



Associazione Industriali delle Carni e dei Salumi - ASSICA



ASSICA is the national trade association representing producers of deli meats (processed pork and beef products) and **pig slaughterhouses**, within the framework of The General Confederation of Italian Industry.

ASSICA's activities span several areas, including the definition of sectoral economic policy and the provision of information and support services to its approximately 180 members on economic/commercial, health, technical regulatory, legal and trade union matters.











Economic

Legal

Export

Vet

Trade Union



The Italian Salumi Promotion Institute (IVSI) is a non-profit organization that, through its promotion of Italian deli meats both in Italy and abroad, raises awareness of sectoral production systems and of economic, nutritional and cultural aspects.

ASSICA also entrusts the Istituto Valorizzazione Salumi Italiani (IVSI) with activities to improve the sustainability profile of companies in the sector.



The Italian swine sector in numbers (2023)



4,000

farms

26,000 if we include small and backyard farming



30,000

workers



900

processing companies

2,000 if we also include micro-enterprises



slaughterhouses

Source: ASSICA analysis on UE, ISTAT and ISMEA official data

9,5 billion (€)

Total turnover



Real Italian identity: the ingredients of our SALUMI

Passion for tradition and connection with the territory



High safety and quality standards

Renewed and healthier nutritional profile

Stars of Italian cuisine

ITALIAN DELI MEAT EXPORT



Deli meats exports in the world (data 2023)



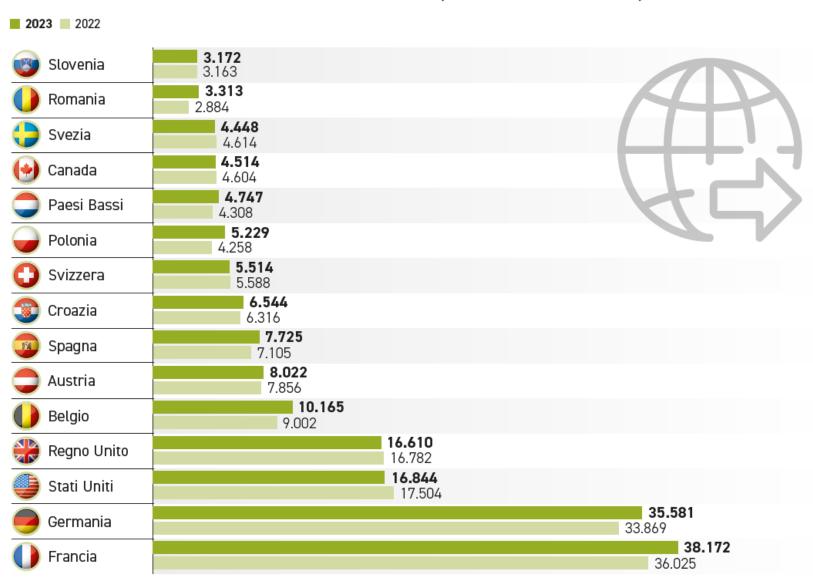
206.859 ton (+6,2% 2022)



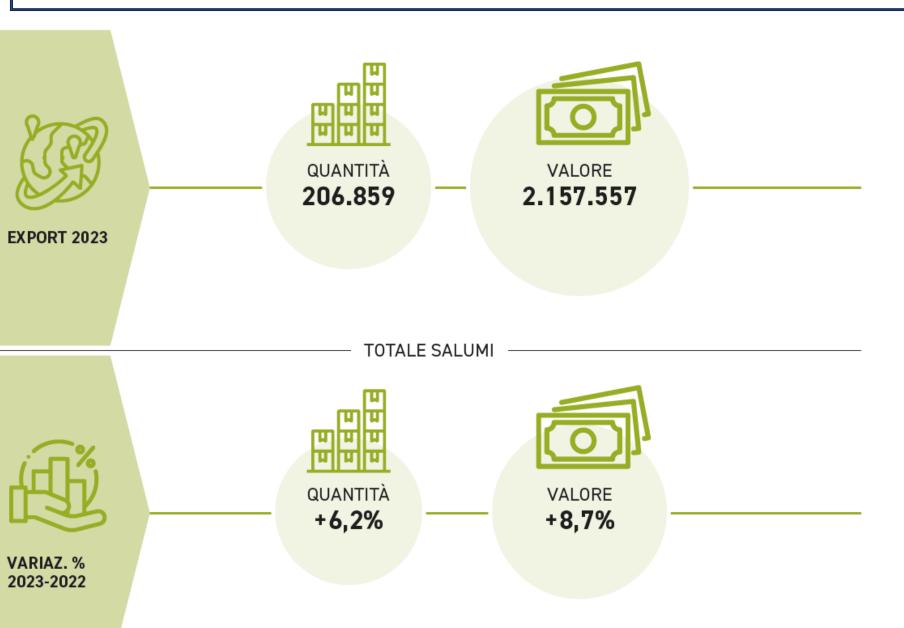
2,1 billion (€) (+8,7% 2022)

