



We see tradition
in your future

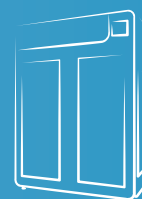
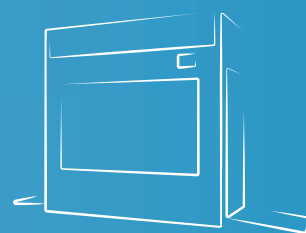


Stagionello®

4.0 FISH CURING DEVICE

FERMENTATION AND PROFESSIONAL CURING CABINETS

with fish-specific
pH management technologies



ORIGINAL, PATENTED
MADE IN ITALY

Stagionello®

WE SEE TRADITION IN YOUR FUTURE

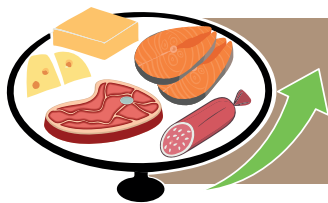
Since 1993, we protect and promote the production and consumption of typical and traditional foods



An "international family company" 100% made in Italy dedicated to preserving Italian gourmet traditions through food and crafts.



First and foremost, professionals' want to be elevated and motivated by cutting-edge technology and facilities dedicated to food safety.



Our daily commitment to increasing the value of food has propelled us to the forefront of meat processing and preservation, as well as cured meats and cheeses.



**OUR EXPERTISE EXISTS
TO ASSIST YOU
IN ACHIEVING SUCCESS**

CUOMO METHOD®

Innovation is a successful tradition

"The **Cuomo Method**® is a patented method that uses only natural physical parameters and makes it possible to monitor the physical and chemical state of the foods throughout the transformation process by continuous pH analysis, verification and management".

THE **ONLY** PATENTED METHOD BASED ON
FOOD pH MANAGEMENT



CIPO N° CA2852650
(CANADIAN INTELLECTUAL
PROPERTY OFFICE)



EPO N° EP 2769276B1
(EUROPEAN PATENT OFFICE)



Patented
in Europe and Canada



Validated
by leading Italian
Universities



Certifies
the food-safety of
your end products

The **Cuomo Method**® is the ideal synthesis of solely natural physical characteristics, designed to replicate a **perfect microclimate** that guarantees food-safe artisanal items with a genuine traditional flavor.

QUALITY GUARANTEED

- Climatic® Recipe logged into each device
- Validated operating procedures for each food item
- Certified productions of **READY TO EAT FOOD**

SAFETY CERTIFIED

- License of device use with method management software
- Certified Intended Use and production capacity, always included
- Supported by the Scientific validation from top Universities

FOOD SOVEREIGNTY

- Promoting Km0 – Farm to Table – Local Farming
- Valorizing and use of the whole animal
- Personally-branded food products

SUSTAINABLE ECONOMY

- Shelf -life of up to 3 months
- Weight-loss management
- Return on investment in just a few months!



SICUR FOOD CONTROL® IOT.4.0

Patent n. EP2769276B1

The **Sicur Food Control®** is the technological translation of the Cuomo Method®: a patented device that allows you to **CONTROL, ANALYZE** and **MANAGE** the preservation and/or processing phases of your productions inside the climate cabinet through a simple and intuitive display.

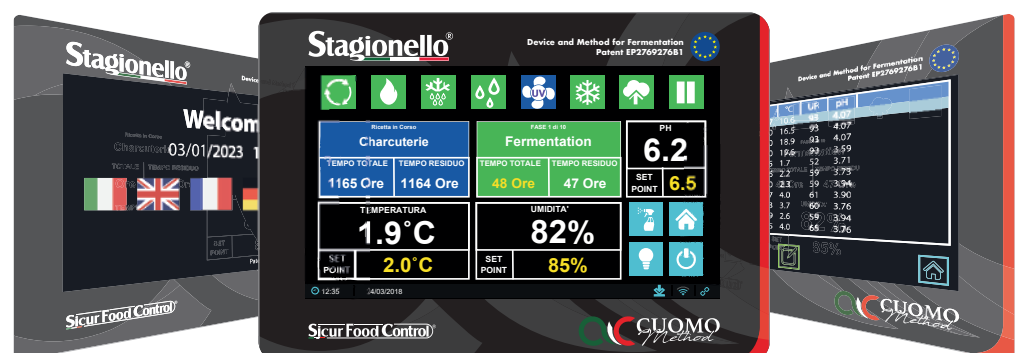
The patented technology of the **SFC®** has revolutionized the world of professional food processing forever.

