

A large, stylized, light brown 'S' logo that frames the central text.

**Stagionello®**  
S T O R E

**BROCHURE**

*Biologically Traditionalist*  
*Genetically Innovators*



## TRADITION MEETS INNOVATION

Patented processing method with pH control

The Cuomo Method® is scientifically identified in Sicur Food Control®, a patent for conservation and / or transformation of foods with safe and controlled pH (European patent N° EP2769276B1 recognized by the EPO and patent N° CA2852650 recognized by the CIPO)

S.F.C.® is not only a technology.

It is a method managed by a device that allows a real-time analysis of the ambient parameters and the pH of the food being processed, of physical process parameters without the addition of any chemicals, that may result harmful to health.

The Cuomo Method® is based only on the management of the physical ambient process parameters, without the need of any chemicals that may result harmful to health.



# PATENTED DEVICES FOR CURING AND COOKING SALAMI WITH pH CONTROL OF THE PRODUCT

*From 60 to 1.200 Kg of salami per month*

## CURING AND COOKING SALAMI

Since ever the only professional method  
for curing, smoking and cooking meats  
with management and control pH

The original device for curing and cooking salami is Stagionello® salami curing device, a system for curing, drying, smoking and cooking salami with controlled pH, designed, made and patented 100% in Italy.

The original Climatic Recipe Book® contains 32 microclimatic recipes for the production of the main types of traditional Italian

and international salami; those with rapid acidification such as, Felino, Milano, Napoli, Soppressata Calabrese, Cinta Senese, Varzi, Finocchiona, Saucisson, Hungarian, Embutido, Chorriso, Sobrassada, Kabanos, Skilandis and Figatellu, as well as those with a long fermentation time such as Prosciutto Crudo, Coppa, Bresaola, Capocollo, Pancetta and Speck. From today, thanks to Stagionello®

salami curing device, you will have the opportunity to produce also your cooked salamis, from mortadella to cooked ham with increasing potential.

Stagionello

Trasforma i tuoi  
prodotti secondo  
la tradizione

+ stagionello

+ AC Brevetti



***pH-CONTROLLED FERMENTATION***

***MAXIMUM AUTONOMY AND PRACTICALITY***

***REDUCED PRODUCTION TIMES***





## PATENTED DEVICES FOR CURING MEAT WITH NATURAL pH CONTROL

*From 60 to 5.000 kg of meat products per month*

### MATURING MEAT

The only patented device in the world for the professional ageing of meat

Unlike non-professional preservation methods, Stagionello® Meat Maturing Device allow you to mature and preserve meat over a longer period of time.

You can cut the finish product in slices and store the loin in Stagionello® Meat Maturing Device for up to 12 months.

Meat that is cured with the Cuomo Method® takes on a very dark, deep red colour on the outside.

Controlled dehydration allows a manageable loss of weight, reducing the fluids.

By controlling the pH, the proliferation of pathogenic bacteria and mould is prevented, without the addition of chemicals. Mature and display in your supermarket, wholesale-meat, shop/restaurant, quarters, loins, cuts or half-carcases of meat in a safe, professional and certified manner.

*Costate maturate*  
**ORIGINE IRLANDA.**  
PROVA IL SAPORE E LA TENEREZZA TIPICI DI QUESTA CARNE.

**MATURMEAT**

**INCREASED MEAT QUALITY**

**INCREASED SHELF LIFE**

**BUSINESS WHO RESPECTS FOOD SAFETY**





## **PATENTED DEVICES FOR SMOKING, MATURING, CURING AND COOKING OF FISH WITH CONTROLLED pH**

*From 60 to 600 kg of fish products per month*

### **FROM "COLD" FISH SMOKING**

The only professional method for curing, maturing, smoking and cooking fish

Looking for a professional method for curing, maturing, smoking and cooking fish?

Stagionello® Fish Curing Device is the only patented pH-controlled curing cabinet for fish and made 100% in Italy.

It recreates a series of microclimates that are ideal for the preservation of all types of fish.

With the introduction of matured and smoked fish and cured seafood, there is an increase in quality and flavours for the most discerning palates.

Everyone is now looking for a technology that ensures freshness, preservation and the best possible display to attract the attention of customers who want to buy or enjoy it in complete safety.



A large, blue industrial smoker is shown with its door open. Inside, several pieces of meat are hanging on racks, including a large piece of meat with a rack of ribs and a large piece of meat with a rack of ribs. The smoker has a digital display on the top right corner. The background is dark, and the lighting is focused on the interior of the smoker.

**INCREASED PRODUCT SHELF LIFE**

**COMPLIANCE WITH ALL NATIONAL AND  
INTERNATIONAL FOOD REGULATIONS**

**PRODUCTS WITH HIGH ADDED VALUE**



## TO PROTECT AND PROMOTE THE PRODUCTION AND CONSUMPTION OF TYPICAL AND TRADITIONAL FOODS

Years of research geared towards technologically innovative solutions that materialize with applications and machinery serving food safety make our company the undisputed leader in the processing and conservation of meat and fish.

Our only goal is to satisfy the customer by providing specific advice, providing technologically advanced solutions and encouraging his business idea.

The production of the patented systems takes place entirely in Italy.

Each system is controlled and tested by a team of expert technicians.

To guarantee the quality of our products, all the technical departments of the company talk regularly to promote continuous improvement.

To guarantee our partners maximum production performance our Stagionello® Service Technical Assistance Center is rooted throughout the country and is able to intervene in a few hours.

We are the only company in Italy to be certified on "Design and manufacture of microclimatic plants and cabinets for the maturation, maturing, drying and preservation of food products (IAF 18)".



**Stagionello®**  
**CHANNEL**

**Stagionello®**  
**FOOD FACTORY**  
LEARN · EAT · BUY

  
**ANITA**  
ACCADEMIA ITALIANA TRADIZIONI ALIMENTARI

# DISCOVER

The original patented method devices  
for meat maturation, seasoning, flavoring  
and cooking of cured meat and fish.



*StagionelloStore*

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**Stagionello<sup>®</sup>**  
STORE



**STAGIONELLO<sup>®</sup>**  
service

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