



CHARCUTERIE

Vall Companys Group



# All under the same trade mark

Nutrition · Animal Welfare · Responsibility · Efficiency  
Circularity · Innovation · People



Vall Companys



## We are a family-owned agri-food group

We generate **food for people**, using research and technology to make it **healthier and more sustainable** while stimulating the development of the communities in which we operate, especially in rural areas.



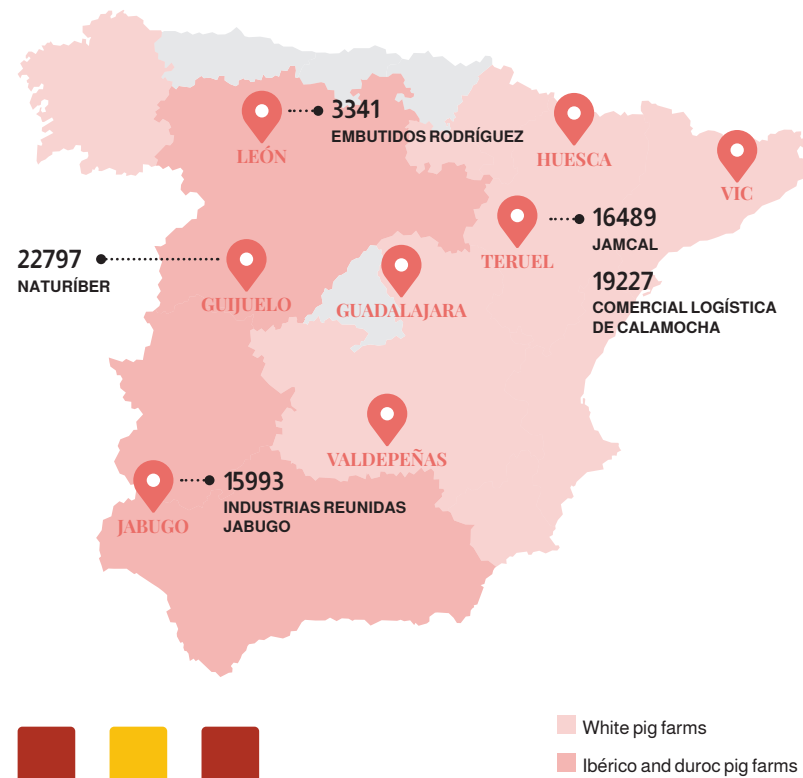
## All under the same trade mark

GVC Charcuterie brings together all the tradition and variety of authentic Spanish charcuterie, in a catalogue of **more than 200 product lines with innovative formats** for today's consumer.

All origins. All breeds. All formats.

## One land, a thousand flavours

From Charcuterie Vall Companys we have currently authorized the following plant numbers: 22797, 16489, 15993, 19227, 3341.



