

wurstel
EGGS & bacon

pancetta

... sono un salame di natura
SPECIALTY
SHOP

Guanciale

la carbonara
PORCHETTA
trevigiana

SPECK

Copp

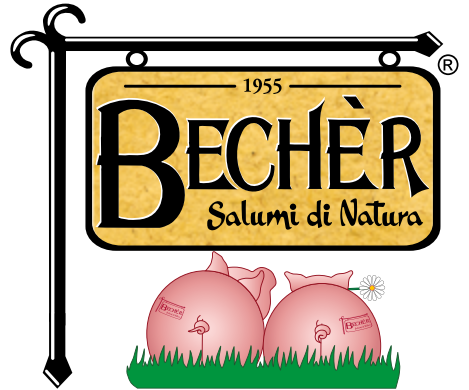
100% FRESH MILK
MEAT & EGGS
Wiener

bratwurst

RESSA

race

Company
Profile



BECHÈR
"a bite of
HISTORY,
a journey of
TASTE"

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OUR BRANDS



OUR CATEGORIES



Cooked ham



Roasted cooked ham



Porchetta



Stewed Bacon



Raw Aged Cured Meat



Cold Cuts



Salami



Cadore' Speck



Speciality Cubes



Speciality Mini Salami



Mini Salami Snack



Wurstel Speciality

OUR PARTNERS

Our Private Label collaborators



STRATEGY AND EXPERIENCE



Food Industry



More than 200
Products



Authentic and
Genuine Products



Customized Lines



Gluten-Free
Products

"Modernity and heart, technology and passion:
these are the ingredients of our success, recognized and
appreciated by our customers."

With five production facilities, a restaurant, and a company outlet located in the Veneto region, Bechèr is now among the leading companies in the production of cured meats, spreading the culture of excellence in Italy and abroad. It is the driving force and motivation with which the company faces each day's work, striving to improve the industrialization of production processes and the **artisanal care in every detail**. These are the key elements that guarantee the true **"made in Italy"**.

SOME NUMBERS

70 years of passion for nature and dedication to taste

300 resources including employees and sales structure

Bechèr is active in over **10** countries all over Europe

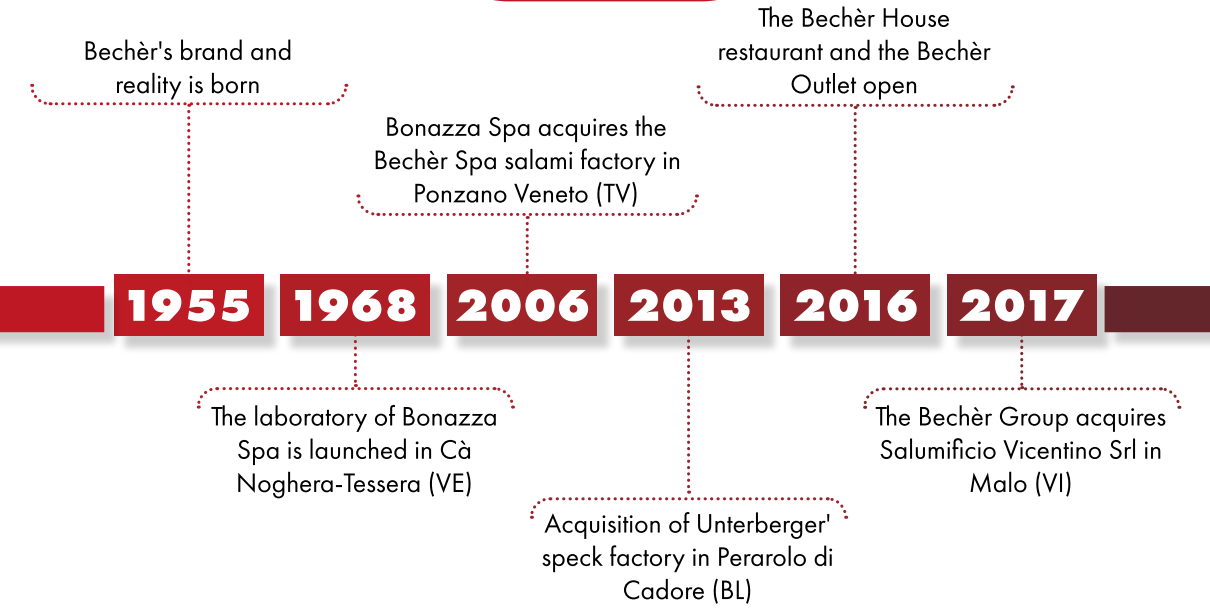




COMMERCIAL DIRECTOR
Dr. Domenico Renzullo

SOLE DIRECTOR
Dr. Simone Bonazza

OUR HISTORY



OUR REALITIES



BECHÈR

Bechèr SpA is the flagship of the Bonazza family and is deeply rooted in the authentic Venetian tradition of the art of charcuterie. In just a few years, the brand has made the research and development of new references its true strength

