

DRY AGING & SEASONING

PROFESSIONAL EQUIPMENT

Lo Stagionatore

ITALIAN  TRADITION

SINCE 1956



PROFESSIONAL
RELIABLE
INNOVATIVE
ELEGANT

LoStagionatore



LoStagionatore Everlasting is a project totally developed by our Company and realized with the advice of experts and professionals belong to meat industry.

The wide range includes REFRIGERATED CABINETS and COLD ROOMS specifically suited to SALAMI SEASONING, MEAT AGING and CHEESE RIPENING.





A perfect match between **TECHNOLOGY** and **ANCIENT** **TRADITIONS**

.....● **LESS WASTE** and
MORE PROFITS

.....● **A NATURAL SEASONING**
in **TOTAL SAFETY**

.....● Pre-set and programmable
RECIPES

.....● **PERFECT** seasoning and aging
CONDITIONS during **ALL THE YEAR**

Seasoning

The seasoning process of salami and cold cuts can be very challenging and needs a lot of attention and care in order to get an excellent result.

The Norcino hands down his experience and his recipes from generation to generation. Nowadays the modern producers aim to obtain a high quality and genuine artisanal product, respecting ANCIENT TRADITIONS and using MODERN TECHNOLOGY as a valid help.

LOSTAGIONATORE EVERLASTING ALLOWS YOU TO CHECK ALL THE SEASONING PHASES ACTIVELY MANAGING TEMPERATURE, HUMIDITY AND VENTILATION, ACCORDING TO DIFFERENT PRODUCTS NEEDS.

Dry Aging

The dry aging process needs a safe and controlled environment such as LoStagionatore cold rooms or refrigerated cabinets, which are specifically developed to manage this process.

Excellent results come from an accurate MANAGING of TEMPERATURE, HUMIDITY and AIR CIRCULATION.

Not less important is the presence of a GERMICIDAL UVC LAMP that allows to constantly check the bacteria growth and to ensure a safe working environment.

STORING THE MEAT AT A TEMPERATURE BETWEEN 0°C AND +3°C, WITH A CONTROLLED HUMIDITY FROM 70% TO 80%, ALLOWS YOU TO GET A TENDER AND JUICY PRODUCT THAT WILL EXALT ITS OWN TASTE WITH A PROPER COOKING.

A man with a beard and glasses, wearing a white lab coat and blue gloves, is focused on carving a large, dark, and textured piece of meat on a wooden surface. The background is dark and out of focus.

A UNIQUE TASTE-EXPERIENCE for your clients

VIVID RED COLOR inside,
extreme **TENDERNESS**
and **JUICINESS**

Intense **FLAVOUR**,
concentrated and aromatic

DARK and **DRY** surface,
no bad odors or bacterial coat

DISCOVER THE WHOLE RANGE LoStagionatore

www.lostagionatore.com

DOWNLOAD THE CATALOGUE

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EVERLASTING

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