



Spanish Charcuterie
since 1914



“OUR SECRET IS TO
LOOK TOWARDS THE
FUTURE WITHOUT
FORGETTING OUR PAST.”



First Argal plant in
Pamplona.



Miralcamp plant in Catalonia,
inaugurated in 1992.

Argal started its business a hundred years ago with a small shop on the famous Calle de Estafeta in Pamplona, well known for its San Fermín bull running festival. Right from the beginning, Argal worked with the finest raw materials, continuously improving its plants, incorporating cutting-edge **technology** into the industry while maintaining respect for **tradition** in the processing of its products.

Today, Argal remains committed to **quality**, development and **innovation** in a wide range of **good and natural** products, such as cured and cooked ham, Ibérico products, cold meats, fuet (thin Catalan cured sausage), turkey, sliced cold cuts, paté... and other ready-to-eat products. It has three of the most advanced production facilities in Europe, located in regions with the greatest tradition in the production of meat products. It exports to over 30 countries and has a team of over 1.000 employees.

After 100 years of business, Argal is one of the most recognised companies by consumers both for its **history** and the quality of its products and for its ability to innovate.

Enjoying an Argal product means tasting all the **experience** accumulated over a century, with respect for the **original recipes**, the quality of raw materials and dedication to the development of good and natural products. Our secret is to look towards the future without forgetting our past.

This is the key for keeping the **trust** and **loyalty** of our customers and being a company sanctioned for its **excellence** in the quality of its products.

The care in the preparation of our products allows us to offer quality and a **unique experience** which is appreciated in the final result. At Argal we tantalise new palates every day.



1914



1940



1958



1971



1976



1989



2013



- 1914** Argal starts as a family business, close to the emblematic Calle Estafeta in Pamplona, opening an industrial pork butchery as well as a butcher's shop.
- 1939** The Echavacoiz plant in Pamplona concentrates production with its successive enlargements until 1970.
- 1970** The construction of the Lumbier plant in Navarre is completed. Located in the heart of nature, it becomes one of the most modern plants in Europe.
- 1992** The inauguration of a new plant in Miralcamp (Catalonia), introduces new product lines and cutting-edge technology.
- 2004** Argal's Ibérico product array jump-starts with the construction of the new facility in Fregenal de la Sierra (Extremadura). The new facility becomes operational in late 2005.
- 2005** Argal begins its internationalisation phase and establishes subsidiaries in Germany and France.
- 2006** New clean rooms become operational in the Miralcamp factory. It is equipped with the latest technology for the production of the sliced meats range, which includes Argal's round plate, an easy-to-serve, practical packaging that helps the easy separation of slices.
- 2010** Argal adds new food solutions to its already wide range: salads for every palate, good, natural and ready-to-eat.

Argal today



The origin of our products

“ARGAL PRODUCTION CENTRES ARE LOCATED IN THE MOST TRADITIONAL SPANISH REGIONS TO ACHIEVE THE MOST AUTHENTIC FLAVOURS.”

Extremadura

In the heart of the Extremaduran Dehesa lies a village abounding with tradition. Here Ibérico pigs are reared and fed not only on acorns and pasture, but also on air, sun, clouds, mountains... This accounts for their Ibérico nature, unique and unmistakable.



● **Fregenal de la Sierra**
(Extremadura)

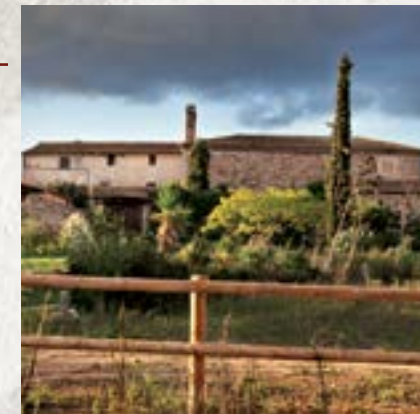
● **Lumbier**
(Navarre)



Navarre

Our company came into being at the foot of the Pyrenees, in one of the regions with deep-seated traditions in the production of salamis. A land of traditions and contrasts, in which we still continue processing our salamis with the guidelines of master craftsmen: raw materials of the highest quality and recipes provide that everlasting good taste.