UNTERBERGER

Unterberger' speck is the result of careful artisanal processing and impeccable aging among the Dolomites. A unique combination of taste and territory. The Unterberger family arrived in Tai di Cadore in 1931, bringing with them the art of speck ham. In 1968, the current establishment was founded in Perarolo, where tradition meets innovation



Salumificio Vicentino[®]
1960

SALUMIFICIO VICENTINO

As custodian of the oldest tradition, Salumificio Vicentino stands out for the production of authentic Sopressa Vicentina DOP, the queen of cured meats, the first in Veneto to obtain official recognition from the European Union





COOKED HAMS

The Bechère cooked hams stand out for the quality of the raw material – whole anatomical pig thigh, an added value of quality – and in the production process – slow cooking in molds in a steam oven.



Visit the dedicated page on Becher.it



ROASTED COOKED HAMS

Grilled Cooked Ham, Prague Cooked Ham and Roasted Speck, are just a few specialties of Bechère roasts. Characterized by slow cooking in special ovens to forge their particular tenderness.



Visit the dedicated
page on Becher.it



PORCHETTAS

Among the artisanal recipes in its category, Bechèr includes some specialties of porchetta. The Treviso style is one of the finest gastronomic peculiarities, hand-tied, flavored with natural aromas, and with an extremely delicate taste.



Visit the dedicated page on [Becher.it](https://www.becher.it)



STEWED BACON

The highlights of Bechère's stewed bacon are the versatility of sizes and the light hint of smokiness. Thanks to a slow and gentle steam cooking, the final product is characterized by a delicate and mildly spiced flavor.



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RAW AGED CURED MEATS

The unmistakable taste of Smoked Cured Pancetta, Lard, and the indispensable Guanciale makes these products exquisite ingredients for the preparation of traditional and appetizing recipes.



Visit the dedicated
page on Becher.it



COLD CUTS

The ready-to-eat cold cuts line, branded Bechèr and Unterberger, has a strong local connotation. A versatile range, which includes numerous references and translates into a high level of service.



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SALAMI

Exclusively made with fresh meat of Italian origin. Aging is slow, with natural smoking using beechwood for some specialties. All salami lines are free from dairy derivatives and gluten. In our tradition, pork meat is slaughtered, processed and stuffed on the same day in natural casings, hand-tied, with the addition of salt, pepper, and natural flavors.



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CADORE' SPECK

Unterberger is a testament to an unmistakable history in the smoked speck of Cadore, a noble ancient brand that comes alive in its whole or sliced formats. The production follows the tradition meticulously, without any mechanical steps. Salting is done with the "dry" method through manual massaging; then drying and finally cold smoking with beechwood and juniper berries.



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SPECIALITY CUBES

The complete line of single-dose and double-dose Bechèr cubes offers a variety of flavors, including Smoked, Sweet, and Spicy, with different variations such as cubes of Cooked Ham, Guanciale, and Speck. The new captivating design aims to strengthen brand recognition among consumers and celebrates the culinary specialties of Italian tradition. We pay great attention to ingredient guarantees. Product included in the A.I.C Handbook.



Visit the dedicated page on Becher.it



SPECIALITY MINI SALAMI

Bechèr, a specialist in salami, also for self-service. Specialties include Cacciatore Dop and "Tutto Mio", dairy-free, gluten-free and non-GMOs. Made with 100% meat from pigs born and raised in Italy.



Visit the dedicated
page on [Becher.it](https://www.becher.it)



MINI SALAMI SNACK

Our "Pippi", in three delicious flavors: Classic, Spicy, and Smoked, present an appetizing visual for a practical and fast snack. Made with 100% Italian and highly selected meat.



Visit the dedicated
page on Becher.it



WURSTEL SPECIALITY

Numerous types of sausages, including the speciality of pure pork Unterberger wurstel, smoked with beechwood and the premium line of Bechèr wurstel: pure pork wurstel and chicken and turkey wurstel born and raised in Italy.



Visit the dedicated
page on [Becher.it](https://www.becher.it)



Bechèr, a company with a turnover of approximately 60 million Euros and constantly growing, tells its story through its challenges and successes.

