



OUR TRADITION IN  
HIGH QUALITY

# HISTORY

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1850 – Boschi family starts working in the food business (tomato and pork meat)

**1922 – Foundation of Cavalier Umberto Boschi**

1950 – Huge increasing in business with traditional stores

1965 – Cav. Umberto Boschi starts working with modern food chains (supermarket)

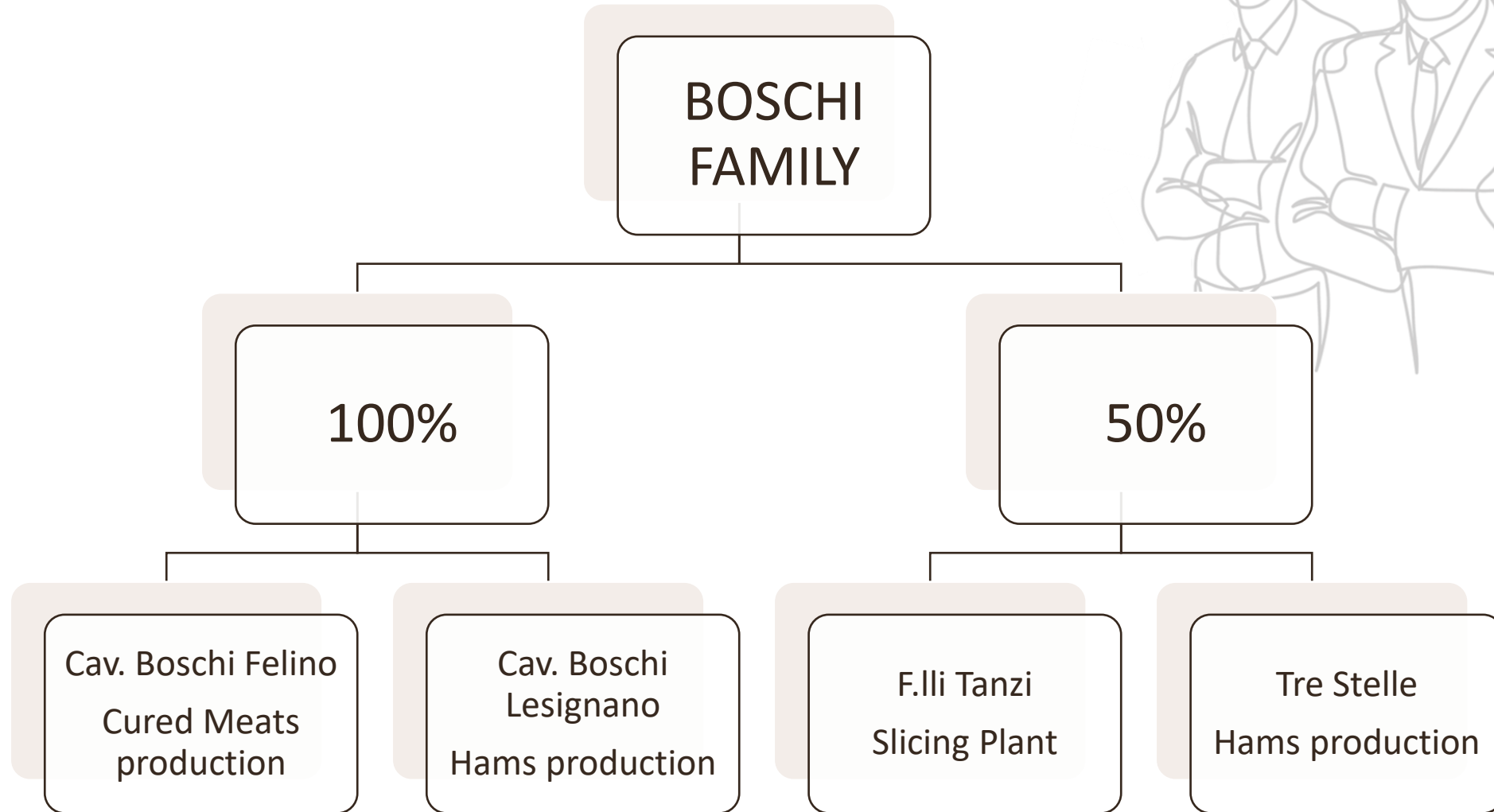
1996 – New factory opened in Felino

2003 – Brand new factory based in Lesignano de' Bagni

2022 – The first 100 years of our company



# COMPANY STRUCTURE



# PLANTS

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## FELINO'S FACTORY

**Built in 1996, the plant based in Felino stands for the ancient plant (also located in the same town).**

**Here we produce the greatest part of our Italian specialties.**



# PLANTS

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## LESIGNANO'S FACTORY

Renewed in 2003.

Its capacity is 300.000 pieces / year.

Created with modern technologies, but in  
respect of ancient traditions



# OUR CERTIFICATIONS



IFS



BRC



EMAS



ISO 14001



ISO 45001



ISO 22000



ISO 22005



ISO 50001



SA 8000



BIOLOGIC



# THE PRODUCTS

## FELINO SALAMI PGI

After 4 generations the family is still the keepers of the secret recipe that have been handed down from generation to generation.

- We use only 'trito di banco', a high-quality cut of meat
- Only 100% Italian pork meat
- Only a little salt and ground black pepper added
- The products are encased in a natural pork casing

Matured: min. 30 days



# THE PRODUCTS

## THE OTHER PRODUCTS

Cavalier Umberto Boschi has a long history in production of Italian charcuterie.

- Parma Ham PDO
- Pancetta
- Specialities of Parma
- Winter specialities
- Cooked Ham



# THE PRODUCTS

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## SLICED MEATS

- COPPA DI PARMA PGI
- PANCETTA
- PARMA HAM PDO
- CURED HAM
- CULATELLO
- COOKED HAM



# FACTS AND FIGURES

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**137**  
EMPLOYEES

**1700**  
CUSTOMERS  
SERVED

**+100**  
ACTIVE  
PRODUCT  
CODES

**25**  
ACTIVE EXPORT  
COUNTRIES

**7 MILIONI**  
KG OF MEAT  
PROCESSED





[www.umbertoboschi.it](http://www.umbertoboschi.it)