● **Catalonia**



Catalonia

The region is known for, among other things, its diverse cuisine and culinary traditions. From these culinary traditions, heavily influenced by the Mediterranean culture, we inherited very characteristic naturally dried sausages, such as fuet or longaniza de payés. At Argal we prepare these products according to traditional recipes.

Inside our plants



LUMBIER

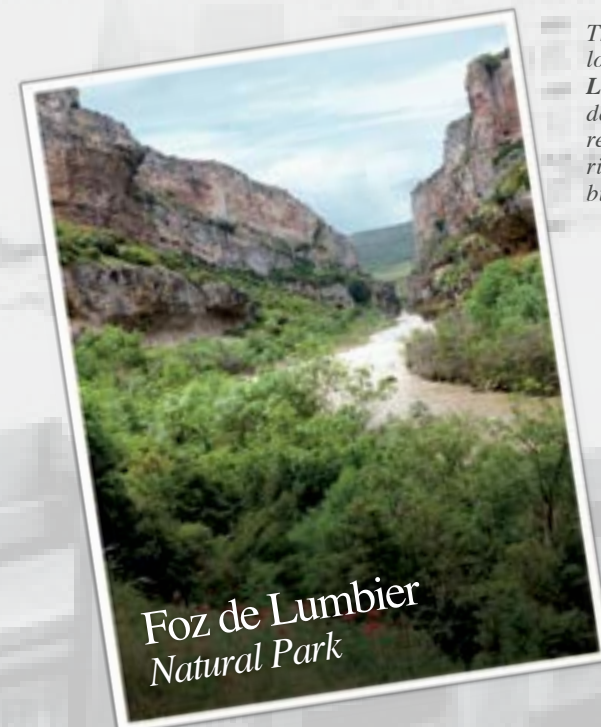
In Navarre, a small town near Pamplona, Arenal originally started up business and now has a plant dedicated to the production of naturally dried sausages and patés.

In this 18,000 m² plant, 150 specialized professionals are responsible for the preparation of a wide variety of salamis: chorizo, salchichón, Spanish salamis...

Arenal sausages conserve the age-old aroma and flavour of salamis thanks to the careful selection of raw materials and a slow curing process. It is in this careful process which the products acquire their particular organoleptic properties.



Drying rooms for salamis.



*Foz de Lumbier
Natural Park*

The Lumbier plant is located in the Foz de Lumbier Natural Park, declared a natural reserve in 1987 for its rich landscape and biodiversity.

CATALONIA

MIRALCAMP

In 1992, Arenal opened a new plant in Miralcamp, Catalonia.

This plant is currently the largest in the group with a 32,000 m² surface and 450 workers. It's equipped with cutting-edge technology for the development of products adapted to new consumer habits.



Clean room.

In this facility, Arenal produces one of the most emblematic and characteristic products of the region: fuet. Some of the highest quality cooked products are also produced here, as well as an array of sliced meats, cured hams, and their latest line: ready-to-eat products.

SANT MIQUEL DE BALENYÀ (2 PRODUCTIONS PLANTS)

In this facilities Arenal produces a wide range of cook and smoked bacon products and sliced products.

FREGENAL DE LA SIERRA

In the heart of the Extremaduran Dehesa lies our most modern plant.

In this 20,000 m² facility, with its 50 employees, Ibérico pork products and jamón serrano are processed.



Natural drying room for Ibérico ham

Among Ibérico pork products, ham and shoulder stand out with Designation of Origin Dehesa de Extremadura, one of the most renowned D.O.s in the industry. The exhaustive control of the entire process, from breeding and animal feed, through to the months of curing make it possible to consistently offer an end product of the highest quality.

