

We see tradition
in your future

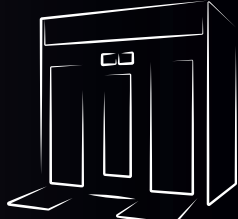


Stagionello[®]

4.0 MEAT CURING DEVICE

FERMENTATION AND PROFESSIONAL CURING CABINETS

with meat-specific
pH management technologies



ORIGINAL, PATENTED
MADE IN ITALY

Stagionello®

WE SEE TRADITION IN YOUR FUTURE

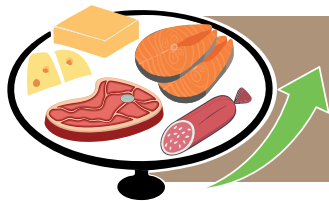
Since 1993, we protect and promote the production and consumption of typical and traditional foods



An "international family company" 100% made in Italy dedicated to preserving Italian gourmet traditions through food and crafts.



First and foremost, professionals want to be elevated and motivated by cutting-edge technology and facilities dedicated to food safety.



Our daily commitment to increasing the value of food has propelled us to the forefront of meat processing and preservation, as well as cured meats and cheeses.



**OUR EXPERTISE EXISTS
TO ASSIST YOU
IN ACHIEVING SUCCESS**

CUOMO METHOD®

Innovation is a successful tradition

"The **Cuomo Method**® is a patented method that uses only natural physical parameters and makes it possible to monitor the physical and chemical state of the foods throughout the transformation process by continuous pH analysis, verification and management!"

THE ONLY PATENTED METHOD BASED ON
FOOD pH MANAGEMENT



CIPO N° CA2852650
(CANADIAN INTELLECTUAL
PROPERTY OFFICE)



EPO N° EP 2769276B1
(EUROPEAN PATENT OFFICE)



Patented
in Europe and Canada



Validated
by leading Italian
Universities



Certifies
the food-safety of
your end products

The **Cuomo Method**® is the ideal synthesis of solely natural physical characteristics, designed to replicate a **perfect microclimate** that guarantees food-safe artisanal items with a genuine traditional flavor.

QUALITY GUARANTEED

- Climatic® Recipe logged into each device
- Validated operating procedures for each food item
- Certified productions of **READY TO EAT FOOD**

SAFETY CERTIFIED

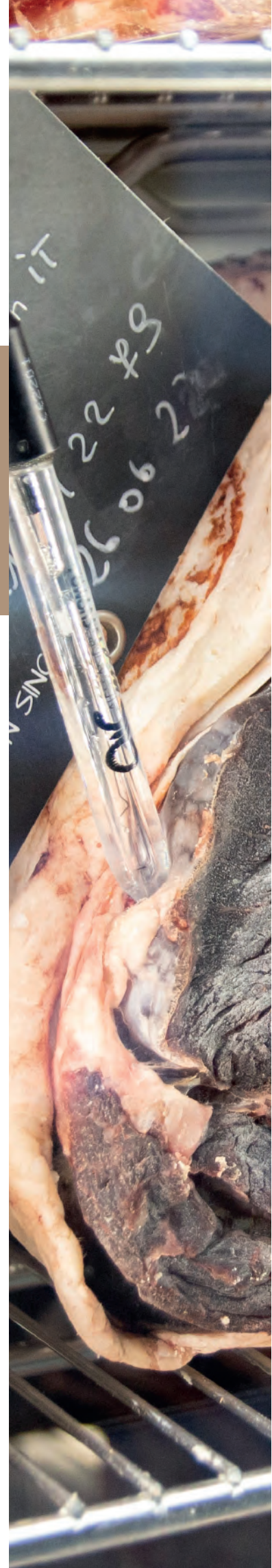
- License of device use with method management software
- Certified Intended Use and production capacity, always included
- Supported by the Scientific validation from top Universities

FOOD SOVEREIGNTY

- Promoting Km0 – Farm to Table – Local Farming
- Valorizing and use of the whole animal
- Personally-branded food products

SUSTAINABLE ECONOMY

- Shelf -life of up to 365 days
- Weight-loss management
- Return on investment in just a few months!



