



# PRESENTATION EMCESA 2026



“Top quality on your table”



# ABOUT US

Embutidos del Centro, S.A. (Emcesa) has been producing meat products with the highest standards of quality and food safety since 1986. To do this, we use traditional processes combined with the most advanced innovation of the new times.

## Our figures



**Turnover:** 60 million euros of turnover in the last year



**Production:** 11 million kilograms



**Facilities:** 25,000 m<sup>2</sup>



**Employees:** 291



**Families of processed products:** sausages, marinates minced meat and hamburgers, skewers, salted and, smoked products and stuffed products. More than 250 product references.





Our company currently has a wide network of points of sale in the main food distributors, which allows us to reach thousands of homes throughout Spain with a broad portfolio of products. Our aim is to satisfy the needs of consumers at all times, while maintaining a high commitment to the environment and sustainability, incorporating technological alternatives into the company that minimise the impact on the environment.

In this sense, with our sights set on the new needs and demands of consumers, at Emcesa we are in full growth and development of new lines of work, research and innovation, always under the motto that governs our business development: "Top Quality on your Table".

## Our mission, vision and value



### Mission

We produce top quality food using both traditional and innovative processes to offer a wide range of products that meet the needs of consumers.



### Vision

A benchmark company in the food sector whose pillars are: quality, innovation, food safety and commitment to the environment.



### Values

Hard work perseverance, commitment, honesty, respect for our customers and suppliers.



# OUR TIMELINE

**1986**

Driven by hope, innovation and perseverance, Tomás García Robledo founded Emcesa in 1986.

**2006**

Construction of the new plant in Casarrubiosdel Monte (Toledo). An area of 22,400 m<sup>2</sup> for processing, packaging and storage, with the most innovative production technology available.

**2016**

We have been in business for 30 years and have therefore decided to take a step forward and renew our image

**2018**

We are launching an R&D project to develop new fresh meat products by reformulating them with new technologies, and the use of oils of vegetable or marine origin

**2001**

The R&D Department is created to develop new products with the research and control systems that characterize us

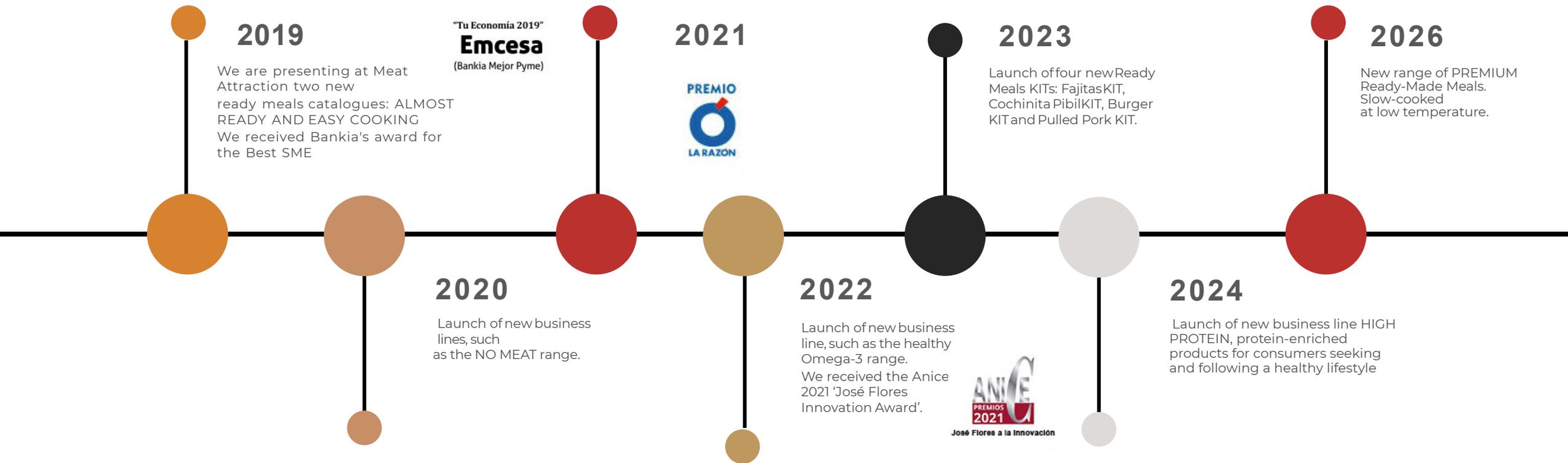
**2007**

The facilities are again extended by over 25,000 m<sup>2</sup>

**2017**

We present our image at the most important international trade fairs in the sector: the international trade fair of HOFEX in Hong Kong, in which we were selected by ICEX to exhibit in one of the stands of the official Spanish pavilion and at Meat Attraction in Madrid.

