Nestlé Spain has a long-standing industrial career in Asturias, where it has 2 production centres:
- The Sevares Plant. Manufacture of infant nutrition products.
- The Gijon Plant. Manufacture of tinned and sterilised dishes, including the preparation of the well-known Litoral fabada, with a history dating back some 60 years. They also produce cured meats for all Litoral prepared dishes.

NESTLE

CAPSA

Leading company in the national dairy sector and the first Spanish dairy company to be awarded the AENOR Healthy Workplace Certification. Producer of milk, enriched dairy products, cream, cheeses and yogurts. According to the annual Spain RepTrak 2016, the Central Lechera Asturiana is the first Spanish company with the best reputation.

SIERRA MARAGOR

Family company, which celebrated its 75th anniversary in 2014. It currently successfully undertakes its globalisation strategy, with establishments in Europe, the USA, South America and Asian and African countries. The company has incorporated innovation into its strategy, diversifying its product range to include a variety of fizzy non-alcoholic juices.

SUCCESS STORIES
Tradition and innovation come together in a sector with a huge potential for growth. The food and agriculture industry is of great capital importance in Asturian industrial history, constituting the third branch of activity along with metal and extractive industries, energy and water.

THE FOOD AND DRINK SECTOR IN ASTURIAS

Backgating and market quality have marked the evolution of companies in this sector in Asturias. To do so they have relied on collaboration, technology and research over time, which has been associated with the Scientific-Research Institute (IUEM) and the Daily Institute of Asturias (IUD), the Aula and Food Technological Groups (CTF), the Dairy Institute of the Principality of Asturias (IDPA), the Dairy Technological and Biomedical Thematic Unit, and the Food Technology Unit.

UNIVERSITY OF OVEDE

The University of Oviedo has around 150 research groups and teams related to the Food and Drink Sector. One of them is the Dairy Institute of Asturias, which is associated with the Scientific-Research Food and Drink Institute (IUEM) and the Daily Institute of Asturias (IUD) and the Aula and Food Technological Groups (CTF). Among the most important dairy products, fermented dairy products, yoghurt, desserts and other industrially produced milk and other products.

Innovation and Technology

The specialization in the dairy sector is reflected in the University of Oviedo’s Dairy Institute, which brings together over 30 research groups and teams related to the sector.

- Dairy sector research is mainly directed at the selection and genetic and nutritional improvement of dairy cows, and the identification, treatment and improvement of diseases in domestic animals and interaction with local wild species.

- The Dairy Meat Industry Research Association of the Principality of Asturias is a Meat Technology Centre, in particular it works with the dairy sector in terms of technology. This Association is a leading voice in national and international dairy sector research.

- The Dairy Institute of Asturias is a public scientific research institute in the field of science and technology for dairy and animal products.

- The leading field of research in the Dairy Institute of Asturias is the Biotechnological and Biomedical Thematic Unit, which is responsible for the production and improvement of regional milk in the Asturian food industry.

- The Dairy Institute of Asturias performs milk control trials as a Scientific-Technical Services: its laboratory performs food tests. It also works as a Trials identifying micro-organisms and antimicrobial connected to campaigns for the improvement of milk quality and control of dairy products.

- Aldespin, Meat Industry Research Association of the Principality of Asturias. This Meat Centre, in particular it works with the meat sector in terms of technology. This Association is a leading voice in national and international meat sector research.

- For every stage of the meat production process is undertaken in Asturias, such as the supply of primary materials, slaughter and quartering of the meat, preservation and preparation of the meat.

- Asturias has a long-standing livestock tradition. Asturian meat enjoys great prestige, both in fresh consumption as well as pre-cooked.cured meats and sausages.

- The control of farming production, livestock, feeding, breeding and health.

- The selection and genetic and nutritional improvement of dairy cows, and the identification, treatment and improvement of diseases in domestic animals and interaction with local wild species.

- The Dairy Meat Industry Research Association of the Principality of Asturias is a Meat Technology Centre.

- Climate-control and instrumentation in Asturias; the control of farming production, livestock, feeding, breeding and health.

- Asturias is one of the areas with the greatest number of cheese producers in Europe, with over twenty officially recognised cheese varieties.

- The Dairy Meat Industry Research Association of the Principality of Asturias (COPAE). Among them are grains, pulses, fruits, vegetables, meat, cured meats, honey, cheeses and dairy products, etc.

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Innovation in processes to reduce costs and improve food quality.

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