



THE GLOBAL PORK SUPPLIER



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History

At the beginning of the **1950s**, **Adjutori Roma Altarriba** opened a small grocery shop at **carrer Major d'Avinyó** (Barcelona). A year later, with his wife **Dolors Fuster Medalla**, they extended the shop to include a small abattoir and workshops for producing cured meat and Spanish sausages. From the outset, the aim has been **“to offer the customer excellent quality and service”**. In **1974**, the success of the **Roma family's products** led to the opening of a new abattoir used exclusively for the slaughter and cutting of pork. It was located on the outskirts of Avinyó, which is still its present location.



Our Group

We specialize in the production of pork and pork products, covering the whole production chain **“from farm to table”**. Our main goal is to provide the highest standard of quality and an excellent after-sales service.

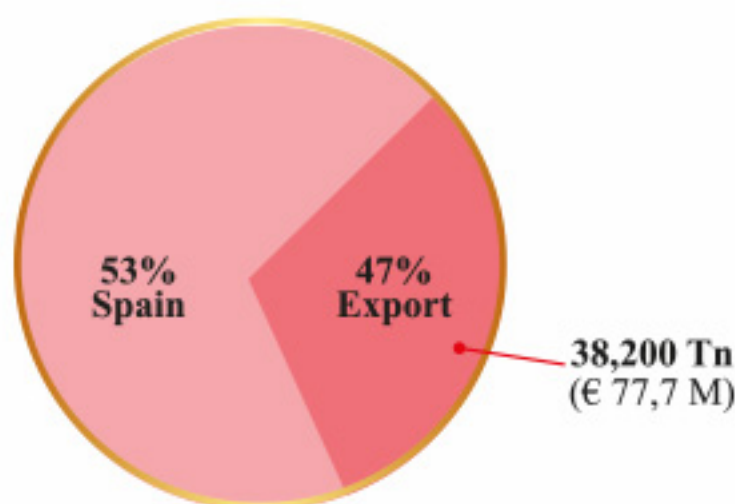
Avinyó's facilities have an area of **37,000 m²**, employ more than **450 workers** and cater for **3,500 customers**.

Avinyó slaughter figures 2021



Avinyó sales figures 2021

80.775 Tn
(€ 160,82 M)





The best meat

We have a slaughterhouse, cutting room, packaging room and freezer room in the same location. Avinyó is a vertically integrated company where we control the whole process and ensure the full traceability of our products.



- ✓ Our meat comes mostly from female and castrated pigs.
- ✓ Animal Welfare & Happy Pigs Farm assured pig scheme.
- ✓ All our processes and products are guaranteed under the strict quality standards backed by International Food Agencies.