SICUR FOOD CONTROL® IOT.4.0

Patent n. EP2769276B1

The **Sicur Food Control®** is the technological translation of the **Cuomo Method®**: a patented device that allows you to **CONTROL, ANALYZE** and **MANAGE** the preservation and/or processing phases of your productions inside the climate cabinet through a simple and intuitive display.

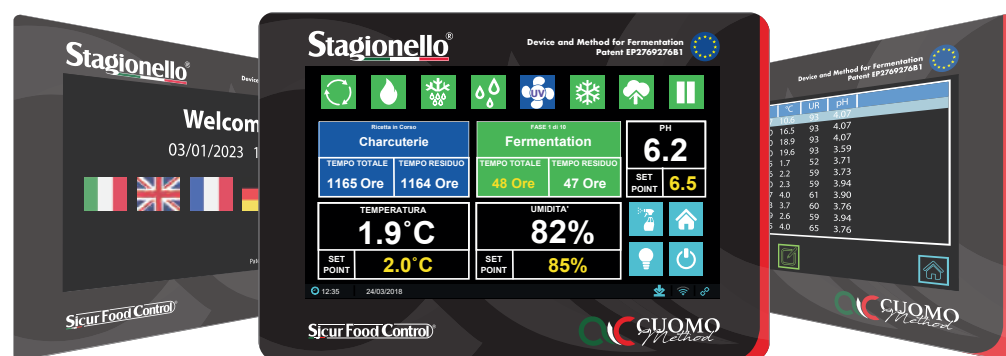
The patented technology of the **SFC®** has revolutionized the world of professional food processing forever.

REPRODUCIBILITY and **REPEATABILITY at any time of the year** thanks to a unique device capable of concentrating sophisticated state-of-the-art analysis systems with the simplicity of a touch screen interface.

RISK-FREE ACCESS TO SAFETY WITH STAGIONELLO® TECNOLOGY:

- 1 MAKE YOUR OWN PRODUCTS
- 2 LOAD YOUR DEVICE
- 3 START THE CLIMATIC RECIPE (up to 8 free pre-set beef curing charcuterie recipes)
- 4 TASTE YOUR **READY TO EAT FOODS**

A device developed for each food sector: loaded with software and climate-specific formulas for beef, fish, and cured meats, all in conformity with food safety requirements.



STAGIONELLO®
MEAT CURING DEVICE
FOR PROFESSIONAL MEAT CURING

TECHNOLOGY ALWAYS BY YOUR SIDE

DISPLAY



Display: 7-inch ultra led touch screen display.

I.O.T. 4.0



IoT technology with a 4.0 network system that provides remote assistance, software updates, and remote diagnostics.

U.T.A.



U.T.A. Food air treatment unit; integrated system in the climatic chamber manufactured entirely of Aisi 304 stainless steel (no polystyrene).

FUMOTIC®



Patented and certified by the Italian ministry of economic development drop-weight management system for cold smoking and/or flavouring.

UVCLIMACURE®



The UVCLimACure® system combined with the patented devices EP276927681 / CA2852650 from Stagionello® reduces bacteria in the air for a safer and more hygienic environment

CLEANING IN PLACE



C.I.P. Automatic and integrated washing system.

PH-METRIC SYSTEM



Integrated pH-metry system with safety alarm that continuously **analyzes, verifies, and manages** the pH of food (compliant with international food safety standards)

CLIMATE RECIPE



Pre-set operating procedures in conformity with international food safety regulations, or can be customised in the My Recipes section.

HACCP



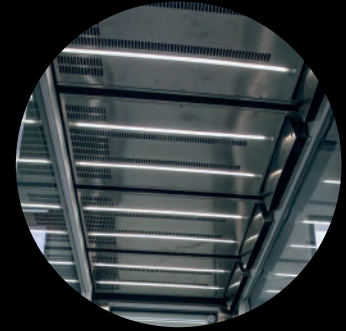
A sophisticated system for integrated and remote networked HACCP in accordance with international food safety regulations. Tracking of all values is directly visible on the display, remotely, or in print.

