



Bright View
the food importer



INALCA FOOD & BEVERAGE
— HONG KONG —

SCOTTONA PREMIUM

SCOTTONA BEEF

Heifers are young female cows which have never been pregnant and are aged no more than 15-24 months. The meat is scrumptiously tender, young but sufficiently mature, with perfect muscular development.

*This quality meat is characterised by small fat infiltrations in muscle mass, called **marbling** in the technical jargon. The marbling melts during cooking making the meat delicious tasty and incredibly soft, suitable for all kinds of recipes, from very simple to extremely complex, from slight charring to longer, more elaborate preparations.*



FRIESIAN BREED

Genetics is the famous Italian Friesian which, in addition to providing a high-end milk product for the well-known “Consortium of Parmigiano Reggiano and Grana Padano”, guarantees a selection of premium cuts particularly appreciated for their juiciness and tenderness. The cuts are controlled and selected individually and thanks to the advanced technologies of slaughtering and conditioned cooling, we obtain a high-end final product, aged and matured, particularly appreciated by the catering industry.

Inalca processes over 5,000 Italian Friesian per week that is more than 50% of the national total in its factories in Ospedaletto Lodigiano, Castelvetro di Modena, Pegognaga (MN), which



are strategically located at the focal points of the Valpadana, allowing a minimum shift of animals from the stables of origin by improving the quality of the finished product and its sustainability.

PROVISION OF ANIMAL

The calves are fed with breast milk during the first 3 months of life. In the growth phase, calves feed on grass from French pastures as well as breast milk until they reach 300 kg in weight and 10 months of age. They are considered ready for sale when they reach ideal weight at the age of 10-11 months, and they are then transferred to the Italian breeding stock.

Specifically, cattle heads reared at Inalca breeding centres are procured by the company Parma France part owned by the Cremonini Group, market leader for French weanlings with 10 breeding centres in France, where the selection of pasture-fed calves (broutard) is managed by an employee of the Farming Company Corticella Srl (they have their own cattle stock and cattle stock in agistment



in Emilia Romagna, Veneto and Lombardy for an annual production capacity of approximately 18,000 bullocks, 15,000 heifers and 26,000 calves) who personally selects the best animals on site.

The widespread presence of Parma France and its breeding centres in the most important beef cattle breeding areas in France, ensures a better selection of weanlings, fewer health problems and by extension, optimal breeding performance and more efficient control of the supply chain.

BREEDING

The heifers are bred for at least 4 months until they reach 500/520 kg (about 220 days of fattening in Italy – with average daily weight increase of 0.9 kg).

Breeding centre facilities provide for optimal animal welfare in terms of space per animal, feeding, hygiene, lighting, ventilation and animal health.



FEEDING



Heifers' rations are based on Unifeed, which consists primarily of raw materials of SELF-PRODUCTION by the farm (maize, silage, corn flour), they produce over 80% of their raw materials on their land. Other materials are purchased from certified local suppliers.



All the rations are studied in collaboration with the most important nutritionists of the University of Milan and Bologna, to ensure that the food requirements of our animals are fully respected.

ANIMAL IDENTIFICATION SYSTEM



All animals are checked upon arrival at the breeding centre (ear tags, passport and documentation). All individual identification ear tags are recorded in the company information system, and are subsequently sent to the national cattle data bank to ensure the traceability of animals.

VALPADANA AREA

The origin area of these animals is the Po Valley (Valpadana), where 80% of the national production of beef is concentrated.

Valpadana represents over 70% of the Italian flat land, 15% of the entire surface of Italy and is the most extensive plain of Southern Europe, is one of the most fertile regions in the world and presents

the ideal conditions for the cultivation of fodder and cereals at the base of the cattle diet.

For these reasons, most of the dairy production chain of excellence at national level is concentrated in this area, with a consequent synergy to the benefit of sustainability between the milk and the meat supply chain derived from these animals.



