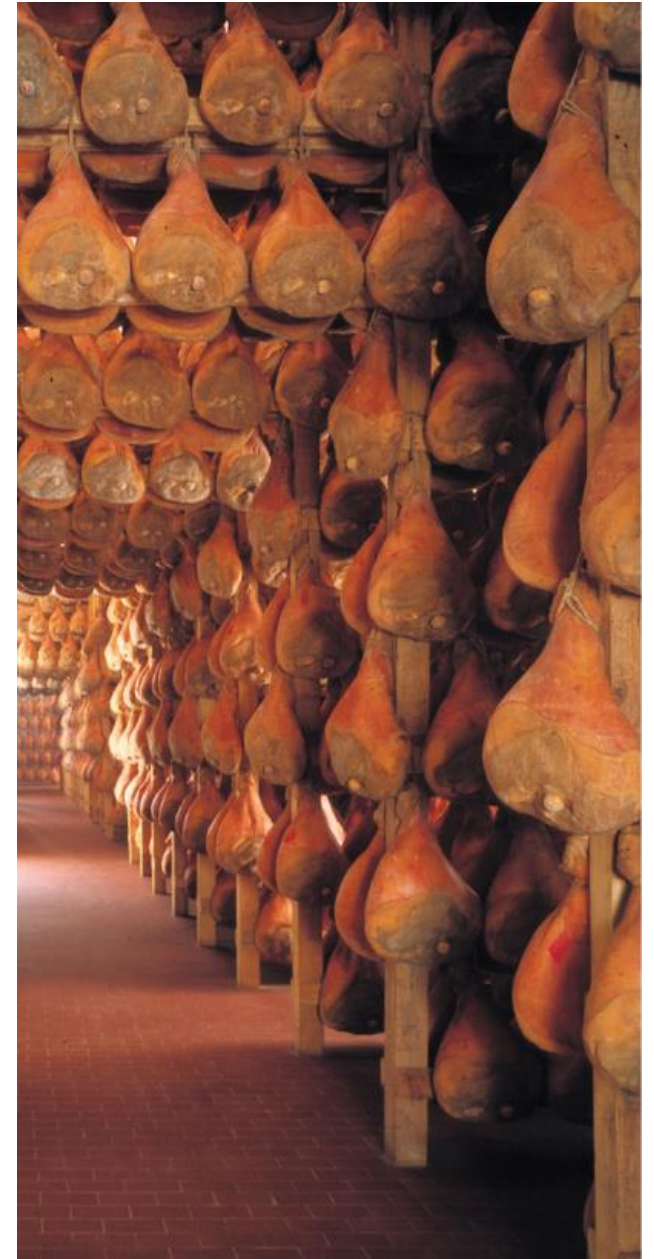


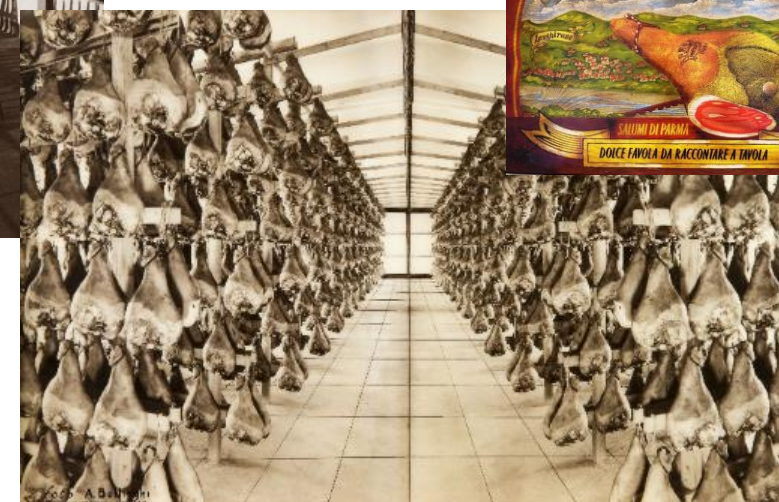
1. The Company



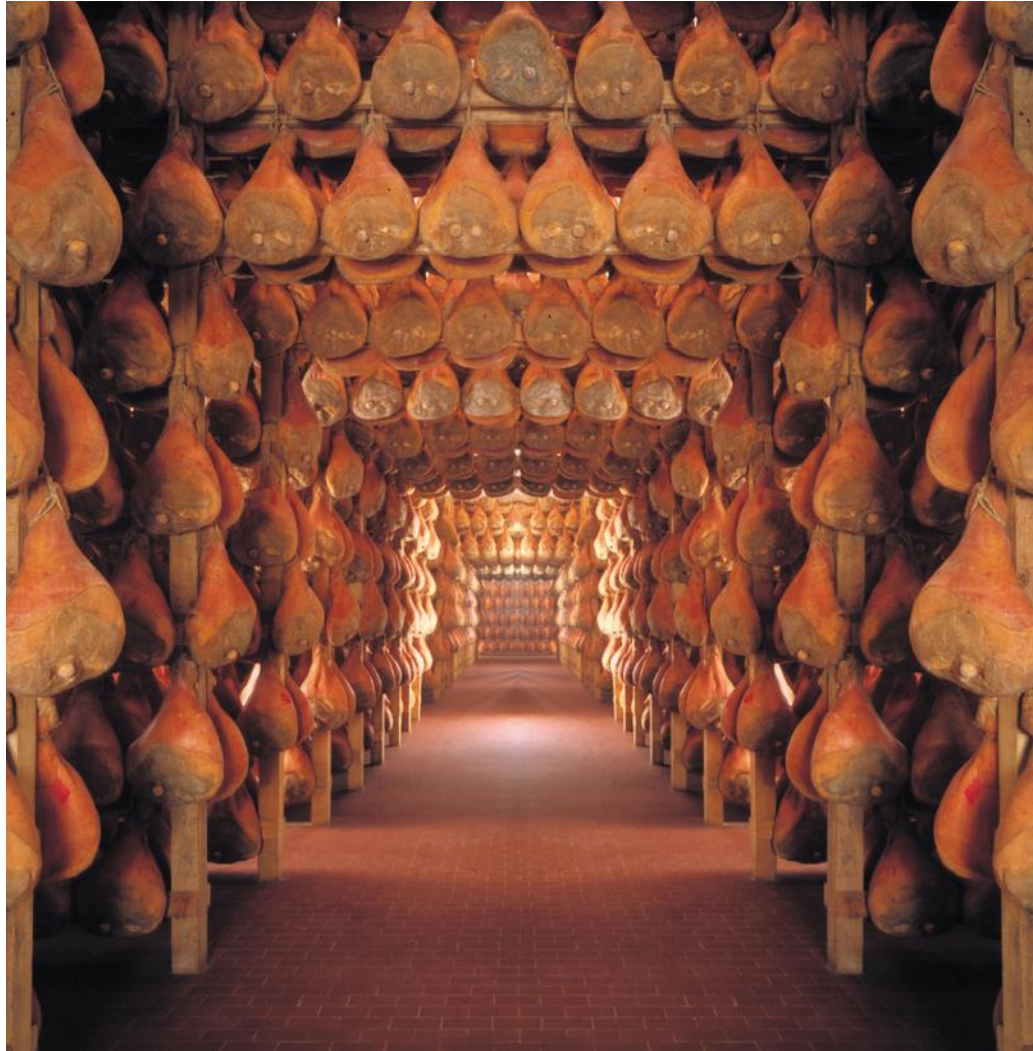
History

The Devodier Family is inextricably linked to the history of Parma, Italian Charcuterie and one of the original founders of Parma Ham Consortium