STRUCTURE

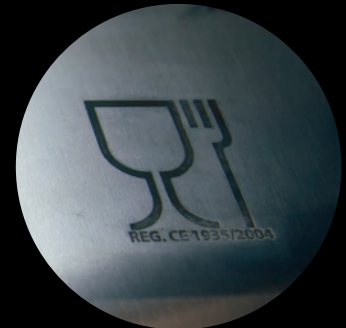


Standard internal structure in AISI 304 stainless steel

U.T.A. STAINLESS STEEL AISI 304



M.O.C.A. CERTIFICATION



FOOD pH MANAGEMENT



UVCLIMACURE®



LICENSE TO USE THE METHOD



Stagionello®

4.0 MEAT CURING DEVICE

*The authentic taste of meat
beyond all imagination*

A unique, patented, and professional device, *100% made in Italy*, to transform meat into innovative **READY TO EAT** foods with the safety of the exclusive pH-metry system





EXQUISITE MATURED MEATS UP TO 12 MONTHS

INNOVATIVE BEEF CURED MEATS AND HAMS
(INCLUDING HALAL TYPE)

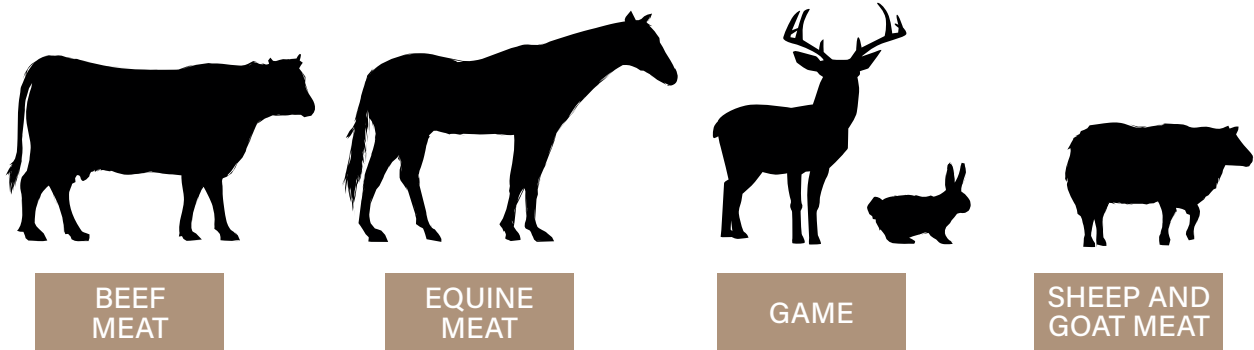
TASTY COOKED BEEF SALAMI

OWN BRAND

DIFFERENT TRANSFORMATION PROCESSES:

-  **CONTINUOUS FERMENTATION**
-  **DEFINED PHASES OF FERMENTATION**
-  **COOKING CYCLE**
-  **SMOKING PHASES**

Thanks to the **Cuomo Method®** applied to the **Stagionello® Meat Curing Device** you can process any type of meat:



WHAT DOES THE ACADEMIC WORLD SAY

Technical and scientific data analysis on the food certify an increase in shelf life of up to **12 months** and an increase in nutritional values of up to **30%**.

A technology that allows you to manage weight loss. The pH-managed process enables the production of 'ready to eat' foods with intense aromas, bold flavors, and unmatched tenderness, ensuring the consumer an original gastronomic experience.



8 climatic recipes validated and certified by Stagionello® project partner Universities are available by default along with endless possible combinations to experiment with.

A technological innovation for a safer business: ROI up to **300%** for each production cycle.

Shelf life	Until 12 months
Cycle time	Minimum 30 days
Weight-loss	About 15% in 30 days (ref. Bone-in beef loin)

EFSA-COMPLIANT TECHNOLOGY

European Food Safety Authority

The Stagionello® Meat Curing Device is the only device on the market that fulfill all requirements dictated by EFSA's scientific opinion and related regulations on the correct and safe production of matured meat (DRY-AGE). HUMIDITY, TEMPERATURE, VENTILATION, aW and pH are all factors that the patented IoT4.0 technology N° EP 2769276B1 manages continuously to ensure safety.

