



We have always
protected
the value of our
quality



*Consorzio
Pescatori di Goro*

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The land



A place unique in the world

For centuries, the river Po has been depositing sand and earth along its estuary mouth, creating islands along the coast line, with lagoons or inlets in them, useful as shelters from sea storms. The Scanno di Goro (Goro sandbank), also known as the Love island, was thus created. A sandy neck where nature reigns wild and uncontaminated, where vegetation, such as tamarisks and salt-warts, sets a perfect frame to the flight of wild birds. Between the end of 1700 and the beginning of 1800, sea-faring people settled in this lagoon directly connected to the sea and became fishermen, establishing the hamlet of Goro. These men and women had to endure hard work and natural disasters such as floods, surrounded by what, at the very start, seemed to be a hostile environment, however, they soon understood they had to work in harmony with it: the result was the creation of a place unique in the world.



The Producer's Association



Passion for our work is for us a natural instinct

The hard work involved in land reclamation, manually digging canals, fishing and selling fish made Goro's inhabitants realize that a social outlook based on single individuals could not bring any real benefits. They realized that their future and that of their land could be safeguarded only by working together: it was then that cooperatives were established. It was first formed for the functions of services in common, the cooperative, with general shared rules, made it possible to cultivate molluscs on a wide range guaranteeing the reproduction. Passion and love for this land was transferred in the daily work in the inlets and at sea. Inside our shellfish there is the soul of those who cultivate them with care and collect them with low environmental impact techniques. Our fisherman is a special man because he is dynamic and deeply attached to the traditions but especially because his work is a natural instinct.



The production



We have been cultivating the sea for 70 years

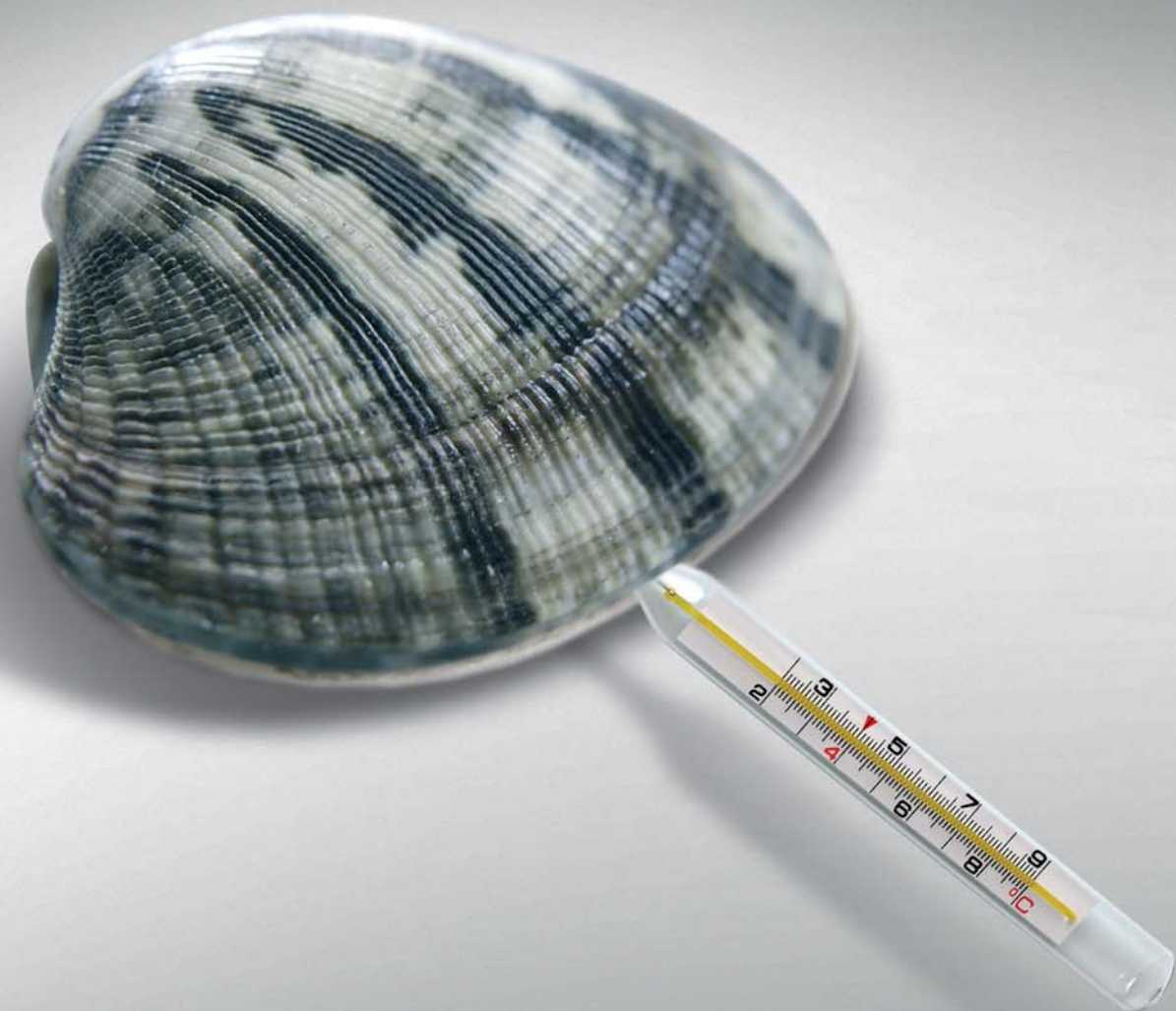
The Association between lagoon, inlet and sea fishermen and dealers was constituted in Goro in 1932. As time went by it was transformed into a Fishermen Cooperative and in the 70ies it became the Consorzio Pescatori di Goro. The first form of co-operations was finalised to manage the Ichthyic Market and its rules, and it also aimed at establishing the fish shares per family. To fish less, with constant prices and guaranteeing the reproduction of the fish. The extraordinary vocation for mollusc cultivation in the Goro Inlet was discovered in the 60ies. From fishing it went to cultivating carpet clams, mussels and oysters transforming methods through time from the taste of an ancient agriculture, integrated with traditional fishing techniques. Sea beds of fine and uncontaminated sand, saltwater mixing with the sweet water of the Delta and excellent quality micro-algae are the natural ingredients of the garden of the shellfish that the Consortium cultivates with the patient and knowledgeable work of man.