Our products

ARTISAN-CRAFTED

Argal's arrays of artisan-crafted salamis are made from the finest selection of meats following artisan recipes.

Slowly cured in our drying rooms to acquire their peak, our fuets, chorizos and longanizas become the best pica-pica (finger food).

Any time of the day is perfect for authentic home-style artisan-crafted sausages.



ARGAL'S ROUND PLATE



Our ingredients: air, time, tradition and artisan recipes.

This is the formula for a complete range of serrano ham and sausages from Navarra, lomo and Ibérico products from Extremadura, specially selected for their high quality and flavour.

The products are presented in slices arranged in a fan shape on a plate, easy, convenient and ready-to-eat. In addition to preserving the aroma and flavour, each slice is very easy to separate, ideal for a great snack or to place on a dish.

TAKE AWAY

This is a range of products that have been sliced with the utmost of care.

During the process, the pieces are slowly sliced with the utmost of care obtaining a product that retains all its organoleptic properties.

Argal offers a wide range of Take Away products for consumers to enjoy fresh-cut products: cured Iberian ham, Ibérico chorizo, assorted Ibérico cold meats...



NATURALLY DRIED SALAMIS



A wide range of quality, with slowly cured meats in the traditional style. Prepared in Navarre, one of the most emblematic regions in the preparation of naturally dried sausages.

Over the years we have evolved maintaining the essence of the day we started, so our salamis are prepared with the finest meat, traditionally cured and gently spiced with natural seasonings.

Chorizo, salchichón, longaniza... options for the day to day needs of consumers.

JAMÓN SERRANO AND JAMÓN DE EXTREMADURA

The best selection of Argal cured ham is manufactured in our facilities in Fregenal de la Sierra, located in the Dehesa of Extremadura.

A careful selection process of the best pigs is the starting point for the best hams, which are obtained after a slow and attentive process of curing in natural drying rooms at 600 m altitude.

A jamón serrano with distinctive flavour and aroma that tantalises the most demanding of palates.



IBÉRICO PRODUCTS



The Ibérico character, the jamón, the paleta (pork shoulder), the lomo, the chorizo and the salchichón. Products prepared in the Dehesa of Extremadura.

Following the traditional method, they are slowly cured in bodegas and drying rooms, as has been done for centuries in the villages of the Extremaduran Dehesa, until acquiring a really exceptional aroma, taste and texture.

A wide range of top quality Ibérico products, to revel in the authentic Ibérico character.

8 reasons to choose argal



1 Experience

Argal, with its 100 years of history in the production of meat products, has maintained its know-how, its origins, its traditional recipes, quality and good-tasting natural products.

All this, combined with innovation in their plants and relations with clients and suppliers, make it a benchmark on both the Spanish and international markets.

2 Large portfolio of products

The brand experience and innovation in the preparation of their products responds to the needs of all types of consumers. High quality products aimed at customers ranging from large retailers to conventional points of sale through to the Food Service market.



3 Customer oriented

We owe part of the success of Argal's products to our consumers.

Listening to the tastes and needs of our customers and market trends, when developing our products, makes Argal a brand name that is both recognised and awarded in international competitions.

4 Guaranteed quality

Argal's top priority is to offer products of the finest quality and food safety. That's why, through a system of risk analysis and critical control points, we ensure the complete traceability of our products.

Argal production centres have obtained certificates attesting to the highest standards of food safety and quality.



5 Argal's workshop

Argal's culinary workshop is a space for creativity and innovation, where transparency attests to our production process, the expression of a quality delicatessen. When it comes to disclosure, quality, taste, here we work to pursue excellence in all our products, responding to the needs of our consumers. It is also a space for creating products that meet the needs of 21st century consumers.

6 International logistics network

Argal has three international logistics centres (Germany, UK and France) and eight logistics centres in Spain to provide the best service and coverage to our extensive network of clients.