EU-REGULATION COMPLIANT TECHNOLOGY

European regulation (Delegated Regulation (EU) 2024/1141)

The Stagionello® Meat Curing Device is the exclusive solution that complies with the new European regulation (Delegated Regulation (EU) 2024/1141), which mandates the use of cabinets, or enclosed spaces designed, built, and certified for aerobic meat maturation. Thanks to its patented IoT4.0 technology (EP 2769276B1), Stagionello® constantly monitors temperature, humidity, ventilation, water activity "aw", and pH, ensuring safe dry-aging for up to 35 days, with the possibility of extending it while meeting the required hygiene, microbiological, and chemical standards.

**ALL THE
FUNCTION**

MATURING

DRY- AGING

DRYING

FERMENTING

CURING

DESICCATING

SMOKING

COOKING

PRESERVING

**MANAGING
WEIGHT LOSS**



MEAT MATURED WITH THE CUOMO METHOD®

Just the way the future wants It

Stagionello® Meat Curing Device combines scientific precision with respect for raw materials: whole-cut maturation with controlled pH and the ability to produce 8 traditional Italian matured beef deli meats, including bresaola and cooked meats. The patented method and medically validated climate recipes turn your lab or department into a hub of guaranteed quality. For those who know that every cut deserves the right time and every customer, the utmost trust.



1 BEEF



2 GAME



3 DEER



4 HORSE



5 RIGOR MORTIS



6 BRESAOLA



7 BEEF SALAMI



8 BEEF WURSTEL

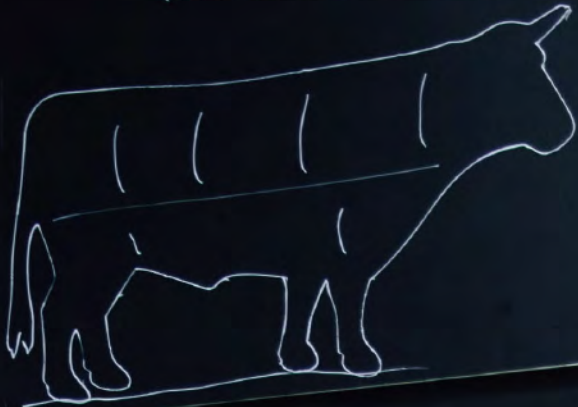


SIDE



PRIMAL CUTS

STAGIONELLO Meat Curing Device



STAGIONELLO® DEVICES

ALL MODELS FOR EVERY NEED!



TECA

from 100 kg to 200 kg of productions/month
INNOVATION AMONG BENCH FURNITURE



VERSIONS



4 GLASSES

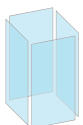
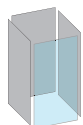


PLUG-IN

from 100 kg to 200 kg of productions/month
PLUG-IN AESTHETICS, VERSATILITY AND TECHNOLOGY



VERSIONS



GLASS DOOR

2 GLASSES

4 GLASSES

CUSTOM

THE REALISATION OF YOUR TAILOR-MADE PROJECT



TECA 4.0

MODEL 150KG



FRONT

4 GLASSES



BACK

4 GLASSES

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ●● ● RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

2 PAIR OF GUIDES + 3 GRIDS

EXTERNAL DIMENSIONS

980W X 880D X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

ENERGY CONSUMPTION

3,10KW - 13,47 A

T° INTERNAL T° EXTERNAL

-3° / +25°

+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AIS I 304

TECA 4.0

MODEL 100KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● ● RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

2 PAIR OF GUIDES + 3 GRIDS

EXTERNAL DIMENSIONS

670W X 880D X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

ENERGY CONSUMPTION

2,32KW - 10 A

T° INTERNAL T° EXTERNAL

-3° / +25°

+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONT

4 GLASSES



BACK

4 GLASSES

TECA 4.0

MODEL 200KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ●●● RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