REPRODUCIBILITY and **REPEATABILITY at any time of the year** thanks to a unique device capable of concentrating sophisticated state-of-the-art analysis systems with the simplicity of a touch screen interface.

RISK-FREE ACCESS TO SAFETY WITH STAGIONELLO® TECNOLOGY:

- 1 MAKE YOUR OWN PRODUCTS
- 2 LOAD YOUR DEVICE
- 3 START THE CLIMATIC RECIPE (up to 29 free pre-set fish curing charcuterie recipes)
- 4 TASTE YOUR **READY TO EAT FOODS**

A device developed for each food sector: loaded with software and climate-specific formulas for beef, fish, and cured meats, all in conformity with food safety requirements.



STAGIONELLO®
FISH CURING DEVICE
FOR PROFESSIONAL FISH CURING

TECHNOLOGY ALWAYS BY YOUR SIDE

DISPLAY



Display: 7-inch ultra led touch screen display.

I.O.T. 4.0



IoT technology with a 4.0 network system that provides remote assistance, software updates, and remote diagnostics.

U.T.A.



U.T.A. Food air treatment unit; integrated system in the climatic chamber manufactured entirely of Aisi 304 stainless steel (no polystyrene).

FUMOTIC®



Patented and certified by the Italian Ministry of Economic Development drop-weight management system for cold smoking and/or flavouring.

UVCLIMACURE®



The UVCLimACure® system combined with the patented devices EP276927681 / CA2852650 from Stagionello® reduces bacteria in the air for a safer and more hygienic environment

CLEANING IN PLACE



C.I.P. Automatic and integrated washing system.

PH-METRIC SYSTEM



Integrated pH-metry system with safety alarm that continuously **analyzes, verifies, and manages** the pH of food (compliant with international food safety standards)

CLIMATE RECIPE



Pre-set operating procedures in conformity with international food safety regulations, or can be customised in the My Recipes section.

HACCP



A sophisticated system for integrated and remote networked HACCP in accordance with international food safety regulations. Tracking of all values is directly visible on the display, remotely, or in print.

STRUCTURE

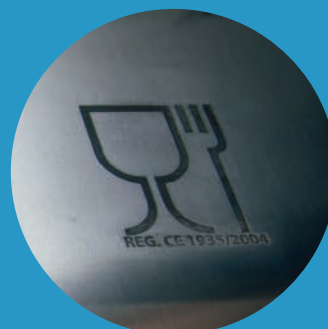


Standard internal structure in AISI 304 stainless steel

U.T.A. STAINLESS STEEL AISI 304



M.O.C.A. CERTIFICATION



FOOD pH MANAGEMENT



UVCLIMACURE®



LICENSE TO USE THE METHOD





Traditionally wholesome fish is transformed into innovative dry-cured seacuterie

A special, patented and certified 100% made-in-Italy device for transforming fish into original **READY TO EAT** recipes with the safety of the unique pH-metry system.

