
PONT
1929
Ham specialists
since 1929



SCAN THE QR CODE
AND GET TO KNOW US



ABOUT US

Our story began in 1929, when Josep Pont Sirvent opened the factory in Osona, a region with a rich charcuterie tradition where ham, fuet, and salchichón are staples in every household. With nearly a century of history, we are now four generations committed to this legacy, dedicated to providing the finest meats and cured products.

We continue to innovate, exploring new formats, recipes, and sustainable production methods to deliver high-quality products that respect the environment and meet our customers' needs, all while staying true to our traditions.







WE CONNECT WITH OVER 30 COUNTRIES THROUGH OUR EXPORTS.

We hold the **SAE Certification** (Exporters Approval System) for various countries, ensuring the excellence and safety of our exports and contributing to the global prestige of Spanish agricultural production.

Committed to providing products that promote your well being.



Our commitment to **food safety** and dedication to excellence is reflected in our respect for **designations of origin** and the **certifications** that endorse our processes, ensuring that every product is not only safe but also preserves its unique and prestigious characteristics.

IFS Food

PRODUCTO CERTIFICADO
ETG JAMÓN SERRANO
Certificado: JS - 038/15

ESPECIALIDAD TRADICIONAL GARANTIZADA

PROTOCOLO CERTIFICADO
PRODUCTOS IBÉRICOS RD 4/2014
Expediente: ID-485/62

LLONGANISSA VIC
I·G·P

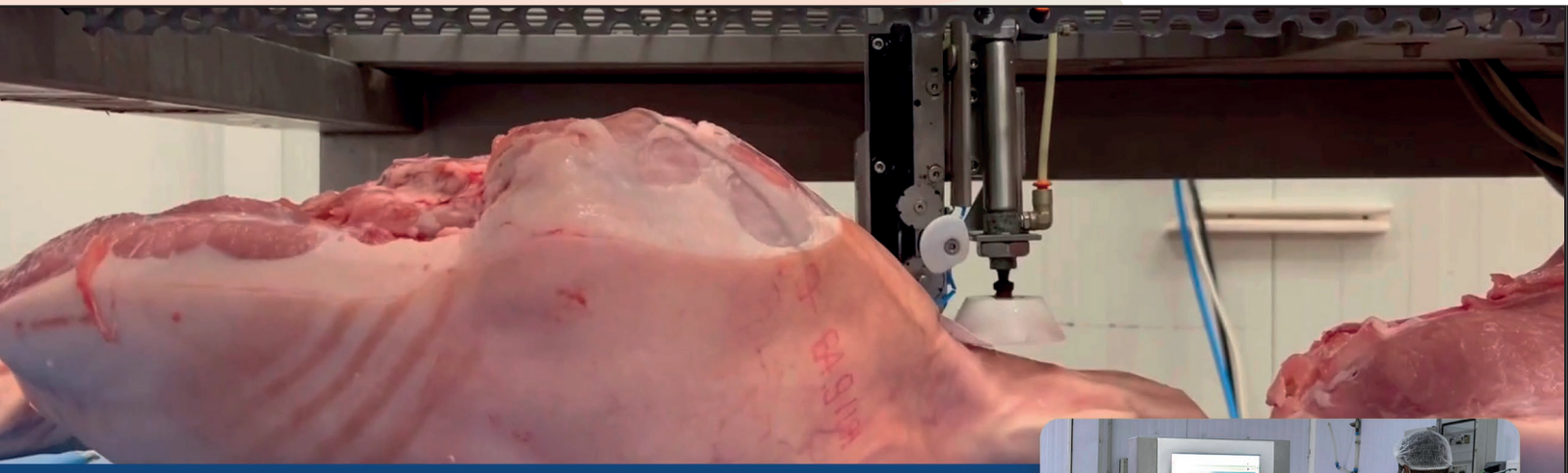
Dedicated to our planet and our environment

Our commitment to protecting the planet begins with the design of our packaging:

- 80% reduction in plastic use with ECOPACK packaging, made from renewable sources.
- 20% decrease in plastic use in our Food Service hospitality line.
- Implementation of initiatives to minimize and recycle waste generated at our production plant.







Tecnología alimentaria para la gestión de producción de jamón

Apuesta por una gestión de producción de jamón eficiente y sin complicaciones. ¿Necesitas clasificar tus jamones de manera guiada y precisa? ¿Quieres conocer el coste real de tu fabricación y controlar las mermas?

Con Delsys by SEIDOR, podrás gestionar automáticamente, y desde cualquier dispositivo, el stock en cámaras, el número de piezas en cada etapa del proceso y las mermas de producto.