2 PAIR OF GUIDES + 3 GRIDS

EXTERNAL DIMENSIONS

1300W X 880D X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

ENERGY CONSUMPTION

4,14KW - 18 A

T° INTERNAL T° EXTERNAL

-3° / +25°

+10°/+25°

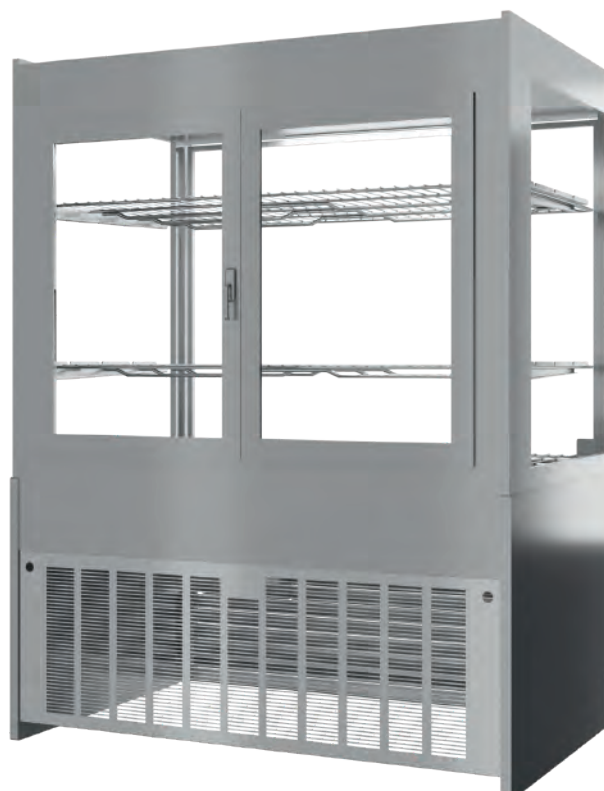
ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AIS I 304



FRONT

4 GLASSES



BACK

4 GLASSES

PLUG-IN 4.0

MODEL 100KG



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304  /    RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

5 PAIR OF GUIDES + 5 GRIDS

EXTERNAL DIMENSIONS

730W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

0,75KW - 3,4 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

BACK

2 GLASSES



FRONTE

BACK

4 GLASSES

PLUG-IN 4.0

MODEL 150KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ●●●● RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

5 PAIR OF GUIDES + 5 GRIDS

EXTERNAL DIMENSIONS

905W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,18KW - 5,4 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75°

+10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



GLASS DOOR



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN 4.0

MODEL 100+100KG COMBO



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304     RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

12 PAIR OF GUIDES + 12 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,50KW - 6,9 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

BACK

2 GLASSES



FRONTE

BACK

4 GLASSES

PLUG-IN 4.0

MODEL 100+100KG TWIN

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ●●●●RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

10 PAIR OF GUIDES + 10 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,50KW - 6,9 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



GLASS DOOR



FRONT



BACK

2 GLASSES



FRONT



BACK

4 GLASSES

PLUG-IN 4.0

MODEL 200KG



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304  /    RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT GLASS DOOR

10 PAIR OF GUIDES + 10 GRIDS

EQUIPMENT 2 GLASSES/ 4 GLASSES

5 PAIR OF GUIDES + 5 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,18KW - 5,4 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75°

+10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

BACK

2 GLASSES



FRONT

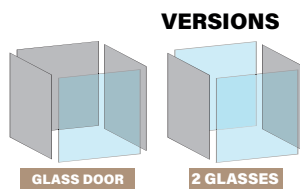
BACK

4 GLASSES

FOR PRODUCTIONS FROM 100 KG TO 5000 KG

WALK-IN

from 400 kg to 1200 kg of productions/month
LARGE PLANTS, FOR LARGE PRODUCTIONS

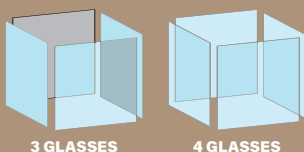


TUNNEL

from 600 kg to 1800 kg of productions/month
PLANT IN LINE WITH YOUR PRODUCTION



VERSIONS



ALWAYS INCLUDED

SICUR FOOD CONTROL® 4.0

pH-METRY SYSTEM

HACCP SYSTEM

AIR TREATMENT UNIT

DOUBLE TANK OF WATER AND AROMA

CLEANING IN PLACE

FUMOTIC®

UVCLIMACURE®

INTEGRATED CLIMATE RECIPES

CUSTOMISABLE PHASED RECIPES

NATURAL LIGHT LED 4000K

WALK-IN 4.0

MODEL 100-300KG / 400KG



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

4 CART WITH 5 GRIDS/EACH

EXTERNAL DIMENSIONS

2550W X 950D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A
400V / 60 Hz/ R452A

