



INGREDIENTS AND SOLUTIONS FOR THE FOOD INDUSTRY

OUR SOLUTIONS FOR YOUR MEAT:



FRESH



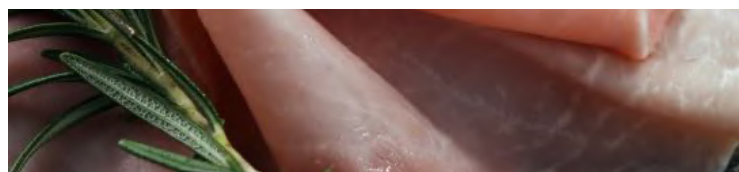
CURED



COOKED



EMULSIFIED



CERTIFIED UNI EN ISO 22000:2018:

*The highest food safety standards for you and
your customers.*

Alimeco offers ingredients and solutions for the food industry since 2008. For questions and info find us at the following addresses:

Alimeco Srl
VAT N.: 03046150128
Legal HQ: Corso di Strada Nuova 86, 27100 Pavia (PV) Italy
Administrative offices: Via provinciale 58, 24044 Dalmine (BG) Italy
Production: Via Adige 15, 26034 Piacenza (CR) Italy

Tel: +39 0375-98639
Email: info@alimeco.eu
www.alimeco.eu

NATURAL LINE FOR CLEAN LABEL

Innovation and nature brought into the new 100% natural line for fresh meat creations such as burgers and sausages with a clean label.

ANTIOX NATURALE CL

Natural Antioxidants for a longer shelf-life in fresh meats.

Better performances:

- Better sensorial results
- Improved features of meat
- Improved shine of meat
- Better texture

Improved productivity:

- Longer shelf-life
- Lower costs

Market ready:

- Clean label
- Allergens free
- GMO free
- Preservatives free
- Gluten free

BURGER MIX NATURALE CL

Complete premixed solution for longer shelf-life and better juiciness in burgers and stuffings.

Better performances:

- Balancing of ingredients
- Better texture
- Improved juiciness
- Shape and size unaltered after cooking

Improved productivity:

- Lower costs

Market ready:

- Natural alternative
- Free from coloring and other ingredients to declare
- Allergens free
- GMO free
- Preservatives free
- Gluten free

PREMIX NATURALE 918 CL

Complete premixed solution with pepper and wine.

Better performances:

- Balancing of ingredients
- Better texture
- Improved juiciness
- Shape and size unaltered after cooking

Improved productivity:

- Lower costs

Market ready:

- Natural alternative
- Free from coloring and other ingredients to declare
- Allergens free
- GMO free
- Preservatives free
- Gluten free

FUNCTIONAL BLENDS

Innovative solutions for improved results in meat creations. The blends improve workability and final results.

LINEA PROTO

Technical blend for fresh sausages, cooked meats and seasoned, dry or cured meats.

- Better hold of slice, reduced curing time and weight-loss.
- Better texture and look.
- Lower costs.
- Free from Skimmed milk and caseinate, GMO and allergens.

LINEA STAGIO

Technical blends of additives for cured, processed, cut and whole meats.

- Workability and shelf-life improved.
- Perfect balance and great final sensory experience.
- GMO and allergens free.

LINEA ANTIOX

Technical blends of additives for fresh meats.

Solutions for well-defined tastes, offering:

- Improved workability, shelf-life and final sensory experience.
- Perfect hold of shine and color.
- Allergen, GMO and artificial color free.

LINEA BURGER E GASTRONOMIA

Technical blends for ground meat creations.

Solutions (also flavored available) for ground meat creations, offering:

- Better texture and juiciness.
- Shape and size unaltered after cooking.
- GMO and allergens free.

LINEA COTTI

Includes proteins, flavors, emulsifiers...

Solutions for ham, prosciutto cotto and reconstructed meats:

- PORMIX 25%, 40%, 70%, and all types of injections.
- Legands and emulsifiers for bologna-mortadella, würstel, sausages, emulsified and cured hams.
- PROTO DRY Y 25, mix EMULSIONE E 833 and other flavor-and-taste-perfecting solutions.

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NATURAL FLAVORS

We offer a large variety of individual flavors and complete flavor solutions for all food-related necessities.

We help solve problems with color, taste and presence.



COLOR



TASTE



PRESENCE



- Spinach
- Paprika
- Garlic
- Nutmeg
- Porcini mushrooms
- Rosemary

- Red wine
- Chestnut
- Asparagus
- Artichoke
- Lemon
- Orange

- Truffle
- Bacon
- Pepper

Natural smoking flavor,
special creation by
Alimeco.

- Tailor-made flavor solutions for meat
- Constant and uniform color over time
- Free from exogenous bacterial count
- Stable pricing
- Easy storage
- Easing of life-cycle of products



STARTER CULTURES

Cultures fixing precise standards and parameters for perfect, constant results.

Best result for consumers, at every purchase.

STARTER COPPA / PANCETTA

STARTER BRESAOLE

STARTER RAPID

STARTER SALSICCIA FRESCA

STARTER LIGHT



BATTER & BREADING

The line includes our special egg-based batter, a blend that will help you achieve the perfect look.

EGG-BASED BATTER

READY TO USE BATTER

BREADCRUMS



SAUCES

For all tastes and all needs, we offer sauces that can also be used as marinades for meat and fish.

SAUCES

TASTY BBQ

Highly concentrated BBQ sauce for condiments or marinades.

TASTY LEMON

Highly concentrated lemon sauce for condiments or marinades.

TASTY GREEN

Highly concentrated herbs sauce for condiments or marinades.

TASTY RED HOT

Highly concentrated, lightly spicy bell pepper sauce for condiments or marinades.

MARINADES

MARINATA CUOCO D'ORO

Oil marinade for red meats

MARINATA LEGGERA

Oil marinade for white meats



DROGHE & CONCE

For intense results, tailor-made flavor solutions

- **Droga Regina** (*allergens free*)
- **Droga salsiccia base** (*allergens free*)
- **Droga Norcina** (*allergens free*)
- **Droga Emiliana** (*allergens free*)
- **Droga Felino** (*allergens free*)
- **Preparato per arrostiti**
- **Preparato per salsiccia** (*allergens free*)

- **Droghe per for cooked meats** (*senza allergeni*)
- **Droghe per würstel**
- **Droghe per pancetta** (*allergens free*)
- **Droghe per coppe** (*allergens free*)
- **Droghe per bresaola**
- **Droghe per speck**
- **Droghe for specific creations** (*allergens free*)

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