

UNA STORIA BUONISSIMA



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**GALLETTO  
VALLESPLUGA**

FOOD SERVICE





# From the heart of the Alps

Founded in 1967 in Gordona (Sondrio), in the Lombard Alps, the Agricultural Company Valle Spluga Spa is a specialist in Italy and around the world in high-end aviculture, thanks to its flagship product, the **Galletto Scudetto Rosso Vallespluga**. Valle spluga is the Italian specialist of the Galletto, also known in Europe as **Coquelet**, **Cockerel**, **Stubenküken** ...



# Valle Spluga: a very good story since 1967



## HIGH QUALITY

Valle Spluga has control of all production steps thanks to a proprietary supply chain. The good practices developed in over 50 years of experience allow us to obtain a high-end poultry product: the Galletto Vallespluga. A unique product, which stands out for its consistent, tender and tasty meat. Ideal as a gourmet dish but also for a healthy and balanced diet, suitable for everyone



## ANIMAL WELFARE

Responsible farming in low animal density farms, equipped with special environmental enrichers, the use of slow growth races, the use of certified vegetable feed and the extension of the empty periods on the farms, make it possible not to use antibiotics, in a full respect of a natural context of Valchiavenna Valley.



## ECO-SUSTAINABILITY

The provision of photovoltaic systems and the enhancement of livestock manure in plants for the production of natural gas make it possible to obtain a sustainable production cycle with the utmost respect for the environment in a full respect of the natural context.



## BIOSECURITY

The mountain air and water, the good practices developed in over 50 years of experience, the absence of other poultry farms and the purely agricultural vocation of the whole valley make it possible to apply the highest biosecurity parameters.







# The Scudetto Rosso Catering range

## GALLETTO VALLESPLUGA Scudetto Rosso





PRODUCT WEIGHT RANGE	450/550 gr.	
SHELF-LIFE (frozen product)	24 months*	
PIECES AVAILABLE PER CARTON	13 pcs.	
COOKING METHOD	 180°C 45 min.	 30 min.

\*Once thawed, the product must be consumed within 48 hours.

## GALLETTO Valtellina



PRODUCT WEIGHT RANGE	600/650 gr.	
SHELF-LIFE (frozen product)	24 months*	
PIECES AVAILABLE PER CARTON	14 pcs.	
COOKING METHOD	 180°C 45 min.	 30 min.

\*Once thawed, the product must be consumed within 48 hours.

## GALLETTO Valtellina x1 “P”

PRODUCT WEIGHT RANGE	350/450 gr.
SHELF-LIFE (frozen product)	24 months*
PIECES AVAILABLE PER CARTON	22 pcs.
*Once thawed, the product must be consumed within 48 hours.	

## GALLETTO Valtellina x1 “G”

PRODUCT WEIGHT RANGE	650/700 gr.
SHELF-LIFE (frozen product)	24 months*
PIECES AVAILABLE PER CARTON	14 pcs.

\*Once thawed, the product must be consumed within 48 hours.

FOOD SERVICE

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Production lines entirely dedicated to the processing, spicing and seasoned of Coquelet according to specific customer formulas.

# The Raw Processed Range for Catering

## COQUELET spatchcock and prepared for catering



Coquelet spatchcock on the brest and worked with the cut of the joints of the legs, the tips of the wings, the rump and part of the neck.

PRODUCT WEIGHT RANGE	480/550 gr.
SHELF-LIFE (frozen product)	18 months*
PIECES AVAILABLE PER CARTON	24 pcs.

\*Once thawed, the product must be consumed within 48 hours.

## COQUELET spatchcock, and seasoned “Red Label”



Spatchcock coquelet, processed and spiced with a lightly blend spicy herbal, with sweet paprika and a note of chilli.

PRODUCT WEIGHT RANGE	480/550 gr.
SHELF-LIFE (frozen product)	18 months*
PIECES AVAILABLE PER CARTON	16 pcs. (8+8)

\*Once thawed, the product must be consumed within 48 hours.

