hazelnut and chestnut trees absorbing all the typical perfumes of our woods and hills.

After this long journey, the Marino reaches the plant, whose construction is oriented so that, when conditions are ideal, the typical high and narrow windows allow the wind to pass through the hams enriching them with perfumes to give the unique and harmonious taste that can only be created here.

The enthalpy curing technology promotes maximum use of the natural parameters of the outdoor climate.



# Our Story

# Yesterday



Behind the company's success is a great family partnership.

The origin of our story is made possible by the relationship between Mr. Ermes and Mrs. Elena, who have always cultivated the art of charcuterie handed down from generation to generation by their families.

One day, the couple, after working hard for years, decided to invest their savings to buy hams and start their business.

From that day, with the salting of 17 hams, we mark the beginning of our story.

# Today



Today the children of Mr. Ermes and Mrs. Elena run the company thanks to the teachings passed on by their parents.

So Leonarda, Beatrice and Pier Arnaldo have been able to combine tradition and innovation by ensuring that the company is always an example from a technological point of view while keeping alive the traditions handed down through the generations.

In turn, the siblings are passing on this knowledge and passion to the third generation who work in the company to learn the secrets of the trade and love for the product.

# A Historical Brand

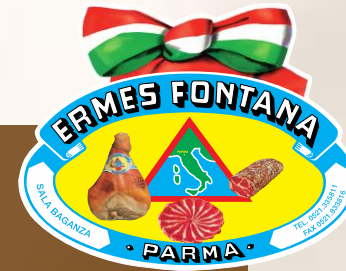


Fontana Hermes SpA is proud to receive the inscription of its trademark in the "Special Register of Historical Trademarks of National Interest" issued by the Ministry of Economic Development.

This important recognition rewards and protects the trademarks of historic Italian companies and excellences historically connected to the national territory that have registered the trademark for at least 50 years.

Fontana Hermes SpA has become a benchmark in the production of cured meats by interpreting the most current consumer trends through constant work of enhancement and innovation.





# Our Achievements

# The Production Site



At Fontana Hermes SpA, we have always invested in new technology, machinery and facilities.

Since Mr. Hermes' entrepreneurial adventure began with the salting of 17 hams, the plant has constantly evolved with the philosophy of maintaining the combination of innovation and tradition.

Today the same plant can count on a production area of 35.000  $m^2$ , 17 production departments, 9 clean rooms, 13 slicing lines and over 500,000 cured hams.

# Food Quality Control



Over the decades, the Fontana family has chosen to carry on its business in a single operating location for all products and for each stage of processing. Fontana Ermes SpA's short supply chain allows direct control of production to offer consistency and wholesomeness.

Our short supply chain offers the highest guarantees regarding:

- Product quality
- Food safety
- Ease of auditing

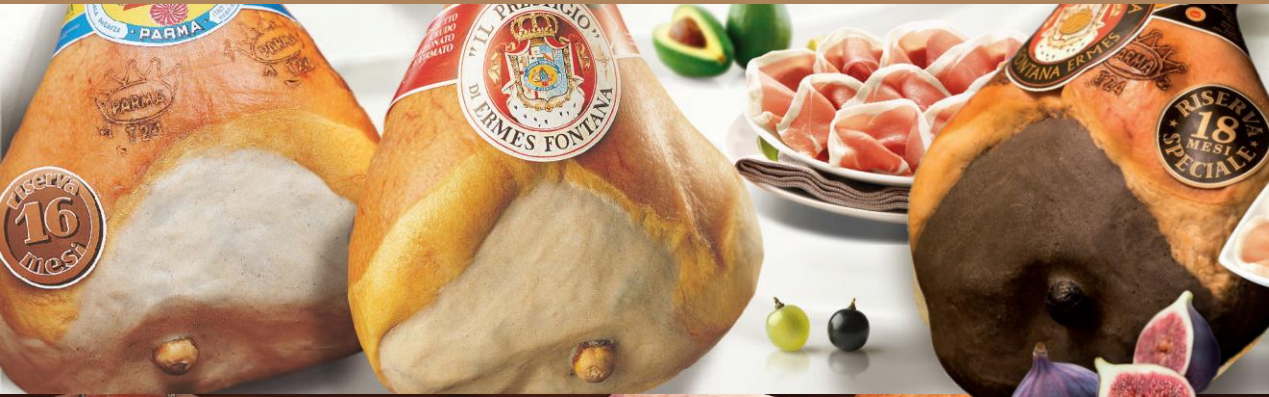
# Production Departments



Thanks to continuous investment, we boast a structure that allows us to produce and package every excellence of Italian charcuterie; this is possible thanks to our short supply chain consisting of 17 departments, among which we have:

- Hams
- Deboning
- Slicing
- Cooked Products
- Roasted Products
- Salami
- Whole Cured Meats

# Whole Products

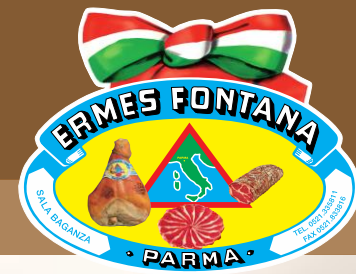


We produce more than 100 different types of typical Italian charcuterie products.

We offer more than 15 types of deboning.

In addition to cured hams, the new expansion allows us to produce a wide range of cooked products such as cooked ham, mortadella and porchetta and cured meats such as salami, bresaola and coppa.