- Breeders in Parma since 1700
- During 1800, opening of a series of butcher shops in Parma under the "Macelleria Devodier" brand and recognition of the first awards for quality
- Expansion and specialization on the cured meat processing activity at the beginning of last century
- Settlement in the Langhirano area for the production of Prosciutto Crudo in the 1950s
- Enrico Devodier is one of the original founders of the Parma Ham Consortium in 1963. We still use the same old aging cellars nowadays



The Ancient Cellars



The Collections - The Whole Products

PARMA HAM - ANCIENT CELLARS



CULATELLO



CULATTA EMILIA



DRY-CURED HAM



PARMA HAM - ECCELLENZE



SHOULDER HAM

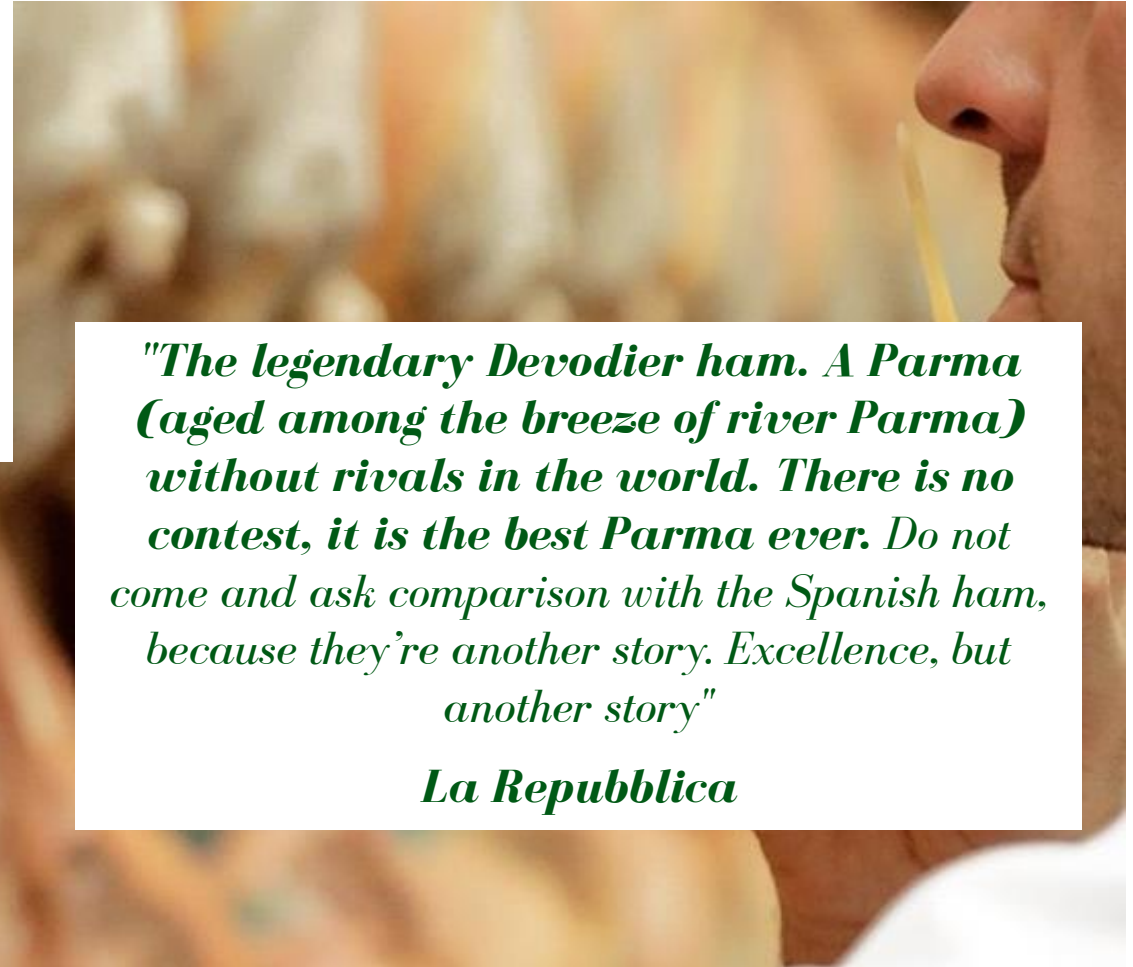
Family & Tradition

- **Family** company
- Unique **ancient cellars** with **fir-wood original frames**
- Authentic and **historic microclimate and environment**
- Manual artisanal skills and trade secrets passed down **from generation to generation**
- Check and **tailor-made** piece by piece
- The important part of the production process of the whole products is still **all hand-made**



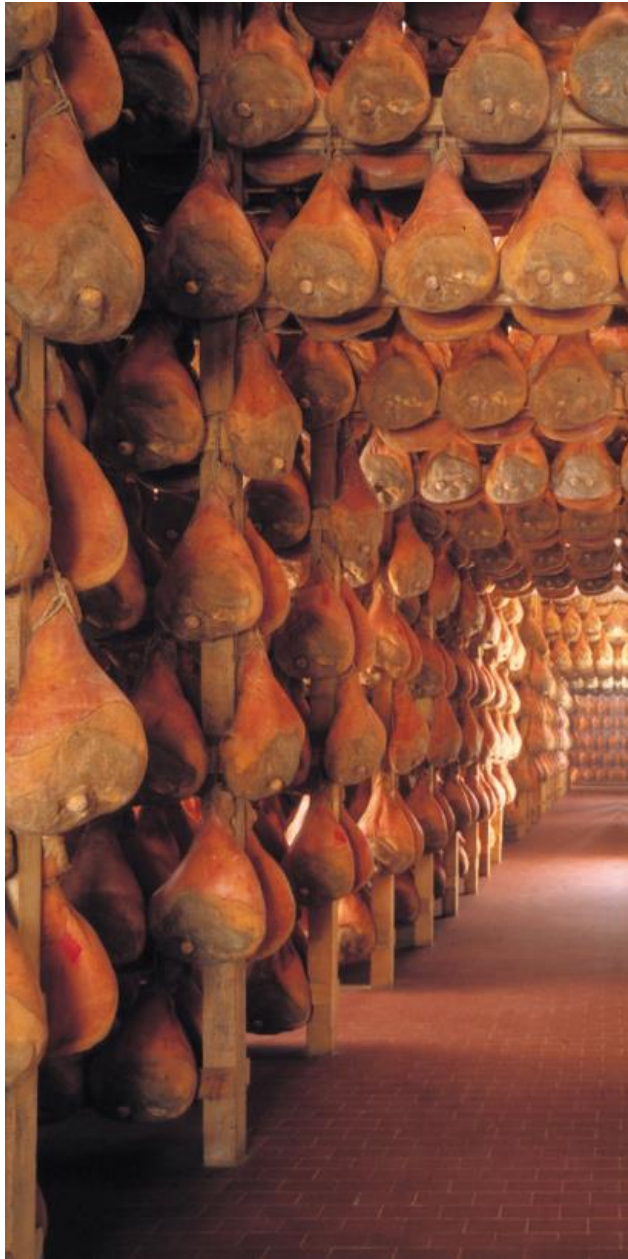
"Wonderful structure, velvety and moist, and so tender, especially the sweet fat that melts in your mouth."

