

Organic Chicken from the Marches (Italian Province of „Marche“)

Our partner: Fileni Simar Company in Cingoli, Italy



Organic Chicken from the Marche

The Province of Marche, located on the east coast of Italy, can rightfully be called the Tuscany of the Adriatic. The region, renowned for its wine, olive, and grain production, extends with gentle hills and high cliffs of the Adriatic Coast of Ancona all the way to the 2,800 m high Monte Vettore on the border to Umbria.



The Fileni Company



Giovanni Fileni



Fileni Company building



Massimo Fileni



Roberta Fileni

30 km west of Ancona is the town of Cingoli. The Fileni Simar Company is located in the hills of the hinterland. The company was established in 1962 by Giovanni Fileni as a chicken slaughterhouse for supplying the regional market. Today, Roberta and Massimo Fileni, Giovanni's children, are running the company in the second generation, together with their father and a workforce that has now grown to some 1,900 employees.

For roughly 17 years now, the Fileni Company has been raising, slaughtering and selling organic chickens and organic turkeys bred according to the principles of ecological farming. This new „production line“ is being promoted especially by Roberta and Massimo, in order to meet the new standards of consumers on the one hand, yet also to live up to their responsibility towards the environment and the animals.

In cooperation with 36 farmers, organic chickens and organic turkeys are farmed in the Marche province, in the neighbouring region of Umbria and the other bordering province of Tuscany. In the family-run farms, operated according to the guidelines of ecological farming, the farmers raise naked neck and Ross breed chickens on behalf of Fileni. In the conventional area, Fileni raises and sells more than six different types of chickens (free-range chickens, corn-fed chickens, slow-growing breeds, fast-growing breeds etc.) in order to meet the variety of Italian food culture. Thus, two different breeds are also sold for the organic market.



The Organic Chicken of the Marches – the Naked Neck Chicken

Especially for the German market, the farmers raise the so-called naked neck chicken. This breed does not have any plumage on its neck. It is known for its extremely slow growth. The daily weight gains are only 30 g on average. The already very slow-growing „German organic chickens“ gain an average of 40 g/day (compared to the conventional 70 g/day). With these low weight gains, at 81 days the animals grow to be some 10 days older than German organic chickens.



Thanks to this extremely slow growth, the animals are very agile, can benefit greatly from roaming on pastures and in the olive groves, and above all exhibit a superb state of health indeed.

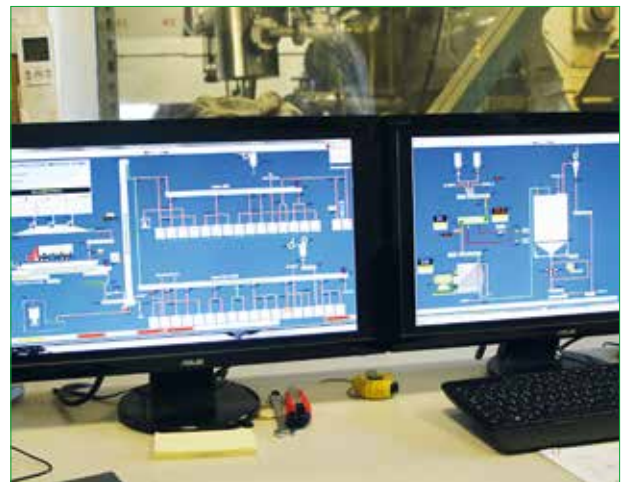


The health of the animals is constantly monitored by veterinarians from the Fileni Company and noted in the stall diaries. Here the farmers are also required to note how often the animals have access to roaming areas. The company's internal guidelines provide for at least 45 days of roaming for each breeding period. This presents no problem for the organic farmers of central Italy. The mild and dry climate is ideal for free-range farming of turkeys and chickens. Except for a few weeks in the wintertime, the animals can seek out the roaming areas the whole year round.

Because the animals are very active and the good taste of the meat increases with activity and the age of the animals, it is no exaggeration to refer to our chickens from the Marches as an Italian delicacy.

Organic feed and organic assurance

The chicks come from the company's own hatchery, and the organic feed for the chickens originates from the company's own feed mill. Since 2013 the Fileni Company has been operating its own feed mill 15 km west of Ancona. This feed mill was purchased specially for the production of organic feed and GMO-free conventional feed. Naturally, the two types of feed are produced and stored in strictly-separated lines.



The organic feed consists of grains, triticale, peas and soy. The Fileni Company considers it important to use mainly indigenous feedstock. If additional feed materials are purchased outside Italy, the company exclusively uses products originating within the EU. Feed materials from overseas or from Baltic countries are not used, as in those cases contamination with genetically-modified ingredients and pesticides cannot be ruled out 100%.

Each lot purchased from third parties is inspected for pesticides by an independent laboratory prior to being processed. After processing, a second quality control is conducted in the Fileni Company's own laboratory. Here the feed is once again examined for traces of pesticides and genetically-modified organisms.

The transport of the animals to Cingoli, to the slaughterhouse, is conducted exclusively using the company's own trucks. The maximum transport distance is 200 km.

The entire production process is subject to the inspection of CCPB srl., IT-BIO-009.