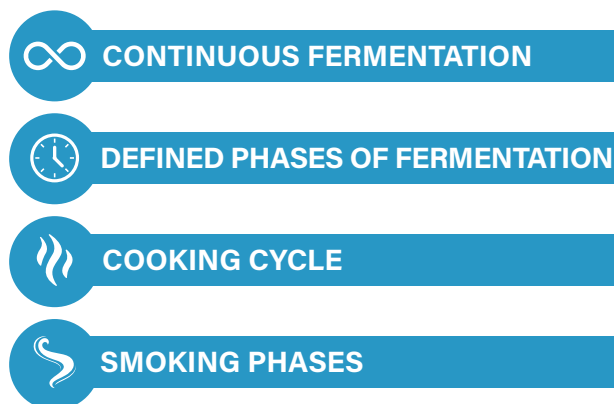
TRADITIONAL FISH PROSCIUTTOS

REVOLUTIONARY CURED FISH MEATS

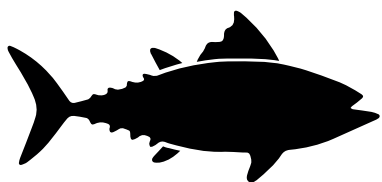
UNIQUE CURED AND COOKED SEAFOOD

YOUR PERSONAL BRAND

DIFFERENT TRANSFORMATION PROCESSES:



Thanks to the Cuomo Method® applied to the Stagionello® Fish Curing Device you can process all species of fish:



WHOLE FISH



MOLLUSCS



CRUSTACEANS

WHAT DOES THE ACADEMIC WORLD SAY

Technical and scientific data from food analysis certify increased shelf-life of up to **6 months** and increased nutritional values of up to **30%**.



29 climatic recipes validated and certified by Stagionello® project partner Universities are available by default along with endless possible combinations to experiment with.

A new taste frontier to unlock any Chef's imagination to stimulate the palates of curious consumers, and enables ROI increases of up to **700%**.

Shelf life	Until 3 months
Cycle time	Minimum 10 days
Weight-loss	About 17% in 7 days (ref. Salmon)

ALL THE FUNCTION

MATURING

DRY-AGING

DRYING

FERMENTING

CURING

DESICCATING

SMOKING

COOKING

PRESERVING

*MANAGING
WEIGHT LOSS*



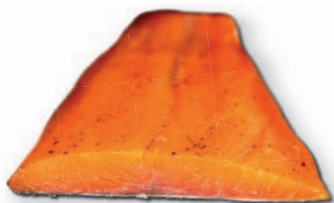
THE SEA, PERFECTLY CURED

With pH and patented Cuomo Method EP2769276B1

Stagionello® Fish Curing Device is the **only system in the world** that allows the curing of whole fish using a patented, pH-controlled method.

An **Italian innovation** that gives rise to **29 fish specialties** – including ***fish bresaola, mortadella, and prosciutto*** – all inspired by Italian culinary tradition and validated by medical faculties.

For those who want to surprise the palate with a story that is new, safe, and deeply Italian.



1 SALMON PROSCIUTTO



3 SWORDFISH PROSCIUTTO



5 TUNA PROSCIUTTO

2 SMOKED SALMON

4 SMOKED SWORDFISH

6 SMOKED TUNA



7 MACKEREL PROSCIUTTO



8 BREAM PROSCIUTTO



10 AMBERJACK PROSCIUTTO

9 SMOKED BREAM

11 SMOKED AMBERJACK



12 TROUT PROSCIUTTO



14 CROAKER PROSCIUTTO



15 MULLET PROSCIUTTO

13 SMOKED TROUT

16 SMOKED MULLET



17 HALIBUT PROSCIUTTO



19 MULLET BOTTARGA



20 FISH MORTADELLA

18 SMOKED HALIBUT



21 FISH SALAMI



22 SHRIMP SALAMI



23 TUNA&SWORDFISH SM



24 FISH 'NDUJA



25 SWORDFISH MATURATION



26 TUNA MATURATION



27 TUNA JERKY



28 DRYING



29 PRESERVATION

STAGIONELLO® DEVICES

ALL MODELS FOR EVERY NEED!