Gambero Rosso - Grandi Salumi

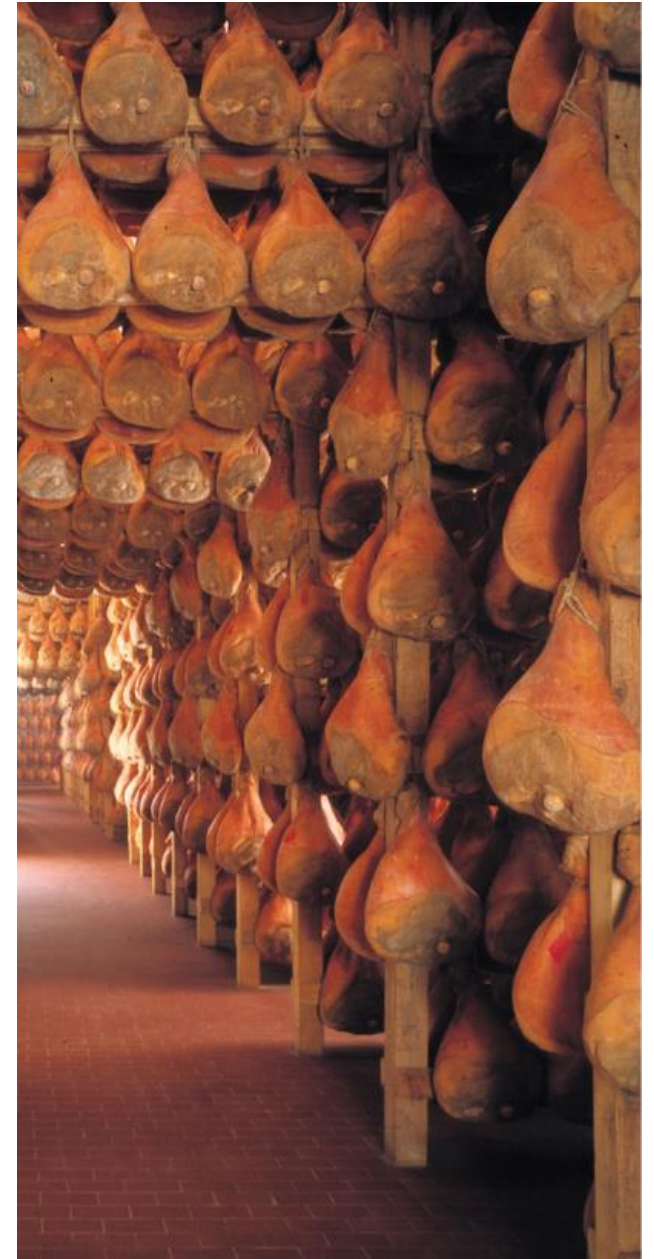


"The legendary Devodier ham. A Parma (aged among the breeze of river Parma) without rivals in the world. There is no contest, it is the best Parma ever. Do not come and ask comparison with the Spanish ham, because they're another story. Excellence, but another story"

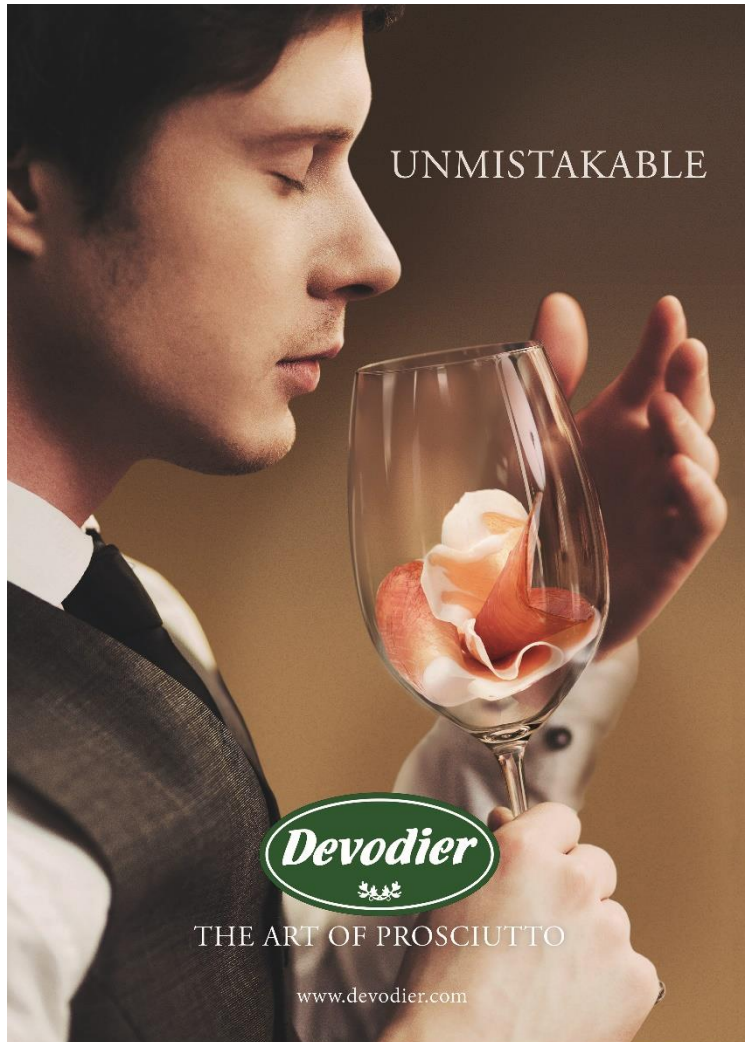
La Repubblica



2. Unique Strenghts



The 5 Core Values & Keys As Successful Partner



- **Excellence of Quality and Taste**
Recognized & Treasured by the Consumer
- **Winning Positioning** on the Market and
Strong Customer Loyalty
- **Innovative and Exclusive Products**
- Product **Tailor-Made** on the Customer
- **Quality at 360°**

WHAT “HIGH QUALITY” MEANS FOR US: Simple, recognizable products, done exceptionally well, offering a premium and best in the market experience. Never disappoints & always exceeds expectations

The exceptional quality has always been the utmost core value of Devodier. Here is a list of some of the awards which we were honored to receive in the latest years by the most important food guides and gourmets as a recognition of the best-in-class quality consistently provided over the years to our customers and able to create a strong loyalty and sustainable and solid growth over time:



Awarded for 2 years in a row at the Italian Stock Exchange as **one of the most growing SME in Italy in all fields**