# OUR TIMELINE





# OUR FACILITIES

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Located in Casarrubios del Monte (Toledo), our production plant is divided into the following departments:

## **Sausage**

All our sausages are produced in this area: chorizos and chistorras, longanizas and butifarras, morcillas and combined sausages.

## **Brines and marinates**

Marinates and spiced meat products are prepared here.

## **Ready meals**

This department prepares our entire range of ready meals, from the most traditional dishes to the most international dishes.

## **Skewers**

In this department we prepare the skewers with different varieties of sausages and vegetables. We also prepare part of our catalogue of special barbecue products.

## **Minced meats and hamburgers**

All minced meats, burgers and pastas are produced in this department.





# QUALITY AND INNOVATION

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Since our beginnings, we have guaranteed that all our products offer all the quality and safety guarantees for consumers. We have always maintained a close relationship with the administrations in order to incorporate the new requirements that have arisen. To this end, we have a team of professionals related to health and food processing: biologists, nutritionists, veterinarians, food technologists and agricultural engineers.

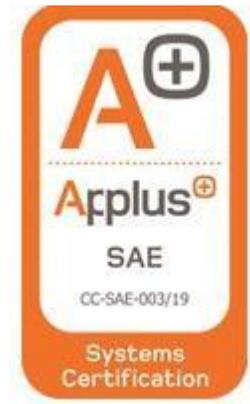
## “Top quality on your table”

Since 2014, all our products have been International Featured Standards Food (IFS Food) certified. We have also invested in technologies that help control the parameters that influence the quality of our products and we have our own analysis laboratory to carry out a complete monitoring of them. For our R&D&I projects we collaborate with technology centres such as ICTAN.





Our facilities are equipped with the most advanced technology in the sector. All the investments made in technology, have accredited us as one of the most innovative meat companies in the sector, and have enabled us to offer our customers the guarantee of the most demanding quality and safety standards.



# PRODUCTS AND BRANDS

We have a wide range of meat products such as sausages, marinates and meats, minced meat and hamburgers, skewers, salted and smoked meats and fillings.

In addition, we are committed to the market of new ready meals within a balanced and varied diet, in various formats that respond to the needs of today's consumers with top quality.



**CASI A PUNTO's** catalogue includes a series of products prepared on holm oak charcoal embers and which must be finished in 15 minutes in the oven or microwave. This line is sold vacuum-packed in a cardboard box.

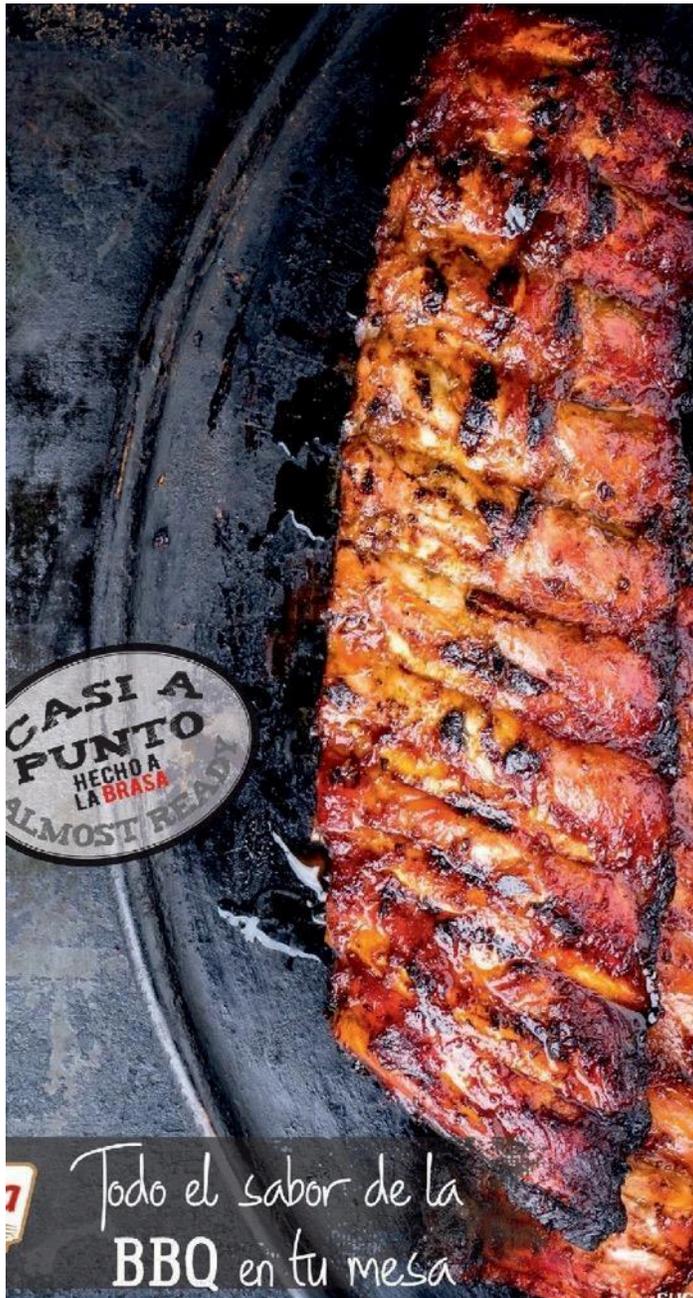
Among the products that can be found:

Grilled chicken, wings and pork ribs, whole or half roasts.

Pork knuckle

Burgers

Lamb leg





# PRODUCTS AND BRANDS

**EASY COOKING** is the line of ready meals that Emcesa produces and distributes nationwide so that consumers can enjoy tasty and healthy dishes that can be consumed after heating them for 3 to 5 minutes in the microwave.

Ready to eat in their own packaging, the following recipes stand out:

- Cocido a la madrileña
- Veal a la jardiniere
- Meatballs in sauce
- Tripe with chickpeas
- Ear in Hot Sauce
- Pork cheek in sweet wine
- Veal tail with red wine
- Tripe madrileña style

# PRODUCTS AND BRANDS



In **2023**, the company launched **four new recipes**: a grilled hamburger kit, a fajita kit, a cochinita pibil kit and a pulled pork kit, perfect for saving time and including the essential ingredients to make the recipe.

**Burger KIT** is made with a combination that will delight any palate: grilled beef, bread, cheddar cheese and ketchup. The preparation is very simple, just heat in the microwave for 1 minute and enjoy.

**Fajitas KIT** includes grilled chicken stir-fry with green pepper, red pepper and onion; bag of cheese sauce and 4 tortillas. First open the packet to remove the stir-fry, cheese and tortillas, then cut open the bag of stir-fry and pour the contents into the tray and heat for 2 minutes in the microwave.

**Cochinita Pibil KIT** is made with cochinita pibil meat, includes a special cilantro, lime and onion sauce and 4 tortillas. The preparation is very simple, just heat in the microwave for 2 minutes and enjoy.

**Pulled Pork KIT**: includes pulled pork with BBQ sauce, bag of cheese sauce and 4 tortillas. First open the pack and then pour the pulled pork into the tray itself and heat for 2 minutes in the microwave.

# PRODUCTS AND BRANDS

NEW RANGE OF  
READY-MADE PRODUCTS

PREMIUM



FLAVORS OF TIME

Cooked with patience and  
served with passion





# CORPORATE SOCIAL RESPONSIBILITY



## **Environment**

We are highly committed to the environment. We have incorporated technological alternatives to minimise the impact on the environment. Our aim is to use packaging that preserves and respects the environment and natural resources.



## **Food and health**

In times of adversity, solidarity becomes our greatest tool. For this reason, Emcesa, in collaboration with Campogrande, donated 10,000 hamburgers to support those affected by the DANA storm in Valencia. Likewise, Emcesa also made a financial donation to the Town Hall of Letur, a municipality in Castilla-La Mancha also impacted by the storm. Another ongoing project is our contribution to various NGOs, such as the Food Bank, with which we collaborate regularly. Furthermore, we are committed to supporting groups in special situations, particularly through our strong support for the Spanish Federation of Coeliac Associations.





# CORPORATE SOCIAL RESPONSIBILITY

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## **Sport**

All our products aim to offer consumers a balanced and varied diet. Convinced of the fundamental role that sport plays in maintaining a good state of health, we are committed to sponsoring different sports events and teams.



## **Good business practices**

We signed the Code of Good Commercial Practices launched by the government to regulate, on a voluntary basis, the basic principles that should govern relations between operators in the food chain.



# Some of our main clients:



METRO



Carrefour





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