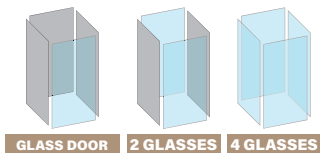


PLUG-IN

from 60 kg to 200 kg of productions/month
PLUG-IN AESTHETICS, VERSATILITY AND TECHNOLOGY



VERSIONS



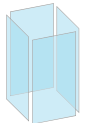
GLASS DOOR 2 GLASSES 4 GLASSES

TECA

from 100 kg to 200 kg of productions/month
INNOVATION AMONG BENCH FURNITURE



VERSIONS



4 GLASSES



CUSTOM

THE REALISATION OF YOUR TAILOR-MADE PROJECT



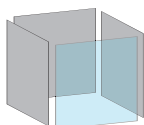
FOR PRODUCTIONS FROM 100 KG TO 5000 KG

WALK-IN

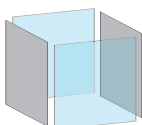
from 400 kg to 1200 kg of productions/month
LARGE PLANTS, FOR LARGE PRODUCTIONS



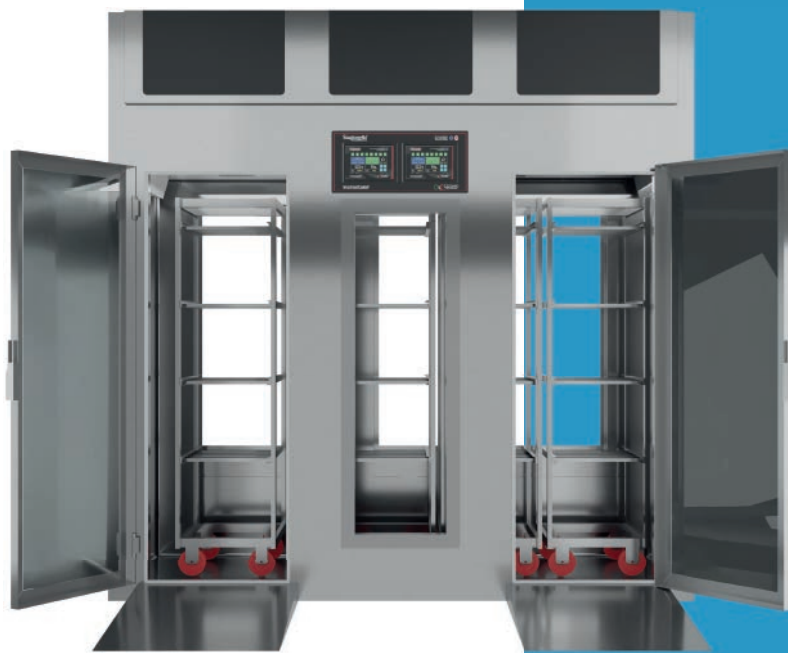
VERSIONS



GLASS DOOR



2 GLASSES

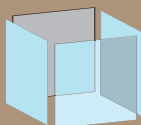


TUNNEL

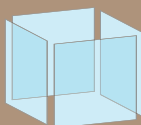
from 600 kg to 1800 kg of productions/month
PLANT IN LINE WITH YOUR PRODUCTION