# Sliced Products

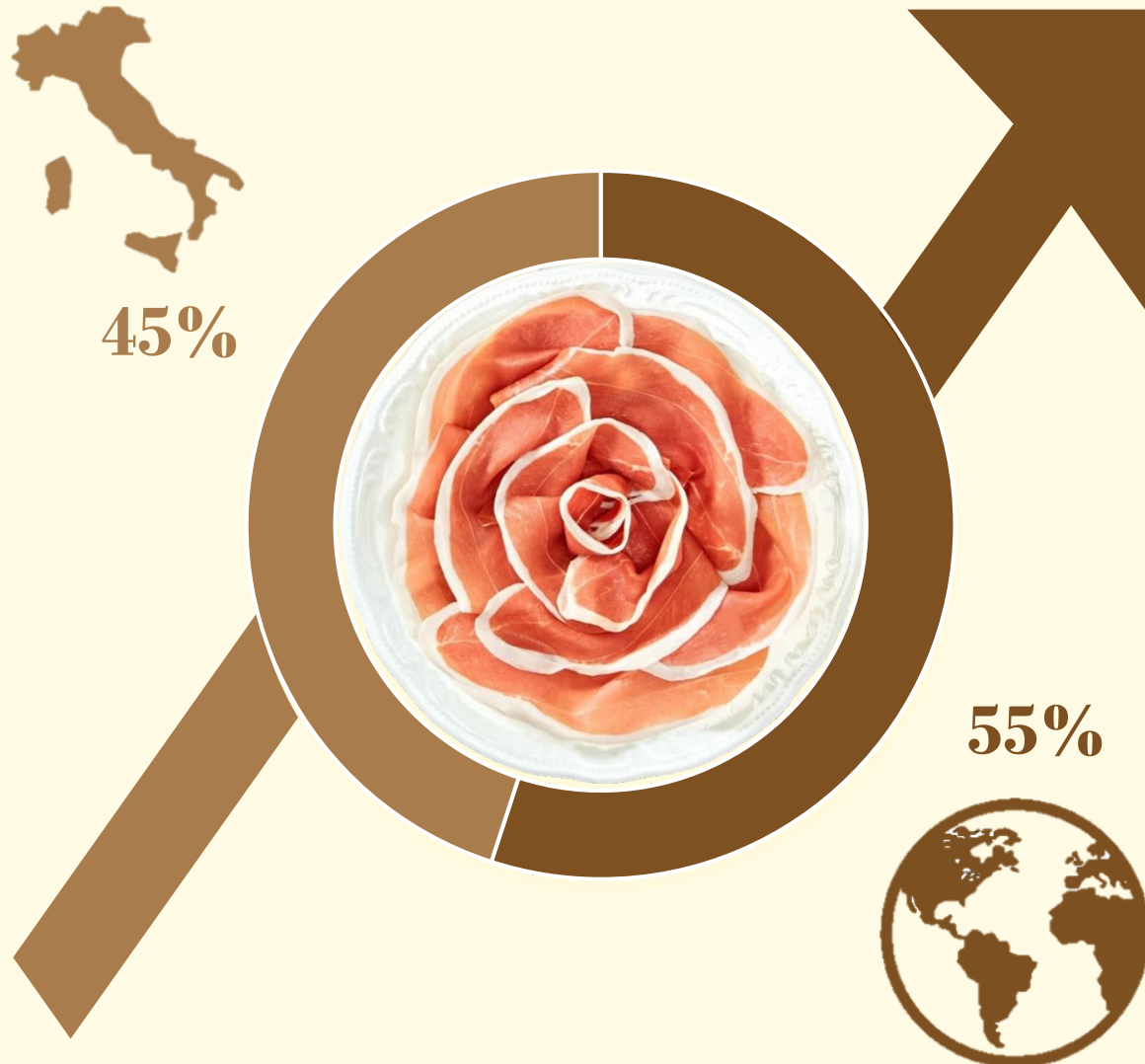
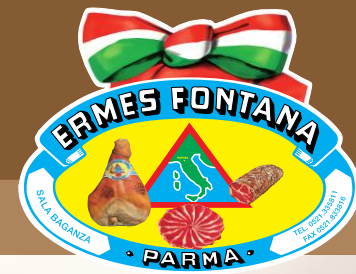


With our 13 slicing lines, we produce more than 30,000,000 pre-sliced packages per year.

Our product catalog boasts more than 500 items of sliced products and more than 25 different packaging formats.

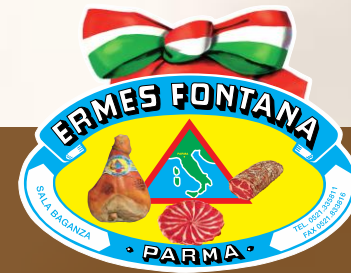
After years of experience in international modern retail, we are recognized as a partner of excellence in large-scale retail for white label and private label projects.

# The Market



Continuous investments and the care of our relationship with domestic and foreign customers have enabled us to grow and reach a turnover of about 60,000,000 € in 2022.

Our mission has always been to export not only our products, but the culture of Italian cured meats. To date, about 55 percent of our turnover is exported to other countries that, like us, love and appreciate traditional products.



## OUR COMPANY IN NUMBERS



# Our Numbers

# The reasons why you should choose Fontana



- We have over 60 years of history and experience in the cured meat industry.
- We have a short supply chain consisting of 17 departments in one state-of-the-art production facility where we can exercise maximum quality and service control.
- We have a significant range and production capacity, in fact we produce all the best Italian charcuterie and over 30,000,000 pre-sliced packages per year.
- We offer a selection of products and formats that can satisfy every customer's request.
- In addition to products we provide a 360° service by supporting customers in market analysis, design and packaging.
- Thanks to our versatility we are always ready to invest and cooperate with our customers to develop new projects and new products.



Thank You