Italian Top Food Experience Gambero Rosso
Certificate of Excellence Gourmarte
Italian Food Award 2018 SIAL Paris
Best Partnership Initiative with Normal Trade 2018
Italian Excellent Enterprise 2018 Global Strategy
Italian Food Award USA 2019 Fancy Food NYC
The Best FOOD Parma 2019 Gruppo Food
Italian Excellent Enterprise 2019 Global Strategy
Champions of Emilia-Romagna 2019 Corriere della Sera
Chosen by Google as Success Story for Export
Special Prize of the Jury BIOAWARD Sana 2019
 Prosciutto BIO Devodier Riserva
I Migliori Prosciutti 2020 Libero
I Migliori Prosciutti 2020 la Repubblica
Best Product Innovation 2020 Gruppo Food
Champion of Italy 2020 Corriere della Sera
Excellence of Italy 2022 Gambero Rosso

Safe Winning Partner in a Moving Market

- **SUPPLY CHAIN INTEGRATION:** through the years we've integrate upward and downward the supply chain with strong benefits for our customers:
 - **Stable pricing** to prevent steep market movement and work on loyalty and product value perception
 - **Guaranteed Availability Of High Quality Raw Material** and possibility to do an extremely strict selection and never compromise on quantity and/or quality
- **LEGAL PATENTS:** we have several **unique patented methods** to produce our Parma Ham and the other products, our own specific production technique has been **recognized as worthy to be safeguarded by the Italian government** and these techniques give us a **unique impact on the quality** of the product and **even more importantly its constancy:** any producer can have some peak piece in terms of quality in such a variable product, but the tough part is to give **a constant recognizable signature and quality on the products which is the only value-adding characteristic in time**
- **CAPITALIZATION:** a careful strategy over the years led us to a optimal company capitalization which is rather unique in a sector and puts us today and in the future in a **very safe spot in terms of company financial health & availability for investment in the future**
- **GUARANTEE TO STAY AT THE FOREFRONT OF INNOVATION:** we were one of the first company to set up a natural wave slicing plant, to launch the Antibiotic-Free and Animal Welfare line inside the Parma PDO, to invest in energy sustainability which enabled us to not being impacted too much by the energy crisis of the latest years and so on: as partner **we're always super attentive and working on all the meaningful innovations on the market, so our customers can be safe in knowing that by partnering with us they can intercept the most impactful changes of the future of our market**

Quality at 360°

- Safety and quality system certified: **BRC, IFS, Ethical Certification SMETA 2-PILLAR, Legality Rating, BIO-Organic, Antibiotic-Free KIWA, Animal Welfare KIWA**



- Export authorization to overseas countries which impose the **strictest production limits and controls**



- **Environmental care:** over 500Kwh of generated solar power, reduction of consumption through thermal isolation, vast multi-year strategy of sustainable implementations on our property plants, development of new exclusive sustainable breeding supply chains

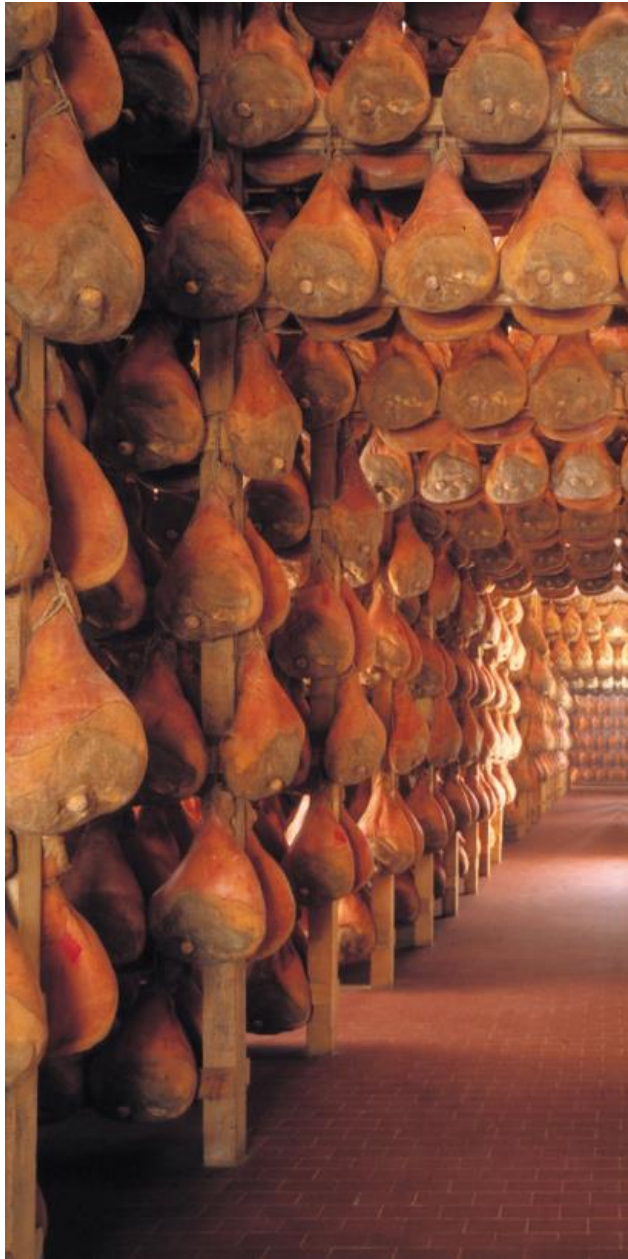


- **Attention to health** and consumer trends: all the products that we age are made with **meat and sea salt only**, with no added preservative, complete line of **gluten-free** products