ENERGY CONSUMPTION 100-300KG

1,70KW - 7,7 A

ENERGY CONSUMPTION 400KG

2,40KW - 5 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONT

2 GLASSES



BACK 100-300KG

2 GLASSES



BACK 400KG

2 GLASSES

WALK-IN 4.0

MODEL 200-600KG / 800KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

8 CART WITH 5 GRIDS/EACH

EXTERNAL DIMENSIONS

2550W X 1750D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A

400V / 60 Hz/ R452A

ENERGY CONSUMPTION 200-600KG

2,70KW - 5,9 A

ENERGY CONSUMPTION 800KG

3,60KW - 8,5 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



GLASS DOOR



FRONT

2 GLASSES



BACK 200-600KG

2 GLASSES



BACK 800KG

2 GLASSES

WALK-IN 4.0

MODEL 300-900KG / 1200KG



GLASS DOOR



FRONT
2 GLASSES



BACK 300-900KG
2 GLASSES



BACK 1200KG
2 GLASSES

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

12 CART WITH 5 GRIDS/EACH

EXTERNAL DIMENSIONS

2550W X 2550D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A
400V / 60 Hz/ R452A

ENERGY CONSUMPTION 300-900KG

2,90KW - 5,6 A

ENERGY CONSUMPTION 1200KG

3,60KW - 5,6 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AIS I 304

TUNNEL 4.0

MODEL 600KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

4 CART WITH 5 GRIDS/EACH

EXTERNAL DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550W X 1150D X 2565H mm

EXTERNAL DIMENSIONS WITH GUIDEWAYS / HOOKS

2550W X 1150D X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

5,9KW - 10,5 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



3 GLASSES



FRONT

4 GLASSES

BACK

4 GLASSES

TUNNEL 4.0

MODEL 1200KG



3 GLASSES

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

8 CART WITH 5 GRIDS/EACH

EXTERNAL DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550W X 2550D X 2565H mm

EXTERNAL DIMENSIONS WITH GUIDEWAYS / HOOKS

2550W X 1150D X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

10KW - 21 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AIS I 304



FRONT

4 GLASSES

BACK

4 GLASSES

TUNNEL 4.0

MODEL 1800KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

12 CART WITH 5 GRIDS/EACH

EXTERNAL DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550W X 3750D X 2565H mm

EXTERNAL DIMENSIONS WITH GUIDEWAYS / HOOKS

2550W X 3750D X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A

400V /3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

16KW - 26 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°



ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

3 GLASSES



FRONT

4 GLASSES

BACK

4 GLASSES

Stagionello *Chef*[®]

we started with traditionally simple elements to ensure technologically natural products for the future

With Stagionello[®], meticulous study of raw materials, flavors, and preservation methods has given rise to genuine products, natural blend, and secure flavors, making them accessible tools for every user, all around the world!

SEMI-FINISHED FOODSTUFFS

SPICE BLENDS

WHOLE ANATOMICAL PIECES

BRESAOLA

FAT

BEEF TALLOW

FLAVORED SMOKING

SMOKE
WHITE TRUFFLE
BLACK TRUFFLE
BARBECUE



DISCOVER THE PRODUCTS





STAGIONELLO[®]

service

Stagionello[®] Service is the CUAT (Unique Technical Assistance Center) that provides you with technical and technological support online or at your business, offering maintenance, service, training and rentals for short, medium and long periods.