### Pig breeds

WHITE PIG



DUROC 50%-100% PIG



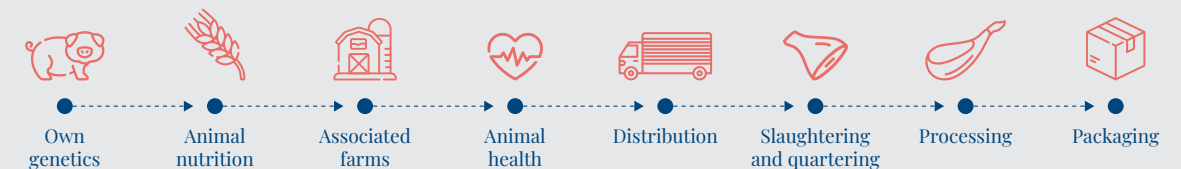
CEBO IBÉRICO PIG



BELLOTA IBÉRICO PIG



## Total traceability from farm to table



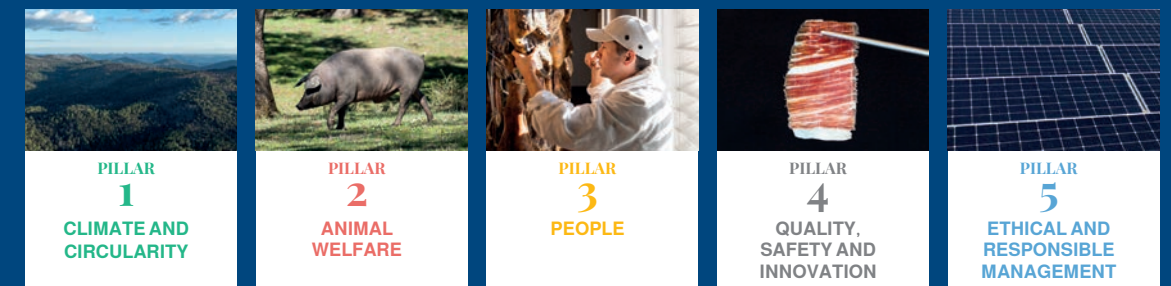
## The Vall Companys Group in figures



## PENTA PROGRAMME

## Penta Programme

Our way of building the future.  
Strategic Sustainability Plan



# More than 200 references

We put all the flavor, variety and quality of Spanish charcuterie at your disposal.



## Cured ham

- Serrano Ham
- Serrano Reserva Ham
- Gran Reserva Duroc 50% Ham
- 100% Duroc Ham
- Cebo Ibérico 50% Ham
- Cebo de Campo Ibérico 50% Ham
- Bellota Ibérico 50% Ham
- Bellota Ibérico 100% Ham
- DOP Jabugo and Teruel Ham
- Ham without additives



## Cured charcuterie

- Chorizo and Salchichón Ibérico with 100% Iberian Meat
- Pork loin (Lomo) (Duroc 50%, 100%, Ibérico 50%)



## Formats

- Pieces
- Centres
- Blocks
- Sliced
- Lots
- Gift boxes



## Cooked

- Cooked Extra Ham 50% Duroc
- Cooked and Smoked Extra Ham
- Cooked and Smoked Lacaón (ham-shoulder)
- Cooked and Smoked Bacon
- Pork and turkey cold cuts
- Range of BIO Products

## 100% made in Spain

Our activities are completely carried out in Spain: from the breeding of our pigs to the elaboration and slicing of our finest charcuterie products.

## HPP: maximum safety for demanding markets

Our HPP system protects our products from any kind of bacteria without compromising flavour or texture.

## Export markets

- China
- EU
- UK
- USA
- Mexico
- LATAM
- Japan
- Philippines
- Korea

## Spanish authentic delicacy

Linaje brings you the utmost expression of Spanish ham, in a range of formats that fits today's consumer needs.

Animal welfare

Rural development

R&D&I

### Ham blocks

The perfect format for even slices whether for industrial or charcuterie outlets.

### Centre-cut hams

Only the best part of the ham, perfectly finished and ready to cut.

### Sliced ham

A whole range that combines practicality with preserving the best of the ham.

### Cured products

A variety of flavours and styles, from pieces to practical sliced products.

## RESERVA SERRANO HAM

**+12**  
MONTHS OF CURATION

## IBERIC CEBO-FED HAM 50% IBERIC RACE

**+28**  
MONTHS OF CURATION

## GRAN RESERVA SERRANO HAM

**+15**  
MONTHS OF CURATION



# CHARCUTERIE

Vall Companys Group



## Warranty of trust

### Quality and food safety



IFS, BRC, FDA, HPP (High Pressure Processing)

### Animal welfare



IAWS, WELFAIR©

### Quality labels



D.O.P. Jabugo, C.R.D.O.P. Jamón de Teruel, Tierra de Sabor Castilla y León, Consorcio Jamón Serrano, Consorcio del Chorizo Español, CCPA / CCPAE, ETG JAMÓN SERRANO

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