

Our Vision

We seek to be the best option, by adding value and quality to differentiated products and services, in search of excellence and permanent innovation.

Our Mission

To improve the quality of life of people through their diet.

Our values

Attention to our customers (internal and external) with quality and service is the foundation of our business. Honesty and a high sense of Justice and ethics.

Be the best.

Respect for our values will help ensure a high level of excellence for our Business, improving the relationship with our clients and rewarding our contribution to society.

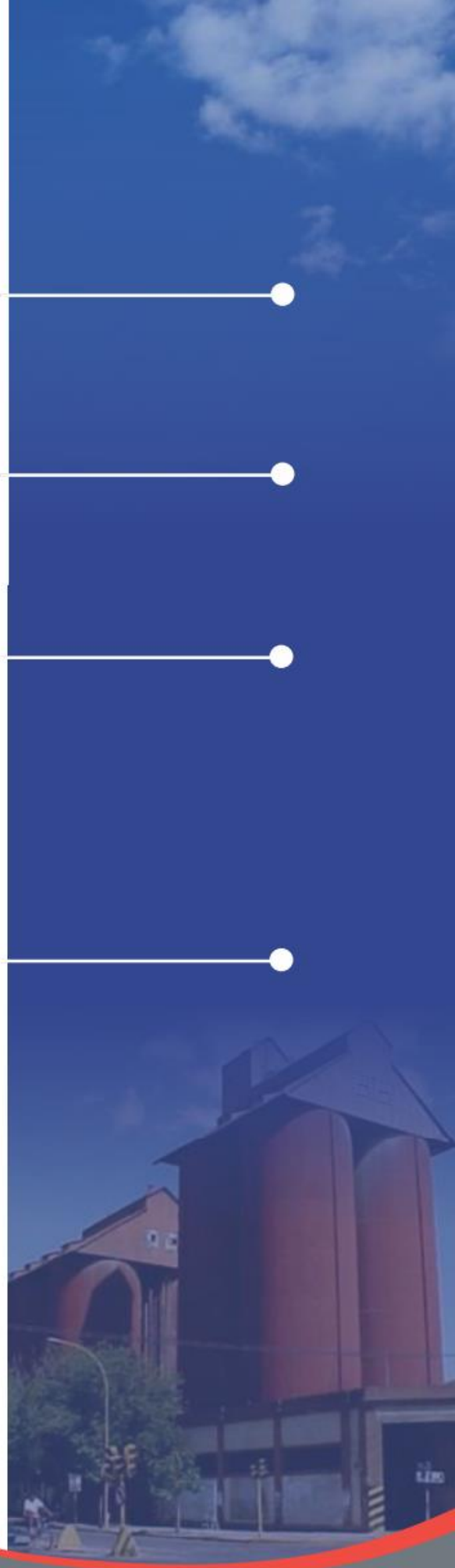
Quality politics

To optimize costs and maximize opportunities, in order to improve our profitability.

To satisfy the expectations of our clients.

To continuously improve our processes and ensure planning and management control.

To develop the human factor of the company.



- Meteoro Mill is erected and industrial activity begins. Its owners are Carlos and Augusto Boero Romano and Vicente Lanfranchi. The presence of this mill in the center of the country invigorates agricultural production, and becomes a milestone of relevance for the economic development of the region.
- It becomes a Public Limited Company and its company name becomes: Carlos Boero Romano S.A.I.C.
- During midnight on January 5 th, for unknown reasons, a large fire swept through much of the Meteor Mill. The incident completely consumed the property.
- On the morning of December 15 th, 1982, after almost 2 years of that unfortunate event, the news was communicated with great joy that the mill was starting up again and the particular sound of the machinery began to flood the heart from the city.
- It arises as an alternative, the production of balanced feed for cattle and pigs, with its own brand: PROTELAC - AU. Thus, it is possible to make the most of the grinding of the grain and reuse the bran.
- In June of this year, the Acopio division, called Don Carlos, begins to operate, which provides advisory services for the futures and options market, as well as agricultural inputs and is also in charge of classifying the different varieties of wheat and soybean seeds for later delivery to the producer.
- Different types of special flours and premixes are being produced, with added value, in order to gradually abandon the commodity market. At this time, it was decided to install a modern plant for the production of special flours and premixes, with a production capacity of 200 tons.
- In October 2001, attending to the needs of the moment, the Light Premixes (Dairy Bread, Pizza, Bran, Vienna and Sandwich) were incorporated into the wide range of products.
- There is a generational change and the investments to be made in the next five years are reconsidered. This leads to putting in place an investment plan in order to improve the quality of the products and the safety of your employees. BPM is certified. The same occurs in the administration of the company where both equipment and computer systems are invested in accordance with the new demands of the company.
- GMP certification is achieved for the Animal Nutrition Unit and the GMP revalidation continues in the Food Unit. To date, both certifications are in force.
- On June 16 th, 2011, the Municipality of San Francisco built in front of the Meteor Mill the 1st. monolith of a series of twelve monoliths honoring San Francisco's pioneering industries.
- The company continues with its investment plan prioritizing the quality of its products and increasing the capacity of its plant, both in the Food unit and in the Animal Nutrition Unit, incorporating state-of-the-art technology.

1892

1954

1981

1982

1986

1991

1996

2001

2004

2006

2011

2012



Type 000

It is used to make baked goods, French bread, sliced breads and pastries.



Type 0000

Ideal for the preparation of dry pasta, pastry shops, puff pastry doughs and mold breads. 5, 25 and 50 KG.



Sémolina and Semolín

They are thick fractions of the farinaceous body that are obtained from the first breaks of the wheat grains. They are used mainly for the production of pasta among other products.



Conditioned

Specially designed to facilitate the preparation of baked goods, providing specific characteristics to the recipes of each baker. (x bag of 50 KG.).



Designed to speed up the preparation times of bakeries and reduce their production costs, resulting from the speeding up of the preparation process. They already have all the necessary ingredients incorporated: sugar, salt, preservatives, additives, so that the risks derived from ingredient measurements are reduced.

Practical, economical, easy to use and suitable for prolonging the preservation of baked products, the Carlos Boero Romano line of premixes are the ideal choice for large-scale production. (25 KG.)



Sandwich loaf



Sliced Bread



Sweet Bread



Bran Bread



Pizza



Breadsticks



**Vienna bread for
Hot Dog and Burgers**



Croissants



Sweet Pastries



Bran



Wheat bran obtained from the outside of the wheat grain.

It is the result obtained after removing the flour during milling.

It is used as fodder for feeding pigs as it has a good protein and fiber content.



Wheat Germ



Wheat germ is the most tender part of the grain that is clearly different from the rest.

It is a very rich and beneficial type of food for the body in different aspects, and its high contribution in vitamin E, proteins and carbohydrates is remarkable.



Wheat Bran



Wheat bran is the husk of the grain of cereals pulverized by the grinding process, constituting the most fibrous part of cereals and one of the richest sources of insoluble fiber.