VERSIONS



3 GLASSES



4 GLASSES

ALWAYS INCLUDED

SICUR FOOD CONTROL® 4.0

pH-METRY SYSTEM

HACCP SYSTEM

AIR TREATMENT UNIT

DOUBLE TANK OF WATER AND AROMA

CLEANING IN PLACE

FUMOTIC®

UVCLIMACURE®

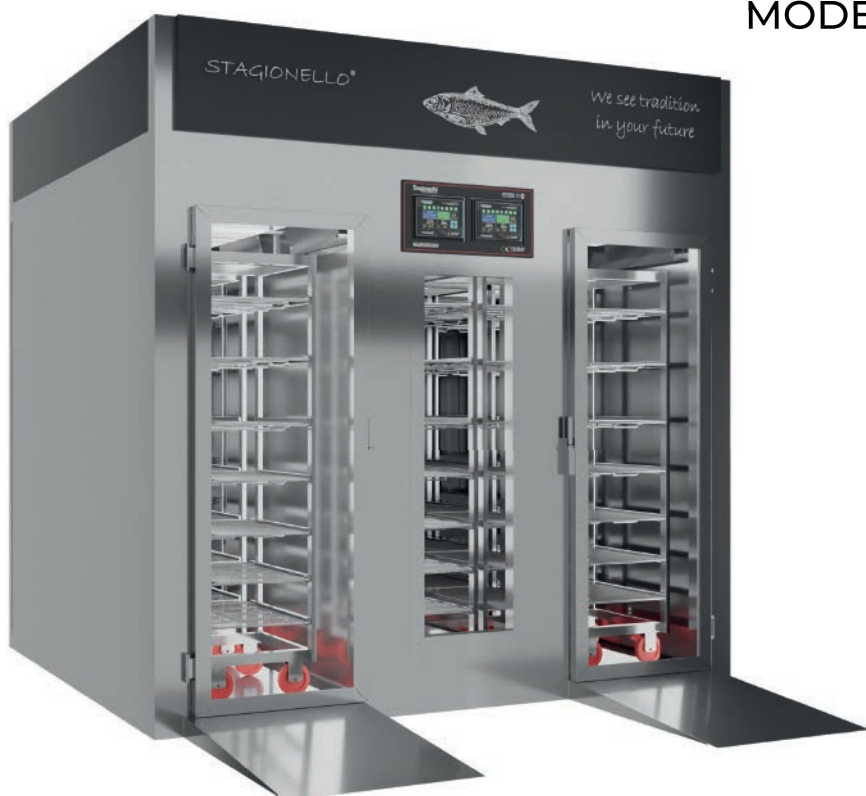
INTEGRATED CLIMATE RECIPES

CUSTOMISABLE PHASED RECIPES

NATURAL LIGHT LED 4000K

WALK-IN 4.0

MODEL 300-900KG / 1200KG



GLASS DOOR



FRONT
2 GLASSES



BACK 300-900KG
2 GLASSES



BACK 1200KG
2 GLASSES

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

12 CART WITH 7 GRIDS/EACH

EXTERNAL DIMENSIONS

2550W X 2550D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A
400V / 60 Hz/ R452A

ENERGY CONSUMPTION 300-900KG

2,90KW - 5,6 A

ENERGY CONSUMPTION 1200KG

3,60KW - 5,6 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AIS I 304

WALK-IN 4.0

MODEL 200-600KG / 800KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

8 CART WITH 7 GRIDS/EACH

EXTERNAL DIMENSIONS

2550W X 1750D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A

400V / 60 Hz/ R452A

ENERGY CONSUMPTION 200-600KG

2,70KW - 5,9 A

ENERGY CONSUMPTION 800KG

3,60KW - 8,5 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



GLASS DOOR



FRONT

2 GLASSES



BACK 200-600KG

2 GLASSES



BACK 800KG

2 GLASSES

WALK-IN 4.0

MODEL 100-300KG / 400KG



GLASS DOOR



FRONT
2 GLASSES



BACK 100-300KG
2 GLASSES



BACK 400KG
2 GLASSES

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

4 CART WITH 7 GRIDS/EACH

EXTERNAL DIMENSIONS

2550W X 950D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A
400V / 60 Hz/ R452A

ENERGY CONSUMPTION 100-300KG

1,70KW - 7,7 A

ENERGY CONSUMPTION 400KG

2,40KW - 5 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

TUNNEL 4.0

MODEL 1800KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

12 CART WITH 7 GRIDS/EACH

EXTERNAL DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550W X 3750D X 2565H mm

EXTERNAL DIMENSIONS WITH GUIDEWAYS / HOOKS

2550W X 3750D X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V / 3+T+N / 50 Hz/ R452A

400V / 3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

16KW - 26 A

T° INTERNAL

-3° / +35°

T° EXTERNAL

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



3 GLASSES



FRONT

4 GLASSES

BACK

4 GLASSES

TUNNEL 4.0

MODEL 1200KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

8 CART WITH 7 GRIDS/EACH

EXTERNAL DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550W X 2550D X 2565H mm

