



Our company history

The Cooperativa Produttori Carni San Nicolò was established in 1974 in Umbria by a group of Chianina beef breeders, with the purpose of selling the local animal cuts on the national market.

With the beginning of the large-scale distribution the retail system entered a crisis, thus our company gradually began implementing packaging.

In 1998, needing to expand the working environments, we acquired a lot of 4000 m² in the industrial area of Montecastrilli. The choice of this location is both due to its practical position near the exit of the E45 highway and to the fact that it was founded there as well.

The following year the construction of the new structure began and it was completed in 2000, when we also obtained the EEC 2376 stamp for Fresh Meat Processing.



Our company history: Quality

Aiming to maintain the full satisfaction of our customers and adapt to their needs, in 2004 the company chose to adopt a Quality Management System compliant with the BRC/IFS standards as well as with a third party, the inspection body SGS, which guides the improvement processes and consolidates the results obtained from the application of the HACCP self-control system.

Thus the company began to work exclusively with Chianina cattle, bred according to the CCBI labeling specification n° IT003ET. These animals derive from supply chain centered on the cow and veal line.



Our company history: Farms

Our company wants to assist customers in order to contribute to the growth of the culture of the quality, traditions, local products as well as the authenticity of Chianina meat.

The link between the local area and its products is present in all of our farms, which are located in the area of central Italy, mainly in Umbria, Tuscany and Lazio.

The livestock we work with is mainly reared in closed-cycle farms, where the cow-calf line continues to be practiced.

The breeding structures, where grazing (wild or semi-wild) is not practiced, are mainly organized in free housing systems, equipped with external paddocks and separate boxes, intended for fattening the calves. After its birth the calf is nursed by its mother until it reaches the fifth month, after which it is gradually weaned and destined for the growth and fattening line around the seventh month.



Our company history: Animals

The high quality of the meat produced by the Chianina cattle is the result of three combined factors: genetics, nutrition and breeding techniques.

In recent years, genetic improvement has strengthened the aptitude for meat production, improving precocity, growth capacity and muscular development of these cattle which, by nature, produce lean meat with a low cholesterol content.

The breeding system in turn contributes to the authenticity and wholesomeness of the product. In fact, these are small closed-cycle farms that bring a limited number of animals born on the farm to slaughter. The diet is based on the use of the best feed and forage, traditionally produced on farm land, while grazing is practiced in the favorable seasons.

These breeding conditions ensure the respect and welfare of the livestock and complete harmony with the surrounding environment.



Our company history: Customers

We began supplying *Metro Italia* in 1995 and have been ever since: we deliver to their platforms all over the country twice a week.

Co.pro.car. exports the meat weekly to Austria, Germany, Switzerland and Belgium, and, since 2017, it has also been accredited for the export of meat to Japan.

In 2021 we became a supplier for *Metro Austria* and are now delivering to their platform on a weekly basis.