Our logistics centres handle more than 2.350 orders per day.



7 Commitment to sustainable development

At Argal we are committed to the environment, so we have implemented an environmental management system.

Within this domain Argal can boast of cogeneration plants and wastewater treatment, among others.

8 Team

Argal's team of human resources is our greatest asset.

We count on a professional and dynamic team composed of more than 1.000 people who daily dedicate themselves to the care necessary for our consumers to enjoy high quality products.



Glossary

BELLOTA (ACORN)

Fruit of the holm oak. During the autumn and winter, as the mature acorns fall to the ground, they serve as feed for Ibérico pigs that roam freely in large areas of Dehesa. This feed based on acorns imparts the unique and unmistakable flavour to Ibérico pork products.

IBÉRICO PIG

Pigs native to the Iberian Peninsula known for their excellent adaptation to the Dehesa, for their ability to accumulate intramuscular fat which marbles their lean flesh and for their very thin and long limbs. Estirpe Negra hams are prepared from these pigs, with their characteristic aroma and flavour.

CURING

Curing is the period of time behind the preparation of salamis and cured ham. It is during the curing process that the flavour and aroma of each product is developed. At Arenal, the curing process of products is individually seen to ensuring that they reach consumers in the best of conditions.

DEHESA

Typical Mediterranean woods, characterised by the presence of pastures, holm oaks and oaks. A unique ecosystem for the variety of plant and animal species that live in it. The largest area of Dehesa is located in the southeast of Spain, in the region of Extremadura, where our Ibérico products plant is located.

EMBUTIDORA (SAUSAGE STUFFER)

Machine used to facilitate the introduction of the mixture of fresh meat and spices into the outer casing. An entire category of products, the salamis (embutidos), takes its name from this cookware utensil. Arenal today boasts the best technology to carry out this process following the traditional method.

TAKE AWAY

It reflects a range of products that have been sliced using the utmost of care. During the process, the pieces are slowly sliced at a low temperature producing a product that keeps all its organoleptic properties. Arenal has a wide range of Take Away products for consumers to enjoy fresh-cut convenience.

LOMO (LOIN)

One of the finest cuts of pork, in which during the curing process salt and red bell peppers are added giving it a slightly red coloration. It is characterised by being a very tender and flavoursome product. Arenal's catalogue ranges from cuts of Ibérico acorn-fed pork loin to deliciously sliced loin, ready to put on the table.

MOHO

Is the outer covering that develops on the surface of some salamis like fuet or longaniza de payés. It is a natural covering resulting from the development of selected fungi and yeasts. This mould is edible and its contribution to the organoleptic properties of the product is essential.

PAYÉS

Peasants in rural areas of Catalonia, dedicated to agriculture and cattle breeding in manor houses known as *masías*. They have enriched our cuisine with traditional recipes for salamis. Arenal is today producing many of their dried sausages, such as longaniza de payés.

PIMENTÓN

Spice, used in the preparation of chorizo, resulting from the milling of specific varieties of dried red or bell peppers. Arenal's chorizos and lomos have among their ingredients the best red bell peppers selected by our experts.

DRYING ROOMS

Chamber or dependency where the curing phase of salamis or cured hams takes place. The entry and circulation of fresh air from outside into the drying room is facilitated, causing the curing process to become a natural process. At Arenal we have natural drying rooms in which our master craftsmen oversee the process and remove the pieces at the right time to meet the quality requirements set by Arenal.

TAPA

Is essentially an appetiser which comes from the age-old custom of covering the cups and glasses of wine in taverns and inns with a piece of bread or a slice of ham. Our cured ham and cold meats like chistorra are highly appreciated in preparing tapas.



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Grupo Alimentario Argal S.A.

Ctra. de Mollerusa s/n - Miralcamp, 25242 Lleida

+34 973 71 10 10

✉ info.export@argal.com

www.argal.com