



Company and guarantees.

HERMANOS FONT VERDAGUER, S.A.

Company is located in an area of great tradition in the production of meat-delicatessen.

Its installations are based close by the Catalan Pyrenees and between the regions of Vic and Olot, both being areas of recognized prestige in the manufacturing of cured sausages.

HERMANOS FONT VERDAGUER, S.A. is a family-owned company that started its activities more than 50 years ago and it has been developing typical products of the area ever since. In the beginning, the company supplied its products within the region, but soon afterwards it spread nationwide through a sales network including agents and distributors serving select pork butcher's shops, also delicatessen stores as well as chains of Supermarkets and Hotels.

The products: Sausages, Salami, Fuet, Bacon, Chorizo, etc, enjoy a high prestige thanks to their quality and manufacturing regularity. The company has been recognized as one of the few Spanish companies specialized in the curing of sausages.

This specialization has allowed the company to develop the appropriate facilities for each product specific curing process. From the 180 grs. weight of a Fuet up to the 4/5 Kg. weight of a whole piece of Salami or Sausage for retail sale.

HERMANOS FONT VERDAGUER, S.A. offers a wide range of cured products.

HERMANOS FONT VERDAGUER, S.A. - GUARANTEE AND COMMITMENT

25 years experience: HERMANOS FONT VERDAGUER, S.A. company was founded in 1977, to continue a family owned business devoted to the manufacturing of cured sausages.

ISO 9000/2000: The company is currently in the process of establishing these regulations.

Officially approved company for trading within the European Community with approval number 10.1931/GE C.E.E.

HCCP . Introduction of Critical Control Point in the complete manufacturing process.

Veterinary Control Official Service carried out regularly in installations, raw materials, additives, etc.

Traceability. Complete batch traceability in the manufacturing process.

Controlled air conditioning: Control and adjustment of temperature and humidity in the product maturing chambers.

Product analytical control: Agreement with IRTA, an official organization from Generalitat, to carry out a physico-chemical analytical control as well as a microbiological control of the manufactured products. The agreement includes consulting from their testing plant for products and production processes.

Cleaning/disinfection controls with an agreed Laboratory.

Own purification of sewage (water-treatment plant).

And last but not least, economical solvency: [Dun & Bradstreet chose HERMANOS FONT VERDAGUER, S.A. as one of the most solvent Spanish companies.](#)