TECHNICAL SUPPORT

INSTALLATION AND TESTING

ROUTINE SCHEDULED MAINTENANCE

EXTRAORDINARY MAINTENANCE

EXTRAORDINARY MAINTENANCE

REMOTE SUPPORT

REMOTE DIAGNOSTICS

REMOTE MANAGEMENT WITH 24-HOUR CALL CENTER OPERATOR

DATA INTERCONNECTION WITH AUTOMATIC DISCHARGE

AFTER-SALES SUPPORT

NON-OBSOLESCENCE GUARANTEE

WARRANTY EXTENSION

SYSTEM REFURBISHMENT

SYSTEM EXCHANGE

TECHNOLOGICAL SUPPORT

PRODUCTION ASSISTANCE WITH STANDARD OPERATING INSTRUCTIONS

TECHNOLOGICAL SUPPORT FOR PRODUCT DEVELOPMENT

NEW PRODUCT RESEARCH AND DEVELOPMENT

HEALTH VALIDATION

SCHEDULED ROUTINE VERIFICATION OF THE DISCIPLINARY (VOPD) + ANALYSIS

SUPPORT FOR FOOD-SAFETY SCIENCE AND TECHNOLOGY



DISCOVER THE SERVICES





STAGIONELLO® ACADEMY

The Stagionello® Academy promotes and carries out events and training courses for food operators and handlers of large-scale retail chains as well as providing specific training modules for consumers and professionals in dedicated sectors such as restaurants, butchers, fishmongers, delicatessens.

Master Courses and Specialist levels in applied technology that integrate scientific, technological, and technical topics from three distinct food industries, all based on the Cuomo Method®.

 COURSES ARE ALWAYS INCLUDED WITH 4.0 DEVICES

 ACADEMY WORLDWIDE

 THEORETICAL/PRACTICAL COURSE

 UNIVERSITY COLLABORATIONS

 SPECIALIZED TECHNOLOGISTS


 MULTICHANNEL COURSES

TRAINING BY YOUR SIDE

 ON SITE COURSES

 ON DEMAND COURSES

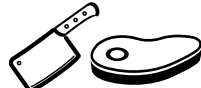
 LIVE COURSES

 ON SITE **MEAT CURING COURSE**
Technological course on **professional aerobic maturation** of meat and production of beef charcuterie.

DURATION
1 DAYS

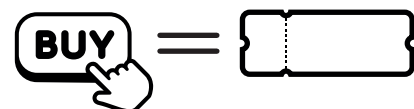


2 PRACTICAL
PRODUCTIONS



COURSE
PURCHASE

VOUCHER
ON YOUR DEVICE



ADVANTAGES

INCREASE OF FISH QUALITY

At the conclusion of the processing technique, laboratory tests carried out at accredited research centers and Universities have shown an increase in the food's nutritional qualities.

INCREASED SHELF-LIFE

Preservability of curing meat using Stagionello® Meat Curing Device 4.0 and Cuomo Method applied for up to 12 months.

READY TO EAT FOODS (to be consumed raw)

Certifiable B.R.C. (British Retail Consortium) and I.F.S. (International Food Standard).

SHORT AND SAFE PRODUCTION TIME

Three alternative processing cycles:

1. Continuous fermentation, 2. Defined-stage fermentation, both with or without flavored smoke, and 3. the Cooking cycle, are used to produce a variety of ready-to-eat dishes from 4 to 21 days.

TRACEABILITY

Process data traceability is stored on an integrated HACCP database that may be viewed both on-site and remotely.

SAFE AND PROFITABLE BUSINESS

This process allows the user an average R.O.I. (return on investment) of 300% per production cycle.

UP TO 300% RETURN ON INVESTMENT PER PRODUCTION CYCLE

CURING MEAT PRODUCTION

Production cycle = 7 days

(estimate calculated on FULL LOAD - 130 kg of Beef loin/cycle)

	€	U.M
Raw material cost	10,00 €	Kg
Incidence of processing by loin	5%	%/Kg
Weight drop processing incidence	13%	%/Kg
Operating costs	0,65 €	€/Kg
Price of meat matured 30GG. (ref. GDO)	36,00 €	€/Kg

MONTHLY STATEMENT

COSTS	€/month	REVENUES	€/month
Raw material cost	1.365,00 €	PF sales	4.071,60 €
Processing per loin	68,25 €		
Operating costs	88,73 €		
<i>total</i>	1.521,98 €	<i>total</i>	4.071,60 €

MONTHLY NET PROFIT

2.549,63 €

STAGIONELLO®



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