EXTERNAL DIMENSIONS WITH GUIDEWAYS / HOOKS

2550W X 1150D X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

10KW - 21 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



3 GLASSES



FRONT

4 GLASSES

BACK

4 GLASSES

TUNNEL 4.0

MODEL 600KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

4 CART WITH 7 GRIDS/EACH

EXTERNAL DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550W X 1150D X 2565H mm

EXTERNAL DIMENSIONS WITH GUIDEWAYS / HOOKS

2550W X 1150D X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V / 3+T+N / 50 Hz/ R452A

400V / 3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

5,9KW - 10,5 A

T° INTERNAL

-3° / +35°

T° EXTERNAL

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



3 GLASSES



FRONT

4 GLASSES



BACK

4 GLASSES

PLUG-IN 4.0

MODEL 200KG



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● ● ● RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT GLASS DOOR

14 PAIR OF GUIDES + 14 GRIDS

EQUIPMENT 2 GLASSES/ 4 GLASSES

7 PAIR OF GUIDES + 7 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,18KW - 5,4 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75°

+10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

BACK

2 GLASSES



FRONTE

BACK

4 GLASSES

PLUG-IN 4.0

MODEL 100+100KG TWIN

SETUP

EXTERNAL COLOR

INOX AISI 304 /     RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

14 PAIR OF GUIDES + 14 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,50KW - 6,9 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE
STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



GLASS DOOR



FRONT

BACK

2 GLASSES



FRONTE

BACK

4 GLASSES



GLASS DOOR

PLUG-IN 4.0

MODEL 100+100KG COMBO

SETUP

EXTERNAL COLOR

INOX AISI 304     RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

12 PAIR OF GUIDES + 12 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,50KW - 6,9 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75°

+10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT



BACK

2 GLASSES



FRONT



BACK

4 GLASSES

PLUG-IN 4.0

MODEL 150KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● ● ● RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

7 PAIR OF GUIDES + 7 GRIDS

EXTERNAL DIMENSIONS

905W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,18KW - 5,4 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75°

+10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



GLASS DOOR



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN 4.0

MODEL 100KG



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304     RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

7 PAIR OF GUIDES + 7 GRIDS

EXTERNAL DIMENSIONS

730W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

0,75KW - 3,4 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

T° INTERNAL T° EXTERNAL

-3° / +75°

+10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

TECA 4.0

MODEL 200KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● ● RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

3 PAIR OF GUIDES + 4 GRIDS

EXTERNAL DIMENSIONS

1300W X 880D X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

ENERGY CONSUMPTION

4,14KW - 18 A

T° INTERNAL T° EXTERNAL

-3° / +25°

+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AIS I 304



FRONT

4 GLASSES



BACK

4 GLASSES

TECA 4.0

MODEL 150KG



FRONT

4 GLASSES



BACK

4 GLASSES

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● ● RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

3 PAIR OF GUIDES + 4 GRIDS

EXTERNAL DIMENSIONS

980W X 880D X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

ENERGY CONSUMPTION

3,10KW - 13,47 A

T° INTERNAL

-3° / +25°

T° EXTERNAL

+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

TECA 4.0

MODEL 100KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● ● RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

3 PAIR OF GUIDES + 4 GRIDS

EXTERNAL DIMENSIONS

670W X 880D X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

ENERGY CONSUMPTION

2,32KW - 10 A

T° INTERNAL T° EXTERNAL

-3° / +25°

+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONT

4 GLASSES



BACK

4 GLASSES

Stagionello[®] Chef

we started with traditionally simple elements to ensure technologically natural products for the future

With Stagionello[®], meticulous study of raw materials, flavors, and preservation methods has given rise to genuine products, natural blend, and secure flavors, making them accessible tools for every user, all around the world!