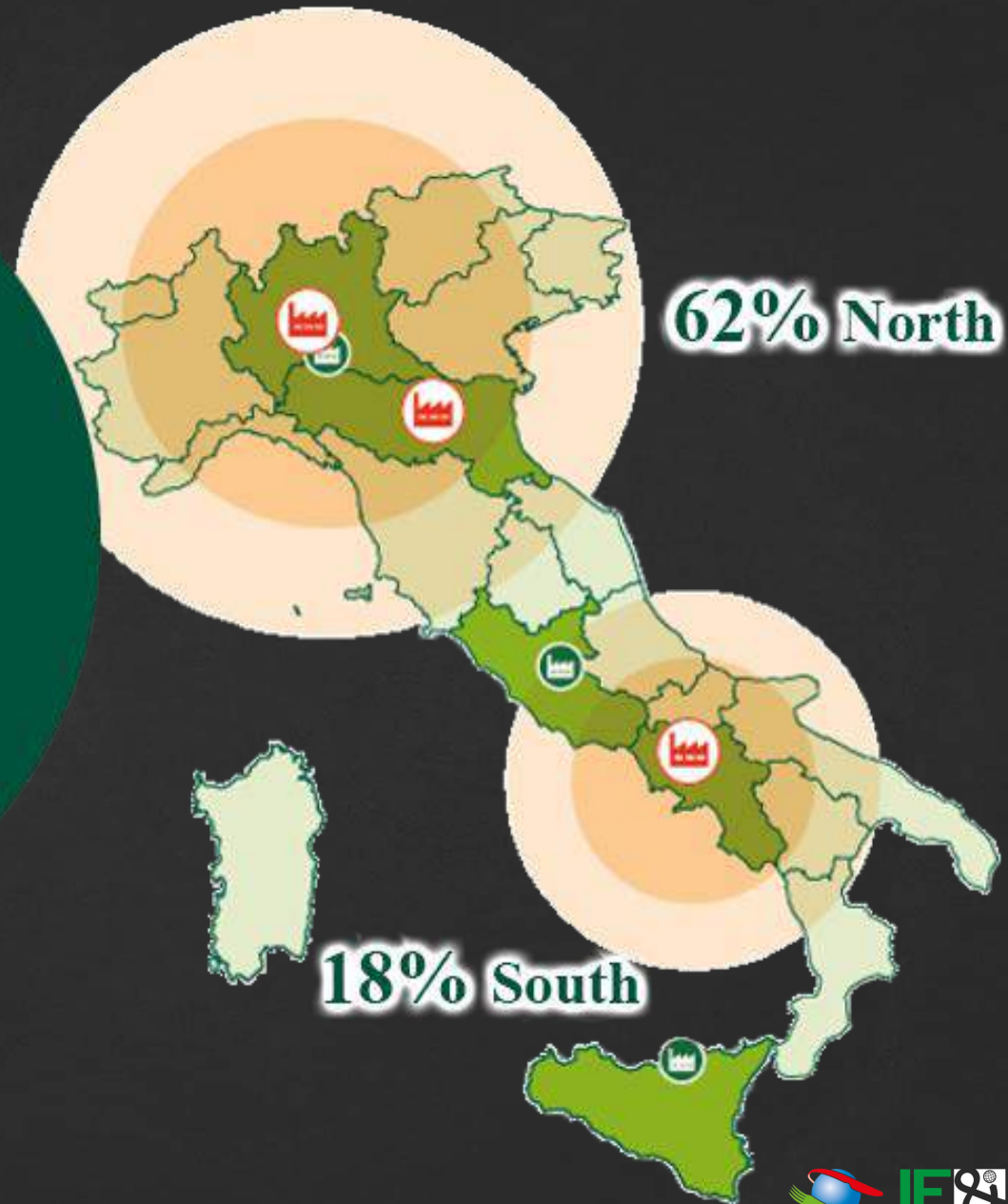
BOVINE POPULATION IN ITALY



Our plants are located in areas where

80%

of the Italian cattle population is concentrated





OUR PREMIUM SELECTION

Inalca is able to select the best cuts in terms of conformation, tenderness and marbling of meat for its fine dining customers.

ONLY 1% of the total tested product is classified as **SCOTTONA INALCA PREMIUM.**



MARBLING SYNONYMOUS OF QUALITY

Marbling

noun /'ma:blɪŋ/

Marbling is a property of meat that indicates the distribution of fat inner the muscle tissue. The meat, depending on the quantity and the form with which the fat infiltrates into the fibers, can present veins similar to those of marble (hence the term marbling meat).

Typically used in gastronomy, this property is an index of meat quality: since the amount of fat derives from the state of health and the type of feeding of the animal, the higher the degree of marbling and the more valuable the cut of meat will be; Furthermore, during cooking, the finely distributed fat melts, giving the meat its flavour, fragrance and softness.





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GRUPPO CREMONINI

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