

## ➤ PRODUCTION METHODS

**Valle Spluga Ltd's** structure has for many years been the sole production of Gallettos, directly overseeing all of the stages of production.

**Valle Spluga** infact owns or rents breeding farms (hens), an hatchery, rearing farms for Gallettos, a slaughterhouse, preparation and packaging plants and a fleet of refrigerated trucks for (wholesale) distribution of the end product.

All **Valle Spluga** rearing farms for **Gallettos** are designed for ground rearing. They are reared with a density lower than 25 kg of weight for every m<sup>2</sup>, as suggested in the EC permanent Committee's Recommendations of 28/11/1995 for Animal Welfare.  
The quality of the diet is regularly controlled at certified independent laboratories.

The **production of Gallettos** is the result of a long process from buying and housing reproductive chicks and rearing these chicks until maturity.

**Wen the hens** begin to lay they are transferred to the rearing farms, equipped with systems for collecting eggs and perches, structures similar to branches, much loved by these birds.  
The eggs are then taken to the hatchery where the chicks hatch after 21 days.

**The newly hatched chick** are transported to the farms by an appropriate motor vehicle and when they have reached the desired weight they are transferred to the plant in Gordona which turns them into the end-product.

The **Gallettos** are carefully prepared to the highest levels meticulously refined, cooled, air dried and finally packaged.  
Appropriate motor vehicles deliver the products to the clients daily so that the product arrives fresh to the counter.

**Direct control** of the complete production process by Valle Spluga staff guarantees constant high quality.

**The internal laboratory** in collaboration with the **Public Veterinary Service** constantly controls hygiene at each stage of production.

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