The certification



Rigorous controls for a certified quality

Shellfish that give a distinctive taste of flavour offset with a sweet refinement. Abundance of aromas and a lasting persisting flavour are the characteristics of a unique quality. Pulpy and shiny carpet clams with a salt water taste, an initial flavour of sweetness mixed with an intense aroma of algae, characteristics also found in mussels and oysters. Products depurated in one of the first European depuration establishments that was able to maintain the first use of sea water in a semi-open circuit, controlling the physical, biological and chemical parameters like temperature, colimetry, salinity and oxygen with avant-guard techniques. Before the packaging phase with innovative packaging, microbiologic and chemical analyses are carried out in the laboratory inside the building. The traceability of the molluscs is guaranteed, certified by an external company, in conformity with law UNI 10939, and in particular, for carpet clams and mussels, it traces back to each breeder. Besides the Hccp, the product is packaged according to ISO 9001 and I4000 laws. Once the quality control is completed, it is in phase of the final approval to become part of the Delta Park and the PCAA (Certified Product of the Upper Adriatic) disciplinaries of the Emilia Romagna Region and the IGP (Indication of Geographic Origin) for the carpet clams of Goro.





The distribution



We consign freshness daily

The shell fish, with diversified basis weight, from 400 grs to 5 kgs, are packaged in the traditional nets, in wooden boxes, in airtight tubs with protected atmosphere and tubs with pasteurised molluscs. Every day, thanks to the use of personal refrigerated vans and to the corporate synergies, plus the use of services and platforms supplied by primary national companies, the packages of "live" molluscs arrive in the most important Italian cities, in Spain, in the South of France, in Germany and in the Eastern European countries.