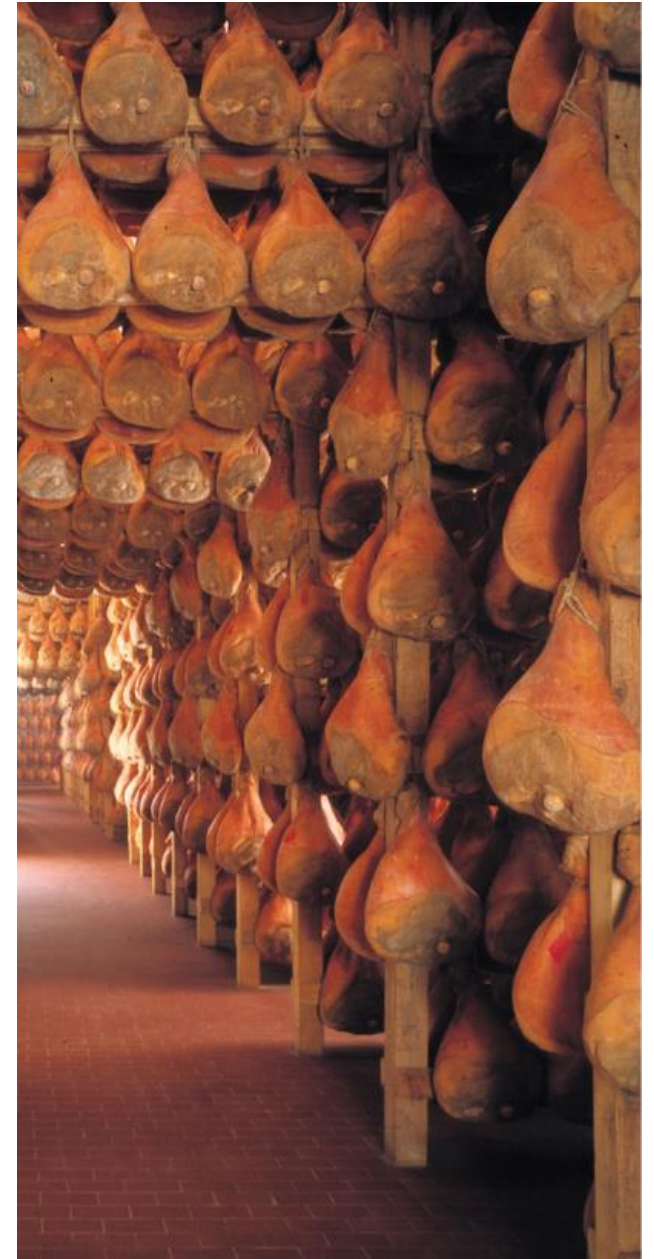


- Highest level of **customer service** and **fast top notch commercial and administrative efficiency** to serve the **most demanding customers all over the world (EDI-integrated)**





3. The Assortment



Our Approved Assortment for the U.S.

New & Exclusive as of Fall '19



Prosciutto di
Parma
up to 36 months
also Bone-In



Excellence of Italy by **Gambero Rosso**
Sliced Premium Charcuterie



Culatello



Culatta
Emilia



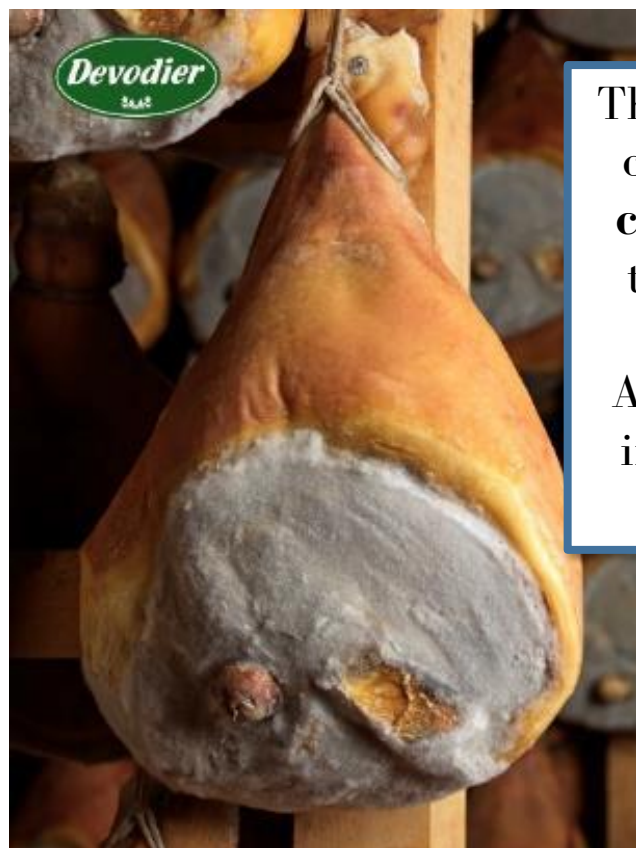
Only Italian Meat and Salt



1°

PARMA HAM

Prosciutto di Parma



The **Parma ham** is a **cornerstone of the Devodier collection**, a ham cured on **fir-wood frames in unique and exclusive underground cellars**, which for **more than 60 years** have been reserved only for the most refined reserves and able to impress a unique signature on each product.

A line with a **very structured and full-bodied aromatic intensity** in which **all the taste notes of the classic aging are intertwined seamlessly with the exquisite sweetness**.

"Wonderful structure, velvety and moist, and so tender, especially the sweet fat that melts in your mouth."

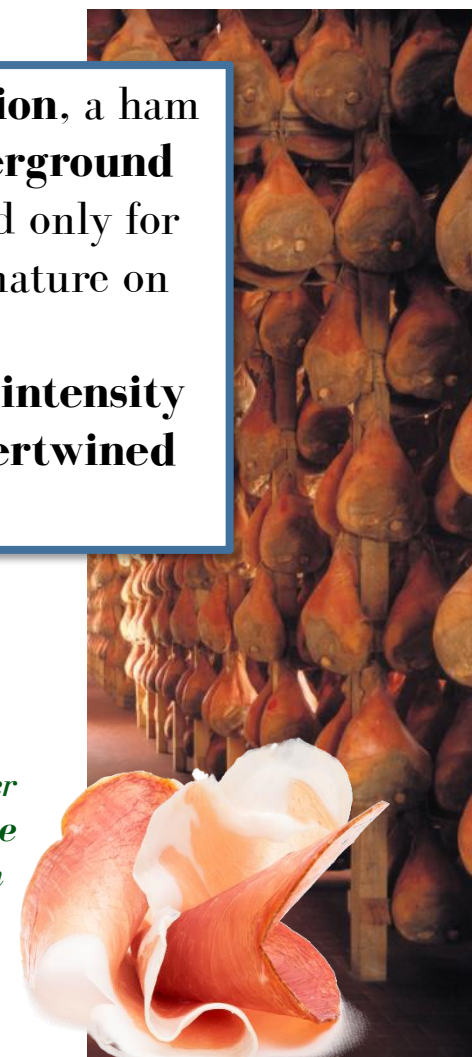
Gambero Rosso - Grandi Salumi

*"The legendary Devodier ham. A Parma (aged among the breeze of river Parma) **without rivals in the world. There is no contest, it is the best Parma ever.** Do not come and ask comparison with the Spanish ham, because they're another story. Excellence, but another story"*