## COQUELET Spatchcock, seasoned “alla Pestèda”



Spatchcock coquelet, processed and spiced with a blend of spices and herbs mountain, the Pestèda, inspired by an ancient Valtellinese recipe.

PRODUCT WEIGHT RANGE	480/550 gr.
SHELF-LIFE (frozen product)	18 months*
PIECES AVAILABLE PER CARTON	16 pcs. (8+8)

\*Once thawed, the product must be consumed within 48 hours.







# The range of Cooked Products for Catering

## GALLETTO VALLESPUGA vacuum-packed - cooked





Spatchcock Coquelet seasoned and vacuum-cooked in low temperature. Ready for reactivation in the oven, grill or pan.

PRODUCT WEIGHT RANGE	400/450 gr.
SHELF-LIFE (fresh product)	60 days
PIECES AVAILABLE PER CARTON	8 pcs.
COOKING METHOD	<div><div> 220°C 10 min.</div><div> 10 min.</div></div>

## Breaded COQUELET



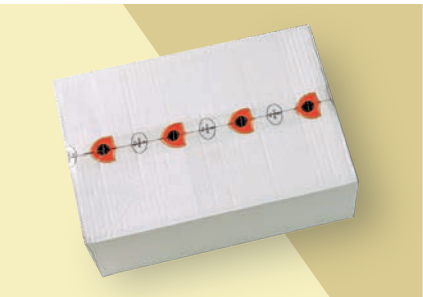
Coquelet, already cut into parts, seasoned and breaded, pre-fried and frozen.

PRODUCT WEIGHT RANGE	Approx. 70 gr. per pieces
SHELF-LIFE (frozen product)	18 months*
PIECES AVAILABLE PER CARTON	standard 2,5 kg.
COOKING METHOD	<div><div> 200°C 20 min.</div><div> 140°C 6 min.</div></div>

\*Once thawed, the product must be consumed within 48 hours.



GALLETTO VALLESPUGA  
VACUUM-PACKED - COOKED



BREADED  
COQUELET



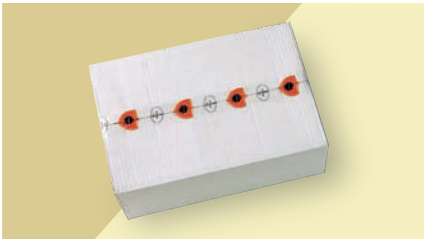


# Galletto Vallespluga Hamburger


## COQUELET burger with aromatic herbs




## COQUELET burger spiced



The Galletto Vallespluga Burger is made with a line of dedicated production, through the hand boning of the Galletti and the processing of only noble parts (breast and thighs). A rather coarse millstone is made, to enhance the naturalness of the product, and added a few grams of spices. Ideal for creating a gourmet burger with a proposal of high value white meat.

PRODUCT WEIGHT RANGE	<i>standard 150 gr. — diameter 12 cm.</i>
SHELF-LIFE (frozen product)	15 months*
PIECES AVAILABLE PER CARTON	21 pcs.
COOKING METHOD	 7/8 min.

\*Once thawed, the product must be consumed within 48 hours.

PRODUCT WEIGHT RANGE	<i>standard 150 gr. — diameter 12 cm.</i>
SHELF-LIFE (frozen product)	15 months*
PIECES AVAILABLE PER CARTON	21 pcs.
COOKING METHOD	 7/8 min.

\*Once thawed, the product must be consumed within 48 hours.

COQUELET  
BURGER







# The Scudetto Rosso Retail Range

## GALLETTO VALLESPLUGA Scudetto Rosso





PRODUCT WEIGHT RANGE		480/540 gr.		
SHELF-LIFE	<i>frozen</i> 24 months		<i>fresh</i> 12 days	
PIECES AVAILABLE PER CARTON		6 pcs.	9 pcs.	14 pcs.
COOKING METHOD		 180°C 45 min.		 30 min.