SEMI-FINISHED FOODSTUFFS

SPICE BLENDS

CURED FISH

SALMON
SWORDFISH
TUNA
SEA BREAM PROSCIUTTO

BASES FOR CURED PRODUCTS

SICURSAL FISH

FLAVORED SMOKING

SMOKE
WHITE TRUFFLE
BLACK TRUFFLE
BARBECUE

COOKED SALAMI

FISH MORTADELLA



DISCOVER THE PRODUCTS





STAGIONELLO[®]

service

Stagionello[®] Service is the CUAT (Unique Technical Assistance Center) that provides you with technical and technological support online or at your business, offering maintenance, service, training and rentals for short, medium and long periods.

TECHNICAL SUPPORT

INSTALLATION AND TESTING

ROUTINE SCHEDULED MAINTENANCE

EXTRAORDINARY MAINTENANCE

EXTRAORDINARY MAINTENANCE

REMOTE SUPPORT

REMOTE DIAGNOSTICS

REMOTE MANAGEMENT WITH 24-HOUR CALL CENTER OPERATOR

DATA INTERCONNECTION WITH AUTOMATIC DISCHARGE

AFTER-SALES SUPPORT

NON-OBSOLESCENCE GUARANTEE

WARRANTY EXTENSION

SYSTEM REFURBISHMENT

SYSTEM EXCHANGE

TECHNOLOGICAL SUPPORT

PRODUCTION ASSISTANCE WITH STANDARD OPERATING INSTRUCTIONS

TECHNOLOGICAL SUPPORT FOR PRODUCT DEVELOPMENT

NEW PRODUCT RESEARCH AND DEVELOPMENT

HEALTH VALIDATION

SCHEDULED ROUTINE VERIFICATION OF THE DISCIPLINARY (VOPD) + ANALYSIS

SUPPORT FOR FOOD-SAFETY SCIENCE AND TECHNOLOGY



DISCOVER THE SERVICES





STAGIONELLO® ACADEMY

The Stagionello® Academy promotes and carries out events and training courses for food operators and handlers of large-scale retail chains as well as providing specific training modules for consumers and professionals in dedicated sectors such as restaurants, butchers, fishmongers, delicatessens.

Master Courses and Specialist levels in applied technology that integrate scientific, technological, and technical topics from three distinct food industries, all based on the Cuomo Method®.

 COURSES ARE ALWAYS INCLUDED WITH 4.0 DEVICES

 ACADEMY WORLDWIDE

 THEORETICAL/PRACTICAL COURSE

 UNIVERSITY COLLABORATIONS

 SPECIALIZED TECHNOLOGISTS

 MULTICHANNEL COURSES

TRAINING BY YOUR SIDE



ON SITE COURSES



ON DEMAND COURSES



LIVE COURSES

 ON SITE **FISH** CURING COURSE
Specialized technological course for the curing of fish

DURATION
2 DAYS



3 PRACTICAL
PRODUCTIONS



COURSE
PURCHASE

VOUCHER
ON YOUR DEVICE



ADVANTAGES

INCREASED SHELF-LIFE

Up to 3 months of preservability of your Dry-Cured fish with the Cuomo® Method applied to the Stagionello® Fish Curing Device 4.0.

INCREASE OF FISH QUALITY

At the conclusion of the processing technique, laboratory tests carried out at accredited research centers and Universities have shown an increase in the food's nutritional qualities.

READY TO EAT FOODS *(to be consumed raw)*

Certifiable B.R.C. (British Retail Consortium) and I.F.S. (International Food Standard).

SHORT AND SAFE PRODUCTION TIME

Three alternative processing cycles:

1. Continuous fermentation, 2. Defined-stage fermentation, both with or without flavored smoke, and 3. the Cooking cycle, are used to produce a variety of ready-to-eat dishes from 4 to 21 days.

TRACEABILITY

Process data traceability is stored on an integrated HACCP database that may be viewed both on-site and remotely.

SAFE AND PROFITABLE BUSINESS

This process allows the user an average R.O.I. (return on investment) of 700% per production cycle.

UP TO 700% RETURN ON INVESTMENT PER PRODUCTION CYCLE

SALMON FILLET PRODUCTION

Production cycle = 7 days.