La Repubblica

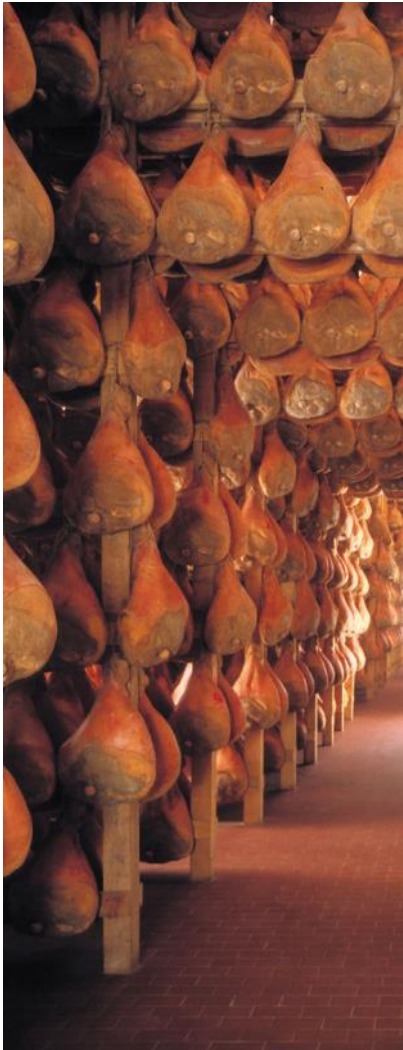


Ecellence of Italy Gambero Rosso



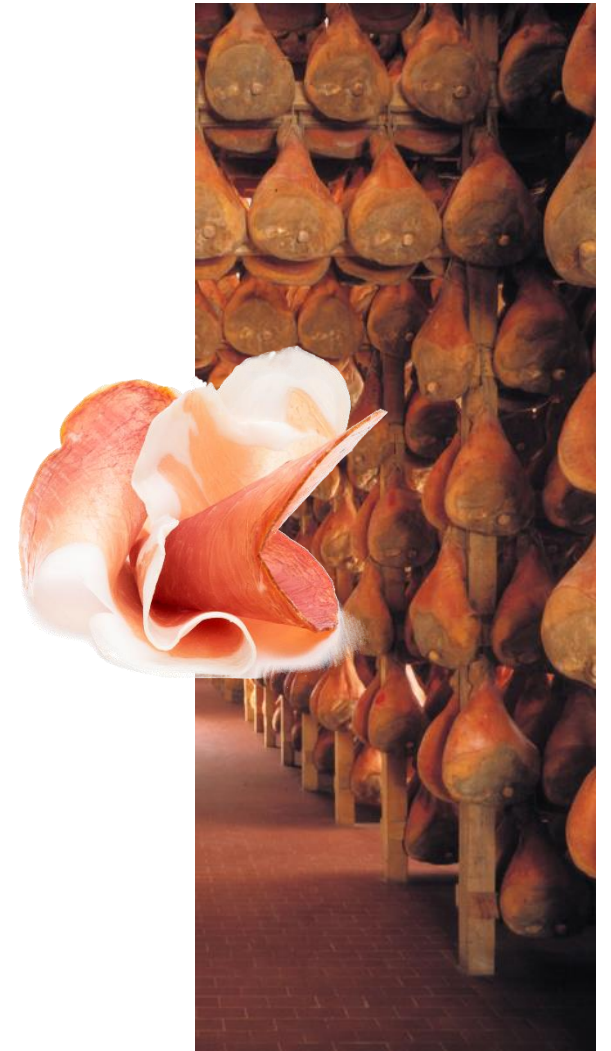
All the Parma Hams are:

- 100% Italian
- Aged in the countryside of Parma
- Made only with meat and salt
- Without preservatives, colorants and additives
- Gluten Free



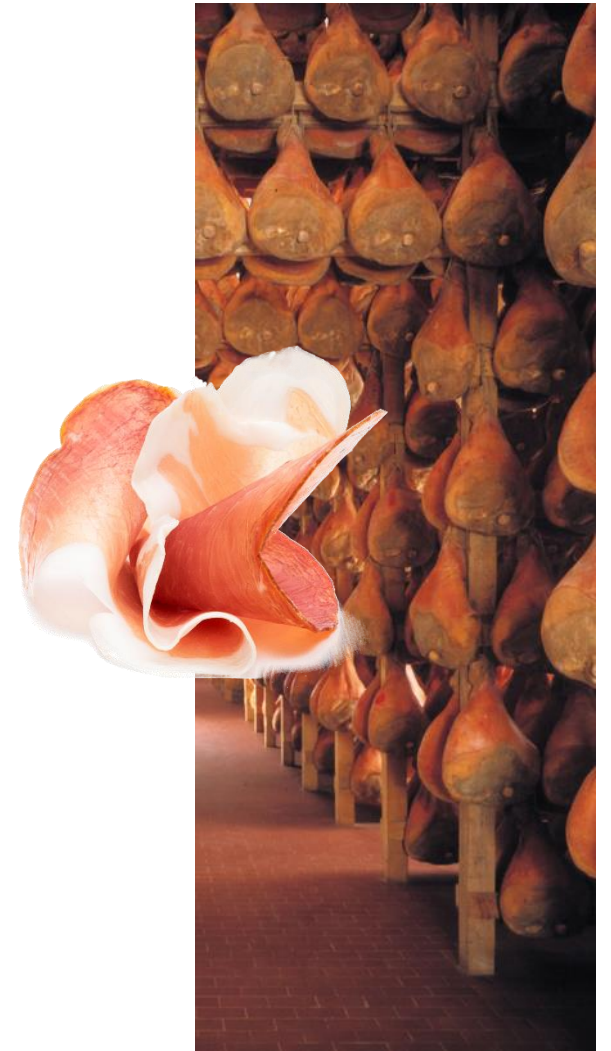
...but the Parma Ham Devodier is also:

- **At high aging**
- Produced naturally in the **ancient cellars of one of the founders of the Parma Ham Consortium**
- Aged on fir-wood frames in a **unique underground environment**
- Made only with a **unique and secret mix of Italian sea salts**
- The result of a **tailor-made selection based on the customers' needs**





...but the Parma Ham Devodier is also:


- **Awarded** by the most important gourmet guides
- Part of an Italian tradition **treasured and passed down from generation to generation**
- Verified **piece by piece** by an expert master of charcuterie
- Aged in cellars **located just by the Parma river and on natural underground water springs**
- With a unique taste, unmistakable, intense and very sweet, **able to create a strong customer loyalty...**




DOP Parma Ham


Devodier


	product		curing	pcs x crt		product		curing	pcs x crt
	Bone-in DOP Parma ham		14 months	2		Boneless DOP Parma Ham "pressed" type		14 months	2
			16 months	2				16 months	2
			18 months	2				18 months	2

	product		curing	pcs x crt
	Boneless DOP Parma Ham "addobbo" type		14 months	2
			16 months	2
			18 months	2

Devodier - DOP Parma Ham - Top Quality Line "Ancient Cellars"

	<p><i>Cantina del Mornello min. 20 months</i></p> <hr/> <p><i>Bone-in DOP Parma ham</i></p> <hr/> <p><i>Boneless DOP Parma ham "addobbo" type</i></p> <hr/> <p><i>Boneless DOP Parma ham "pressed" type</i></p>
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	<p><i>Cantina più di 24 Lune min. 24 months</i></p> <hr/> <p><i>Bone-in DOP Parma ham</i></p> <hr/> <p><i>Boneless DOP Parma ham "addobbo" type</i></p> <hr/> <p><i>Boneless DOP Parma ham "pressed" type</i></p>
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	<p><i>Cantina Secretum 30 months and more</i></p> <hr/> <p><i>Bone-in DOP Parma ham</i></p> <hr/> <p><i>Boneless DOP Parma ham "addobbo" type</i></p> <hr/> <p><i>Boneless DOP Parma ham "pressed" type</i></p>
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Essendo prosciutti a lungo invecchiamento è possibile trovare all'interno del prodotto leggere imperfezioni quali "gessetti", infiltrazioni o altro. Questi sono inevitabili in prodotti completamente naturali e a lunga stagionatura e non possono essere considerati difetti.

