

Indal S.r.l. is a Brescia-based company, leader in the field of livestock, slaughter and meat processing, and has been working in the industrial sector for three generations.

From its beginning the company takes care of every stage in the **Supply Line**.

Indal S.r.l. has built, over time, **strong business relationships** with its Italian and foreign customers, and with some of these the Company works from over ten years.

The whole control of its Supply Lines allows Indal to be able to propose itself as a partner by building **CUSTOMIZED PROJECTS**, guaranteeing quality, professionalism and continuity for 52 weeks a year for each Customer.

A new production area is recently opened in the plant located in Montichiari. This is dedicated to realize "*Portioned meat products*" and "*Ready meat products*", packed both in Skin pack and in Modified Atmosphere Packaging.

Our products:

- We breed **Adult Beef, Bulls and Calves** which one 4IT selection (Born, Bred, Slaughtered, Cut in Italy)
- We produce and sell bone-in meat
- Specialized in deboning and packaging under vacuum of our meat
- We make "*Portioned meat products*" and "*Ready meat products*" in **Skin-pack** and **MAP**

Our markets:

- 70% Italian market as GDO (Hypermarket Chain) , Ho.Re.Ca, Wholesales and Importers
- 30% export to CE and EXTRA CE (Japan, Saudi Arabia, Canada, United Arab Emirates)

Our certifications:

- UNI EN ISO 22005:2008 STANDARD CERTIFICATION
- VITOP AND VITALO PRODUCT CERTIFICATION
- BRC
- IFS

Our certified production lines:

- VITALO Supply Line
- VITOP Supply Line
- I.T.A. Supply Line

Indal S.r.l. has defined a strategic growth plan that it will put it, in the next three years, to realize new investments. The aim is to increase its production capacity, energy sustainability and the introduction of new process lines.



*All the Production
in one Solution*