The Bechèr-Bonazza entrepreneurial group: is guided by Domenico Renzullo, who leads the sales team with the objective of developing sales strategies to strengthen Bechèr's image.

Becher brand and its next steps: the focus is on improving the range of products, strengthening the corporate identity, and creating production standards without any waste.

The centrality of the sales force: Bechèr's business plan aims to strengthen the network with market experts, providing training and coaching for a clear orientation towards goals.

**Bechèr looks to the future
with a solid tradition and an
innovative strategic vision**

BECHÈR

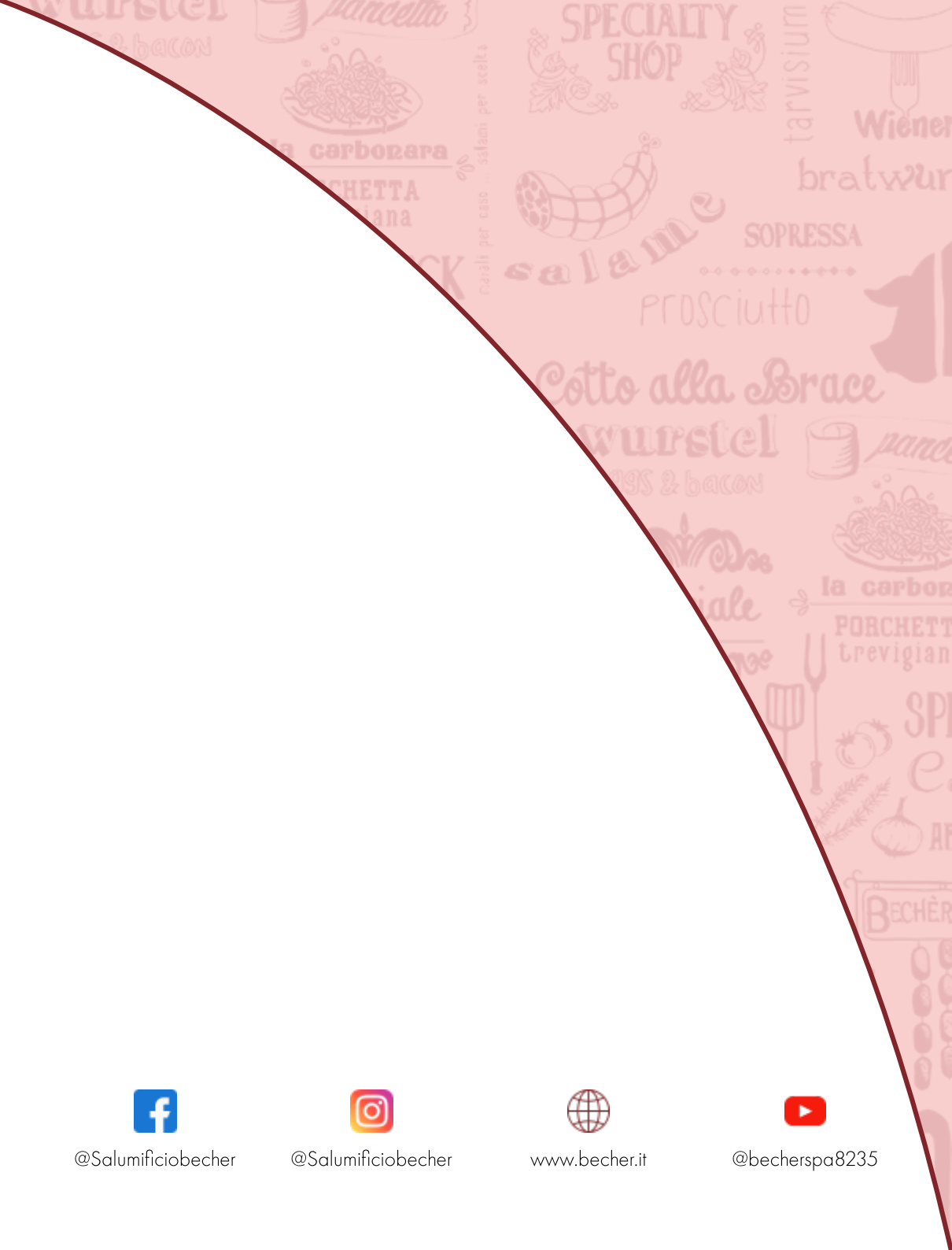
- HOUSE -

Restaurant & Outlet

Our gastronomic gem, where artisan tradition meets culinary innovation. In 2016 we opened the doors to a unique local experience: the **Bechèr House**, a restaurant with the attached outlet, located in Ponzano Veneto in the province of Treviso.

What will our new horizons be?





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