Devodier - DOP Parma Ham - Top quality Line "Eccellenze"

<i>Eccellenze min. 24 months</i>	
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<i>Bone-in DOP Parma Ham</i>	
<i>Boneless DOP Parma Ham "addobbo" type</i>	
<i>Boneless DOP Parma Ham "pressed" type</i>	

<i>Eccellenze min. 30 months</i>	
---	--

<i>Bone-in DOP Parma Ham</i>	
<i>Boneless DOP Parma Ham "addobbo" type</i>	
<i>Boneless DOP Parma Ham "pressed" type</i>	

<i>Eccellenze min. 36 months</i>	
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<i>Bone-in DOP Parma Ham</i>	
<i>Boneless DOP Parma Ham "addobbo" type</i>	
<i>Boneless DOP Parma Ham "pressed" type</i>	



Essendo prosciutti a lungo invecchiamento è possibile trovare all'interno del prodotto leggere imperfezioni quali "gessetti", infiltrazioni o altro. Questi sono inevitabili in prodotti completamente naturali e a lunga stagionatura e non possono essere considerati difetti.



2°
**PROSCIUTTO CRUDO
DUCHESSA**

2. Prosciutto MEC Duchessa



The Prosciutto Duchessa is made naturally with the best selection of European meat and our unique blend of Italian sea salts, which is safeguarded and the same for all our production.

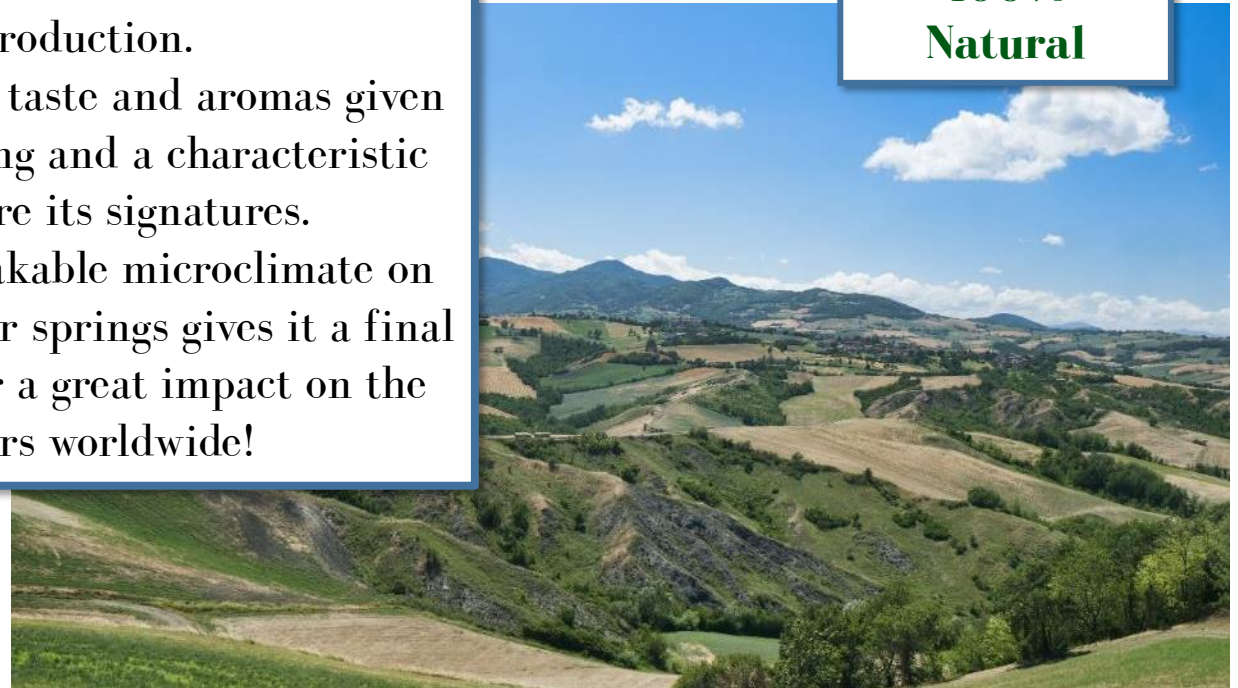
The complexity of taste and aromas given by the expert aging and a characteristic sweetness are its signatures.

The same unmistakable microclimate on top of natural water springs gives it a final piercing touch for a great impact on the consumers worldwide!

**Animal
Welfare**



**Min. 14
months**

**100%
Natural**



Prosciutti Crudi " Duchessa "

Duchessa

	code nr.	product		curing	pcs x crt
	A004020	Boneless cured Ham "addobbo" type		10 months	4
	A004030	Boneless cured Ham "pressed" type		10 months	4