Deli meat exports (2023): destination markets

2023-2022 PRINCIPALI PAESI DI DESTINAZIONE DEI SALUMI ITALIANI (DATI ESPRESSI IN TONNELLATE)



Deli meat exports (2023): quantity and value



COMMITMENT TO THE SUSTAINABLE DEVELOPMENT OF THE SECTOR



"Manifesto IVSI": the values for the future





The "IVSI Manifesto" was drafted in **2018** and represents the industry's **first step in defining a sustainable development strategy** for the entire sector.



A **Charter of values** which sets out **principles** and characteristics that serve as a **guideline for any companies that decide to subscribe to it**.



Today, this document has a **new and important mission**: **to inspire sectoral culture towards sustainability,** to create a **new business model**.

Towards sustainability: measuring to improve

- Using the Manifesto as a starting point, IVSI and ASSICA followed the **strategic vision** linked to the **promotion of sustainability** by **supporting companies towards** a **new sustainable business model**.
- Continuous Corporate Improvement: programs have been implemented to measure the impacts of companies, to create or improve consciousness and to collect best practices already implemented.

















3 TRAINING PROGRAMS carried out to measure:

- companies' environmental and social impacts
- contributions to achieving the 2030 Agenda goals
- actions to increase the sustainability of Italian companies in the salumi sector



2 Programs focusing on sustainability and corporate business reporting (European CSRD directive)

Ongoing partnerships with universities and research institutes

The "Sustainability Program"



ASSICA and IVSI have created and published the 'SUSTAINABILITY PROGRAM' of the Italian deli meat industry with the goal of inspiring companies to improve their contribution to achieving the Sustainable Development Goals (SDGs) set by the United Nations 2030 Agenda.



The document deals with the three dimensions of sustainability: **Environmental** (Earth), **Economic** (Economic Welfare) and **Social** (Society). Significant content is also dedicated to **Animal Welfare**.

Publication Structure

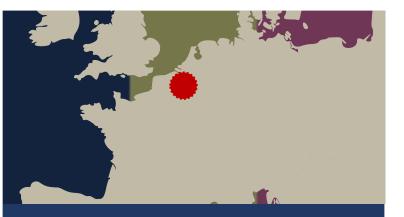
- ☐ What ASSICA and IVSI have done with and for companies in the sector
- ☐ The most significant "Best Practices" implemented by companies
- ☐ ASSICA's concrete **commitments to promoting** sustainability
- ☐ The Goals of Agenda 2030 relevant to the sector

In November 2022, the ASSICA
Sustainability Program was selected by
the European Commission and
included on the list of European Code
of Conduct on responsible food
business and marketing practices.





Communicating the commitment: the "Sustainability Program" around the world



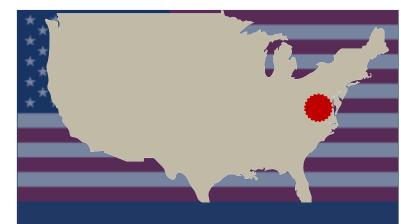
March 2023
The publication was presented in BRUSSELS for the benefit of European institutions





June 2023
The Program was presented to
national institutions in ROME at the
2022 ASSICA General Assembly





November 2023
In WASHINGTON, during the Week of the Italian Cuisine in the World



Sustainable Development of the Sector: Some Best Practices



Monitoring of emissions at all levels and inclusion of scope 1,2, and 3 emissions in the sustainability report



Cogeneration plants fueled by slaughterhouse waste and **100% renewable energy supply contracts**



Including questions on **CO₂ emissions for supplier evaluation**



Use of **recyclable PET packaging** and integration of paper up to 75% of the total material



Partnerships with **non-profit organizations and companies** active in the **fight against food waste**





Tailor-made training programs with Italy's leading credit institute



Source:
"ASSICA Sustainability Program"