Cycles/month= 4

(estimate calculated on FULL LOAD - 70 kg of salmon fillets/cycle)

	€	U.M
Raw material cost	10,00 €	Kg
Incidence of processing by filet	30%	%/Kg
Weight drop processing incidence	18%	%/Kg
Operating costs	1,70 €	€/Kg
Price of fish filet	60,00 €	€/Kg

MONTHLY STATEMENT

COSTS	€/month	REVENUES	€/month
Raw material cost	3.640,00 €	PF sales	13.776,00 €
Processing per filet	1.092,00 €		
Operating costs	618,00 €		
<i>total</i>	5.350,80 €	<i>total</i>	13.776,00 €

MONTHLY NET PROFIT

8.425,20 €

JOIN US

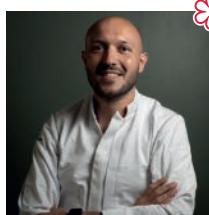
PARTNERS



UNIVERSITY



MASTER CUOMO METHOD® ♣ ♣ ♣



Marco Visciola
EATALY GENOVA



Pasquale Palamaro
INDACO



Ciro Sicignano
LORELEI



Paolo Casagrande
LASARTE



Alessandro Tormolino
SENSI



Michael Combs
Metropolitan community college
NEBRASKA



Marinos Souranis
MARATHIA



Pablo Esposito
MALTA



Duff Lampard
CANADA



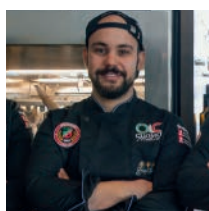
Maddalena Tessitore
DOGANA GOLOSA



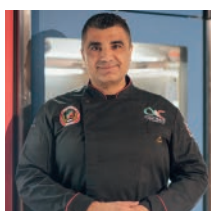
Aitor Olabegoya
CHINA



Roberto Pintadu
BIFRO



Jacopo Ticchi
TRATTORIA DA LUCIO



Salvatore Andolina
ENOTECA DA SALVATORE



Mario Stasio
FRATELLI DI PIZZA



Amr Abdel Ruhmum
THE FABRIQUE



Andrey Vishnevskiy
VISHNEVSKIY



Roberto Costa
MACELLAIO RC

TUTOR CUOMO METHOD® ♣ ♣



Umberto Salustri
ROMOLO AL PORTO



Heghine Manukyan
PIZZARIA



Bartolomeo Marmoreo
CONTROCORRENTE



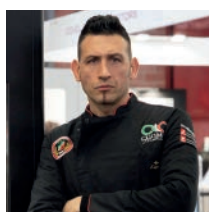
Pau Brossa
PURA BRASA



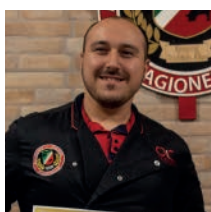
Pietro Marongiu
TERZA SPIAGGIA



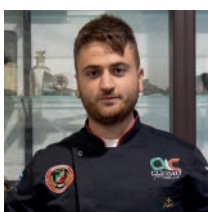
Felice Santodonato
IPSEOA TOR CARBONE



Massimiliano Elia
ANTICA MACELLERIA ELIA



Alessandro Venneri
BRACE E SAPORI



Daniele Grandinetti
MACELLERIA GRANDINETTI



Emanuele Scalise
A GUCCERIA I FIORELLA



Brian Polcyn
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Thomas Carletti
SAPORE DI MARE AMELIA

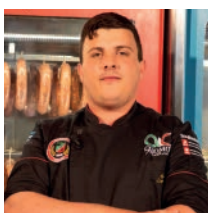
EXPERT CUOMO METHOD® ♣



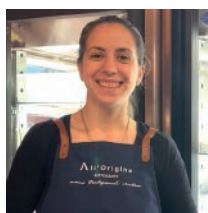
Gianni Gianfrate
GIANFRATE CARNI PREGIATE



Pamela Pascuzzo
LA BELLA MBRIANA



Alessandro Ciarmela
MACELLERIA CIARMELE



Erica Caputo
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