Este software de gestión integral, diseñado específicamente para plantas de jamones, cubre todas las necesidades: recepción, elaboración, administración y distribución de productos, todo en un único sistema.







delsys
SEIDOR

www.delsysseidor.com

Driving the future with efficient technology and advanced digitalization.

• SUSTAINABLE PERSPECTIVE

We invest in modernizing our facilities, replacing fluorinated gas systems with more efficient technologies, enabling a 90% reduction in gas consumption.

• ANIMAL WELFARE

We care for our products from the source, promoting good practices among our suppliers and ensuring quality throughout the entire food chain, backed by the Animal Welfare Certification.

• SOCIAL AND SOLIDARITY COMMITMENT

We collaborate with local suppliers to strengthen our community and local economy, while also supporting various social, cultural, and sports initiatives.

We work closely with training centers and partner with foundations and NGOs that create opportunities and promote social inclusion.

ECCOSTA

MEATTRACK

CARNE
INNOVACIÓN
CALIDAD
EFICIENCIA

Innovación en la gestión de **calidad** en la **industria cárnica**

Enginyeria Consultoria Costa SL se ha especializado en ingeniería y formación, destacando ahora por la creación de **Meattrack**, una tecnologia que revoluciona la calidad en la industria cárnica.

El *software* transforma y automatiza los procesos de calidad:

- Garantizando el cumplimiento de la normativa internacional, gestionando las incidencias y las acciones correctivas correspondientes.

- Ofreciendo una interfaz para la gestión eficaz del personal del departamento.



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www.eccosta.es

HAM
The Taste of Tradition

Using pork, we produce Serrano ham, Duroc ham, and Iberian ham, available in traditional formats or finely sliced portions.

Our production process focuses on quality and customization. We utilize advanced technology, piece-by-piece traceability for initial classification, and meticulous handling in the salting process, deboning, and drying rooms. Each preparation is made to order, allowing us to pay attention to every detail and offer a variety of formats tailored to our customers' needs, ensuring unique products.

14.000
Built Area (m^2)

21.300
Drying Rooms (m^3)

300.000
Pieces in Stock

6.000
Salted Pieces per Week

12
Average Curing Time (Months)

> **Our protective packaging preserves flavor, freshness, and texture intact.**





• Hams with Bone-In

Enjoy the traditional flavor of bone-in ham, perfect for those who appreciate authenticity.

• Boneless Hams

Enjoy the essence of ham with the convenience of a boneless product, ready to slice or serve.

• Block Hams

They offer full flavor in an easy-to-cut and store format, perfect for businesses looking to optimize efficiency without compromising quality.

• Sliced

Available in a wide variety of formats and tailored to the needs of the HORECA sector and retail. Top quality, offering a practical and delicious solution for any occasion.

fac / TECNOLOGIA ALIMENTARIA®

TECNOLOGÍA | EXPERIENCIA | INNOVACIÓN | CALIDAD

Soluciones para optimizar su producción

www.industriasfac.com

REFRICA FRITECNO

Soluciones personalizadas en **secaderos y refrigeración**, de la mano de la empresa líder en el sector



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CURED MEATS
Satisfying the Most Discerning Palates

Since 2006, through Ponatur, we have developed a range of products focused on healthy eating by reducing additives, fat, and salt (CLEAN LABEL). We are pioneers in offering cured meats free of colorants and allergens, while preserving their flavor and organoleptic properties.

Our selection includes fuet, cured loin, cured bacon, chorizo, and regional specialties such as the renowned Longaniza de Vic.

20,000 kg of cured meat products every week.



• LONGANIZA DE VIC | The Authentic One

Renowned for its juicy texture and distinctive flavor, **where tradition meets excellence.**

• Sotoviejo | Our Iberian Brand

Our widest range of Iberian hams, shoulders, and cured meats, crafted for the most discerning palates.

• Appetizers | A Temptation of Flavor and Creativity in Every Bite

Gran Bouquet is our business line launched in 2000, designed to offer a wide variety of original combinations with sustainable packaging.

Our modern and appealing presentation not only highlights the freshness of the products but also makes preparation effortless, providing ready-to-enjoy options for any occasion.

Investigación y desarrollo en cada ingrediente

Nuestra empresa aporta soluciones tecnológicamente avanzadas y personalizadas para la industria alimentaria. Nos especializamos en la investigación, el diseño y el desarrollo de nuevos ingredientes, así como en el análisis y la optimización de ingredientes existentes. Nuestro enfoque se centra en mejorar la calidad y reducir los costes, siempre garantizando los más altos estándares de calidad. Nos distinguimos por ofrecer productos y aplicaciones desarrollados a medida, adaptándonos a las necesidades específicas de cada cliente y producto.

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