Legs



Leg Serrano V Cut



Leg round cut with feet



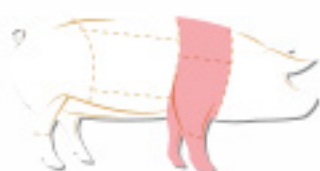
Leg round cut without feet



Parma Leg



Leg 4D



Shoulders



Shoulder bone in



Shoulder 2D



Shoulder 4D



Collar straight cut



Jowl rind on



Japanese jowl rindless



Loins



Loin bone in



Loin boneless



Loin ribs



Tenderloin



Bellies & Ribs



Bone in belly



Single ribbed belly



Sheet ribbed belly



Lardon belly



Spare ribs



Short spare ribs



Riblet



Offals



Aorta



Brain



Diaphragm with membrane



Diaphragm skirt both membranes off



Ear



Esophagus



Heart



Kidney



Liver



Pizzle



Stomach pouch



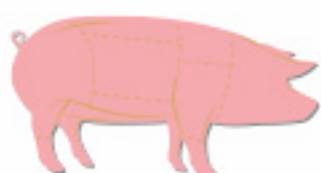
Tongue



Trachea



Trachea for manufacturing



Trimmings



Trimming 60/40



Trimming 70/30



Trimming 80/20



Trimming 90/10



Rinds & Fats



Back rind



Belly rind



Mixed rind



Back fat skinless



Cutting fat



Bones & Softbones



Back bone split in 2



Belly soft bone



Blade bone



Femur bone



Front feet



Front hock



Half head without
Ears/Tongue/Brain/Cheek



Hind feet



Hip bone



Humerus bone



Knee bone



Lacone



Moon bone



Neck bone



Piano bone



Rosari bone



Sternum bone



Tail



Tail bone without tail



Short tail bone without tail

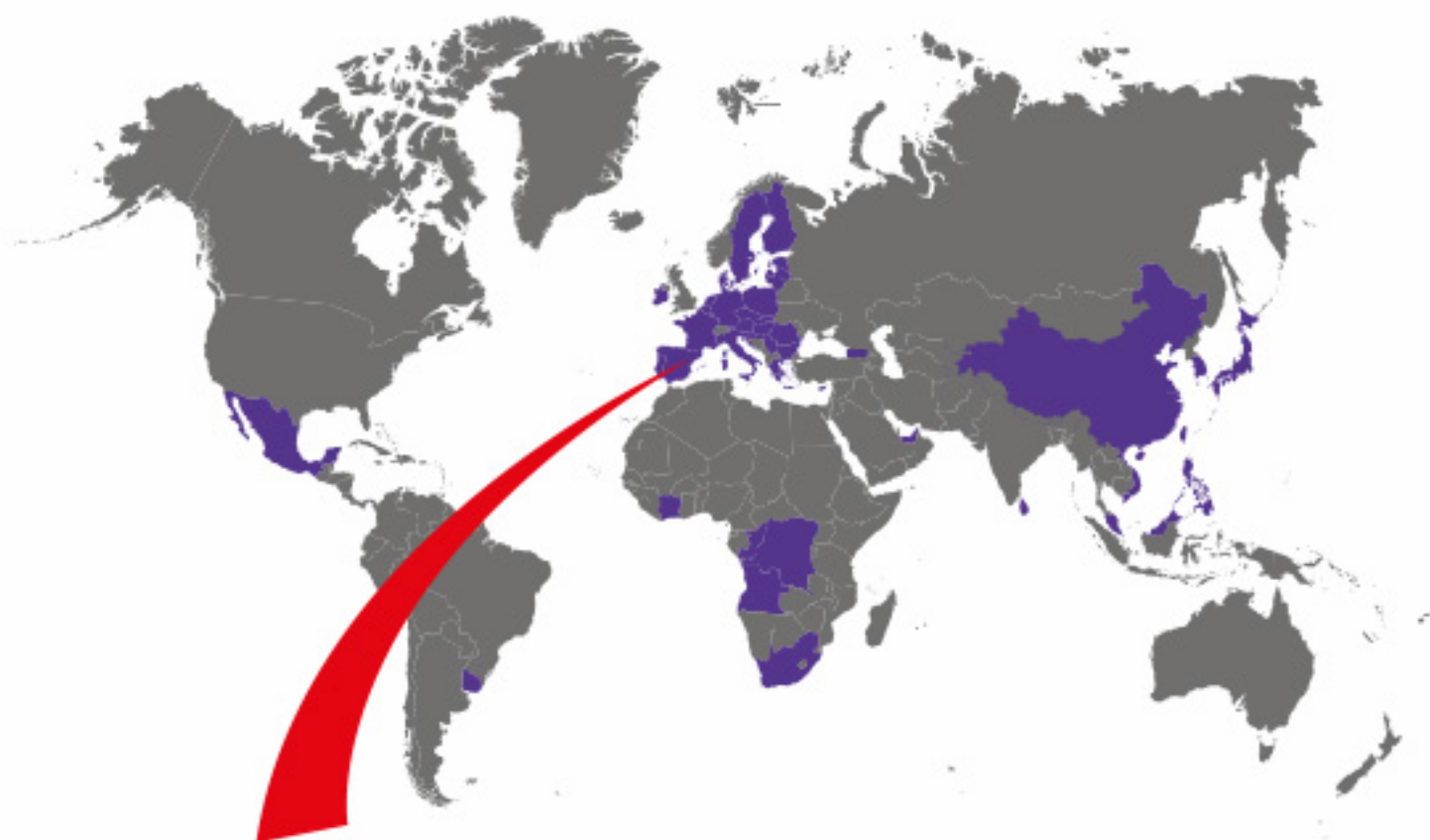


Throat



Our group operates in more than **50 countries:**

Angola, China, Democratic Republic of the Congo, EU, French Polynesia, Georgia, Hong Kong, Japan, Malaysia, Mexico, Philippines, Republic of the Congo, Serbia, Singapore, South Africa, South Korea, Sri Lanka, UAE, Uruguay, Vietnam and Ivory Coast.



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