## GALLETTO Valtellina





PRODUCT WEIGHT RANGE		600/650 gr		
SHELF-LIFE	<i>frozen</i> 24 months		<i>fresh</i> 12 days	
PIECES AVAILABLE PER CARTON		6 pcs.	9 pcs.	13 pcs.
COOKING METHOD		 180°C 45 min.		 30 min.



## GALLETTO Scudetto Rosso net



PRODUCT WEIGHT RANGE		590/630 gr.		
SHELF-LIFE (fresh product)		10 days		
PIECES AVAILABLE PER CARTON		9 pcs.		14 pcs.
COOKING METHOD		 180°C 45 min.		 30 min.







# The Raw and Cooked Processed range

## GALLETTO Scudetto Rosso spatchcok with rosemary





Spatchcock Coquelet with a sprig of rosemary in the package.

PRODUCT WEIGHT RANGE	530/580 gr.	
SHELF-LIFE (fresh product)	10 days	
PIECES AVAILABLE PER CARTON	6 pcs.	
COOKING METHOD	 180°C 45 min.	 30 min.

## GALLETTO alla Diavola





Coquelet, already cut into parts, seasoned Spicy, packaged in skin packs.

PRODUCT WEIGHT RANGE	<i>standard</i> 400 gr.	
SHELF-LIFE (fresh product)	16 days	
PIECES AVAILABLE PER CARTON	6 pcs.	
COOKING METHOD	 180°C 45 min.	 30 min.

## GALLETTO vacuum-packed - cooked



Spatchcock Coquelet seasoned and vacuum-cooked in low temperature. Ready for reactivation in the oven, grill or pan.

PRODUCT WEIGHT RANGE	400/450 gr.	
SHELF-LIFE (fresh product)	60 days	
PIECES AVAILABLE PER CARTON	8 pcs.	
COOKING METHOD	 220°C 10 min.	 15 min.






# The range for delicatessen

## COQUELET bust spicy



Coquelet bust, spiced and ready for cooking.

PRODUCT WEIGHT RANGE		650/750 gr.
SHELF-LIFE	<i>frozen</i> 18 months	<i>fresh</i> 10 days
PIECES AVAILABLE PER CARTON		8 pcs.
COOKING METHOD		 Cook up to 72-75° C at the core of the product.


Available spices: Aromatic herbs, Mountain herbs, Diavola

\* Once the product has defrosted, consume within 48 hours.

## COQUELET spatchcock spicy



Coquelet spatchcock, spiced and ready for cooking.

PRODUCT WEIGHT RANGE		650/750 gr.
SHELF-LIFE	<i>frozen</i> 18 months	<i>fresh</i> 10 days
PIECES AVAILABLE PER CARTON		8 pcs.
COOKING METHOD		 Cook up to 72-75° C at the core of the product.

Available spices: Aromatic herbs, Mountain herbs, Diavola

\* Once the product has defrosted, consume within 48 hours.

## SALES SUPPORT MATERIALS

WINDOWED BAGS BRANDED, AND OTHERS









# Coquelet “alla Pestèda”

Galletto alla Pestèda enhances Valle Spluga’s bond with Territory. La Pestèda is a beaten (the name in dialect means “Pestata”) of black pepper, salt, thyme, yarrow and berries juniper and is used, according to the Valtellinese tradition, to flavor meats and other dishes. A product that with its flavors and aromas takes us back ... to the Alps.

## COQUELET “alla Pestèda”



The product is packaged in tray + film. Inside it is present a sachet of Pestèda to flavor the Galletto before cooking.

PRODUCT WEIGHT RANGE	530/580 gr.	
SHELF-LIFE (fresh product)	10 days	
PIECES AVAILABLE PER CARTON	6 pcs.	
COOKING METHOD	 180°C 45 min.	 30 min.

## COQUELET “alla Pestèda” for delicatessen



Coquelet seasoned with Pestèda.  
Available in the bust and spatchcock.

PRODUCT WEIGHT RANGE		650/750 gr.
SHELF-LIFE	<i>frozen</i> 18 months	<i>fresh</i> 10 days
PIECES AVAILABLE PER CARTON		8 pcs.

\* Once the product has defrosted, consume within 48 hours.