



Cortese Intermediazioni

Via Tukor n°3 - 98051 Barcellona P.G. (ME), Italy
Phone/Fax +39 090 976 25 12
Mobile +39 388 042 02 50
E-mail: info@corteseintermediazioni.it
corteseintermediazioni@gmail.com
www.corteseintermediazioni.it

OUR EXPERTISE

We offers customers experience and values that is has accrued down through the years.

Across-the-board expertise from breeding, fattening, slaughtering, deboning, cutting, transformation, packaging to distribution.

Our experience is based on over 30 years of equine industry-dedicated work.

PRODUCT QUALITY AND SAFETY

We develop best hygiene practices by providing food hygiene and health risk management (HACCP) training programmes regularly for all our staff.

Best hygiene practices implemented hand-in-hand with our staff.

In-company meetings for raising staff awareness of their responsibilities as regards food safety.

We perform bacteriological analyses on all our batches on a weekly basis to monitor product quality and to ensure that it complies with regulations in effect.

We regularly take note of regulations in effect (regulatory watch, specific to our activity, undertaken by state controlled laboratory).

We monitor our cleaning & disinfection plan on a regular basis.





MONGOLIAN HORSE

The Mongolian Horse was domesticated about 10,000 years ago in Central Asia.

The horse population in Mongolia is ranked the 7th largest in the world after China, USA, Russia, Brazil and Argentina, and Mongolia is the top ranked country for the highest number of horses per capita.

Mongolian horses have a short neck, wide chest, a long vertical girth, round shaped sacrum, and short legs. Their manes and tails are often long and shaggy. Adult horse weight ranges between 360-380 kg, sometimes reaching 400 kg if they are well-fattened.

The carcass will be 52-56% meat, containing 2886-3000 calories, and rich in unsaturated fats.



Horse meat processing, slaughter, cutting, deboning, and packing

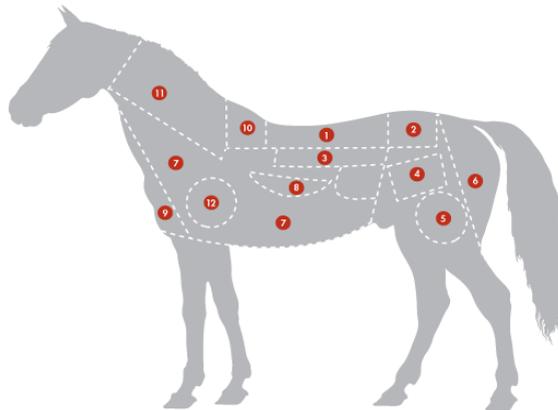


Our monthly, slaughterhouse capacity is 200-300 tons of boneless bulk trimmings and packed meat. Cold storage room capacity: 500tons



PACKED HORSE MEAT

Consists wholly of horse meat derived from all fore, hindquarters and other parts, which have been boned out and blended in the one pack in separately.



PACKING

Manufacturing are packed to a standard weight 25kg in cartons or polythene bags.



BONELESS BULK TRIMMINGS

Trimmings is the term for all usable meat that remains after the preparation of other horse meat packs.

All supplied in packing according to our customers specifications.

