



*benvenuti... in tavola!*



THE CLASSIC TASTE OF TRADITION



# OUR ORIGINS



The origins of the company Salumi Benvenuti S.r.l. date back to 1958, when brothers Rocco and Enzo Benvenuti ran a delicatessen in the then-thriving Mercato del Carmine, in the heart of the city of Lucca. To meet their own demand for cured meats, they began slaughtering and processing two or three pigs a week in a rather rudimentary facility at the back of their country home. After selling the shop in town, they launched direct sales at a new location. With a few second-hand machines and the help of an apprentice, their new cured meat business began to take shape.



SINCE  
1958

In 1995, the construction of the current facility, adjacent to the original site, was completed. Covering an area of approximately 2,000 square meters, it was designed in accordance with current European health regulations. In 2007, having reached full production capacity, the facility was further expanded to meet the growing market demand for high-quality traditional Tuscan cured meats.





# TODAY





The company is now managed by three of the founders' five children, who continue to produce cured meats while preserving the artisanal tradition handed down by their fathers. They are supported by 12 full-time employees and 10 collaborators.

Following the recent expansion and renovation of the original site in 2020, the facility now covers a total area of approximately 3,800 square meters. It is EU-approved under number 1184/LP and equipped with computerized traceability systems that monitor the process from raw materials to finished products.

## PHOTOVOLTAIC AND COGENERATION SYSTEMS

- 2012 - 151 Kwp
- 2019 - 50 Kwp co-generator
- 2021 - 40 Kwp
- 2023 - 300 Kwp ground-mounted
- 2025 - 72 Kwp cwith storage batteries

## COVERAGE FROM RENEWABLE SOURCES

- Approximately 70%

The turnover has grown from 6 billion Liras in 1995 to 9.3 million euros in 2024, with over 1 million kg of raw meat processed.



Since 2011, the company has obtained and consistently maintained

**quality certifications**

**BRCGS/IFS**  
standards  
with the highest rating.





# TOMORROW





The company's foundations remain rooted in the careful selection of raw materials, control of the local supply chain and production processes, respect for artisanal tradition, and an attentive and efficient customer service. These principles allow us to offer our customers a wide selection of high-quality products, appreciated by consumers, making Benvenuti a great brand for true connoisseurs.

Particular attention has been given to energy sustainability, with the implementation, since 2012, of 570 kWp of photovoltaic panels and a 50 kWp cogeneration unit.

Our processing methods have been handed down through generations and are specifically designed for each type of cured meat, all gluten- and lactose-free. From the salting of the lard enriched with medicinal herbs to the carefully controlled aging of our salami, the love and dedication to the craft of butchery are evident in every stage of the process.

**The company serves the following clientele:**

Large-scale distribution  
/ Organized distribution  
(G.D./O.D.)

Wholesalers

Retailers and Ho.Re.Ca.

(Hotels, Restaurants, Cafés)

Food industry

## Our Products

- GASTRONOMIC SALAMI
- PANCETTA AND GUANCIALE
- LARD
- SAUSAGES
- HAMS
- TAKEAWAY COLD CUTS
- TRADITIONAL COOKED MEATS







**SALUMI BENVENUTI S.r.l.**

Via SS. Annunziata 1225/C - 55100 LUCCA ITALY

Tel +39 0583 426060 - Fax +39 0583 426085

info@salumibenvenuti.com - [www.salumibenvenuti.com](http://www.salumibenvenuti.com)