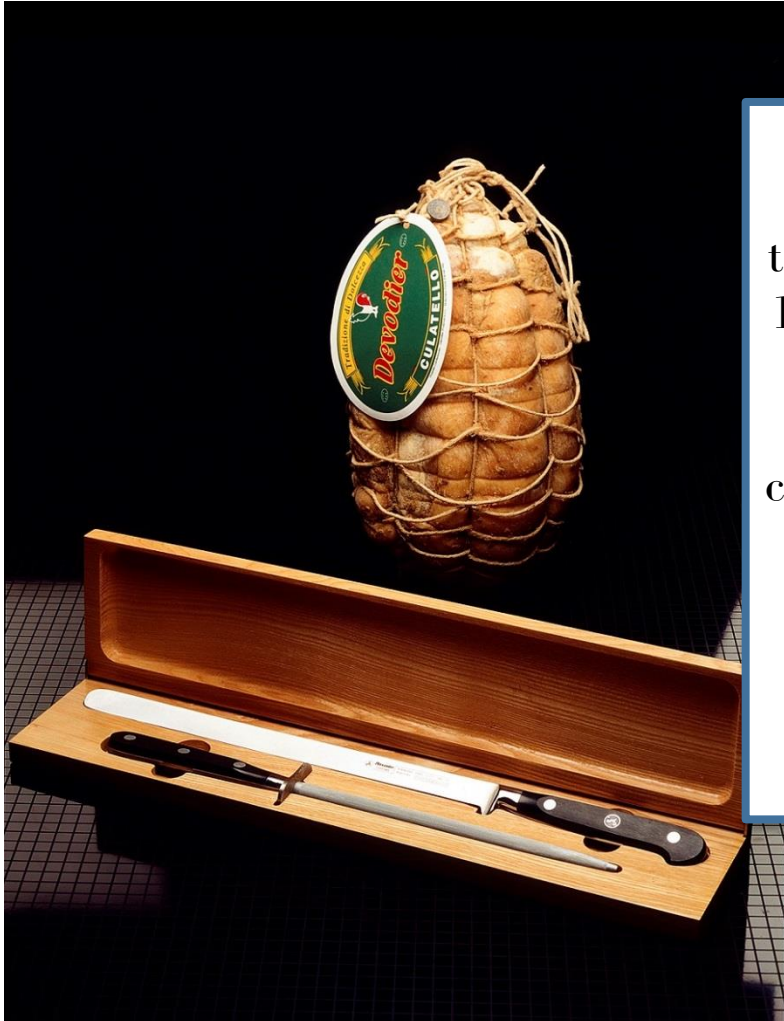
3°

CULATELLO

***LIMITED PRODUCTION**

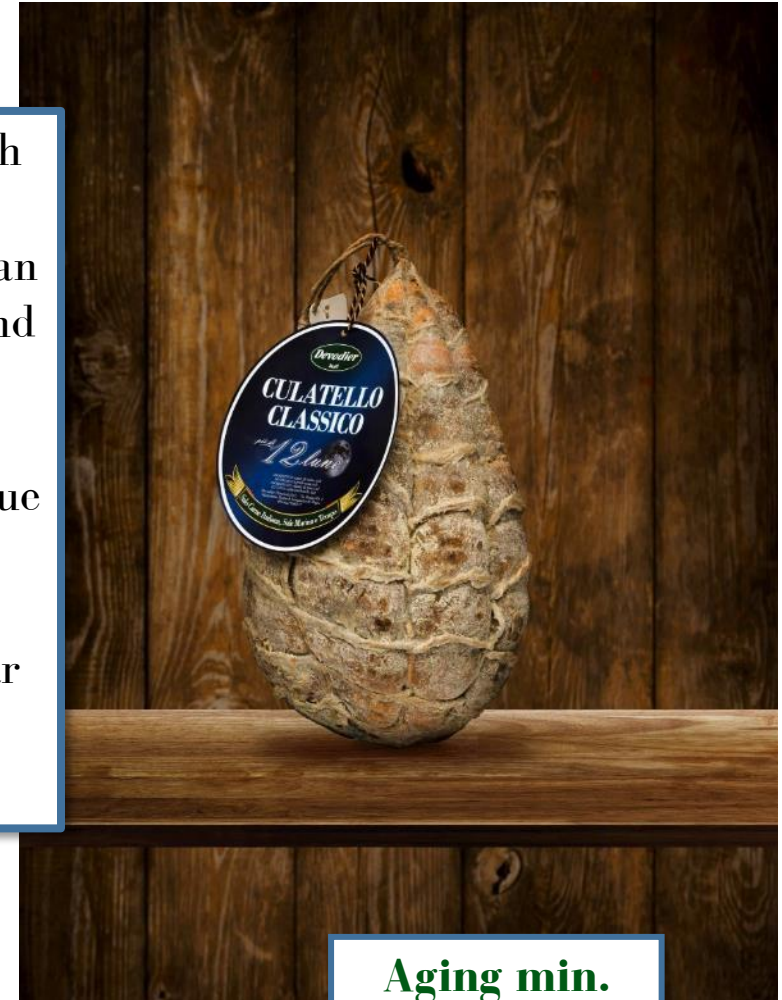
FOR THE US*

3. Culatello



The Culatello is the hearth of the ham, both sweet and intense with a firm cover and a tender core. It's cured naturally for more than 12 lunar months with only very little salt and enveloped in a special bladder which influences the seasoning and tempers the connection with the cellars, donating a unique piercing taste to this newfound addiction. The product is made only with the finest Italian meat and ages in the Secretum cellar where our more seasoned hams take their final touch.

"A product with a deconstructed and strong taste that melts in your mouth and takes you on a journey of sensation. All in only one slice."



**Aging min.
12 months**



Extremely Rare for the US 



Culatello Classico

Devodier

Product			curing	pcs x crt
	natural	cleaned		

Culatello Classico			12 months	2
			14 months	2
			16 months	2
			18 months	2





4°

CULATTA EMILIA

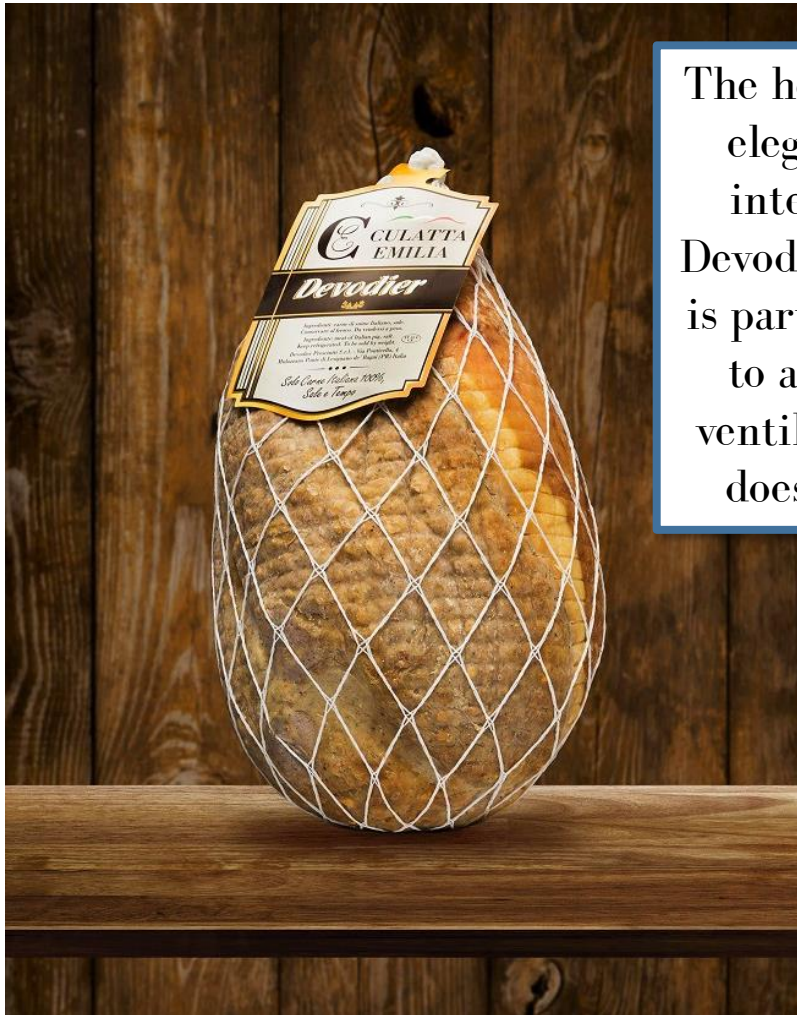
***LIMITED PRODUCTION**

FOR THE US*

4. Culatta Emilia



Extremely Rare for the US 



The heart of the ham. Delicate and elegant in its sweetest classical interpretation. Flagship of the Devodier family, the Culatta Emilia is partially covered by its soft rind to adapt to the greater hillside ventilation of the Apennines. How does it taste? Incredibly sweet.



"It's so elegant that many other Culatelli pale in comparison: mild on the nose, but full and complex, characterized by floral and citrusy notes, clean on the palate with an unexpected sweetness, perfectly controlled salting, and pleasant secondary aromas."
Gambero Rosso - Grandi Salumi

**Aging min.
12 months**

**FIRST COMPANY TO GET APPROVAL
FOR THE US**




Excellence of Italy **Gambero Rosso**



Culatta Emilia

Devodier

	Product			curing	pcs x crt
		natural	cleaned		

	Culatta Emilia			12 months	2
				14 months	2
				16 months	2
				18 months	2

