

Ovoblanco: Excellence in Sicilian Poultry Farming for Three Generations

OVOBLANCO

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() Who We Are

Ovoblanco is a family-run poultry farm located in the heart of the Modica countryside, in the province of Ragusa, Sicily. Founded in the 1960s by Giuseppe Blanco, the company is now led by his daughter Rosaria Blanco, who carries forward a tradition rooted in passion, innovation, and environmental respect.

Spanning over 35 hectares, the company houses around **270,000 laying hens** and produces approximately **250,000 fresh eggs daily**. For over 50 years, Ovoblanco has been committed to high quality, sustainability, and animal welfare while maintaining strong ties to its land and traditions.

7 Our Closed-Loop Supply Chain

Ovoblanco adopts a vertically integrated production model, ensuring full control over every stage of the supply chain:

In-House Feed Production

Ovoblanco operates its own feed mill, producing 100% plant-based and natural feed using selected raw materials — free from GMOs and antibiotics — to nourish its hens daily.

Hen Farming

Laying hens are raised in cage-free environments — on the ground, outdoors, or in organic systems — with the freedom to roam and lay eggs in comfortable, protected nests. Animal well-being is a top priority.

Quality & Safety Control

Every phase of the production process is monitored both internally by company veterinarians and in collaboration with the local Health Authority (ASP of Ragusa), guaranteeing high standards of food safety and animal welfare.

Certifications

Ovoblanco is certified **UNI EN ISO 22005:2008** for traceability and **ISO 9001** for process quality — solid proof of the company's commitment to excellence.

Sustainability & Innovation

Ovoblanco is deeply committed to environmental sustainability. The company has installed a solar photovoltaic system that allows it to achieve full energy self-sufficiency using clean, renewable energy.

Moreover, Ovoblanco actively collaborates with the **University of Messina** and **Fondazione Albatros** to foster innovation, scientific research, and sustainable development in poultry farming — ensuring product consistency and continuous quality improvement.

() Our Products

Ovoblanco offers a diverse range of eggs that reflect its values of transparency, health, and sustainability:

- Barn Eggs (cage-free): Hens are raised indoors on littered floors with free movement and access to nest boxes.
- **Free-Range Eggs**: Hens have outdoor access, enjoying natural light and the ability to roam and shelter as needed.
- **Organic Eggs**: From hens raised outdoors and fed with 100% organic, GMO-free feed compliant with EU organic standards.

Each egg produced by Ovoblanco is the result of a controlled, sustainable process aimed at delivering a fresh, genuine, and traceable product to the consumer.

The Iblean Poultry District

Ovoblanco is part of the **Iblean Poultry District**, one of Southern Italy's most important egg production hubs. This district produces over one million eggs per day and has established strong trade relations across the Mediterranean, Africa, and the Middle East — promoting Sicilian excellence worldwide.

₹ Where to Find Us

Ovoblanco -Blanco Poultry Farm

📌 Via Sorda Sampieri, C.da Liccio No. 257

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Y Conclusion

Ovoblanco stands as a model of Sicilian excellence in poultry farming — combining tradition, cutting-edge technology, environmental responsibility, and animal welfare. With three generations of experience and a dedication to quality, the company continues to deliver genuine, high-quality eggs from its farm directly to your table.

If you would like additional information or have specific inquiries, feel free to reach out to the Ovoblanco team.