



## PRESS RELEASE

### INALCA GROUP (CREMONINI) TAKES CENTER STAGE AT ANUGA 2025

**The Italian Leader in Beef unveils exclusive European Distribution of Premium Uruguayan Meats**

#### **Global Launch of Ibis Super Tender Bresaola and New International Partnerships in the Sandwich Sector**

*Castelvetro di Modena, October 2, 2025* – Inalca, a subsidiary of the Cremonini Group and Italy's undisputed leader in the beef sector, will showcase its offerings at Anuga 2025, the world's premier food exhibition, held in Cologne from October 4 to 8.

Inalca's stand (**A-030/B039, Hall 7**) will prominently feature all its business segments: beef (**Inalca**), cured meats and snacks (**Italia Alimentari**, with the Ibis and Corte Buona brands), and international distribution of premium Italian agri-food products (**Inalca Food & Beverage**).

With a robust international presence, Inalca operates production facilities and exports to over 70 countries. The company's 60 years of expertise in global trading enable it to **select and distribute the finest meats worldwide**.

The most significant innovations lie in its **international meat** offerings. For the first time, Inalca has secured exclusive European distribution rights for three renowned Uruguayan meat brands: **INK** (Wagyu and Black Angus), **UMI - The Art of Beef** (Black Angus), and **TAURUS GOLD** (Angus and Hereford).

Uruguay, a small South American nation but a powerhouse in beef production, boasts over 12 million cattle raised on its fertile, flat terrain, ideal for extensive farming. A hallmark of its production is the final grain-feeding phase, lasting at least 200 days, which enhances marbling without excess fat.

The **INK** selection features Wagyu F1 (50% Japanese Wagyu, 50% Uruguayan Black Angus), grain-fed for over 350 days, achieving a marbling score of 7+ (Beef Marbling Standard). This results in exceptionally tender, juicy meat with a rich "umami" flavor.

**UMI - The Art of Beef** offers certified Black Angus, grain-fed for over 200 days, with a marbling score of 5+. This level of intramuscular fat delivers a sweet, consistent, and robust flavor profile.

**Taurus Gold** focuses on European breeds like Hereford and Black Angus, grain-fed for 200 days, offering a balanced yet bold taste.

These new offerings complement Inalca's existing portfolio of premium meats, including Greater Omaha (Nebraska), Tey's Black Angus (Australia), Diamantina Wagyu Beef (Australia), Japanese Wagyu, Carima (Padana Friesian), and Mazura (Poland).



On the **Italian front**, **Italia Alimentari's Ibis** brand introduces the **innovative Super Tender Bresaola** at Anuga. This groundbreaking product boasts a soft, juicy texture and a well-rounded flavor, aligning with current market trends favoring superior organoleptic qualities and excellent nutritional value. Crafted from the finest cuts with a rigorous three-tier selection process, the bresaola undergoes a reengineered production method, incorporating advanced technologies, a unique seasoning approach, and a custom salt-and-spice blend, resulting in a texture unparalleled in the market.

Additionally, Inalca is launching **new Ibis Snack sandwiches** for international markets, developed in co-marketing partnerships with global leaders **Mowi** (the world's largest farmed salmon producer) and **Mare Blu** (a leader in seafood products).

For further information:

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#### About Inalca S.p.A.

*Inalca S.p.A., part of the Cremonini Group, is a European leader in beef production, processed meat products, cured meats, bacon, and snacks (under brands including **Inalca**, **Montana**, **Manzotin**, **Italia Alimentari**, **Fiorani**, and **Ibis**) and in the international distribution of premium Italian food products (**Inalca Food & Beverage**). Employing **8,900** people, Inalca oversees the entire production chain, from farming to distribution. In 2024, the company recorded revenues exceeding €3.2 billion, with 40% from exports. Its industrial network includes 29 production facilities (20 in Italy, 9 abroad) and 58 distribution platforms (33 operated by its subsidiary IF&B) across Poland, Angola, Algeria, Congo, Democratic Republic of Congo, Mozambique, Ivory Coast, Cape Verde, China, Thailand, Malaysia, and Australia. Inalca also manages 10 farms in Italy, with a capacity to raise approximately 180,000 cattle annually, both directly and through partnerships.*