



CANTARELLI

PARMA 1876 

TRADITION AND INNOVATION
THAT CREATE ADDED VALUE



PARMIGIANO REGGIANO
PROSCIUTTO DI PARMA • PROSCIUTTO CRUDO EMILIANO



SINCE 1876 THE EXCELLENCE OF THE TERRITORY

Since 1876 Cantarelli handed down from father to son, the flavors of the region, the secrets of the tradition, the values of ancient crafts that can not be taught, wich belongs to the heart, in the stories and gestures of grandparents and fathers.

These wise traditions togheter with an ongoing research in its production chain, are the base for the creation of exclusive selections and innovative processing methods.

A YEAR OF IMPORTANT INNOVATIONS

4.0 INDUSTRY

CANTARELLI NEW PLANT
HIGHT AUTOMATION AND NATURAL
SEASONING



The new headquarters, conceived with an industry 4.0 project, has been designed for the highly automation of goods handling and traceability. It is an innovative structure designed for natural aging. This results in an important improvement for food safety.

INNOVATION

NEW MARKING PATENT
FOR WAREHOUSE AND TRACEABILITY
AUTOMATION



ID CODE
AFK345D

INNOVATION

THE NEW METHOD
THAT PROTECTS
LONG-LASTING
FRESHNESS
100% NATURAL
PATENTED AND
CERTIFIED



The new save freshness method allows a 100% natural conservation of our Parmigiano-Reggiano.

- THE ONLY EFFECTIVE EVEN AFTER OPENING
- MAINTAINS THE CORRECT HYDRATION OF THE PRODUCT
- WITHOUT GAS
- NO HEAT-SHRINKING SHOCK
- NO PVC



Even for our hams the projet of long and natural preservation of the sliced product is now being completed, improving at the same time food safety as regards the material in contact with the food.



OUR MOUNTAIN PRODUCTIONS

In the mountains of Parma the optimal conditions for top quality productions are realized, favored by the particular cool and dry microclimate mitigated by the marine wind. The Cantarelli Mountain productions share the particular sweetness and delicacy that accompanies the intense aroma and taste.

PARMIGIANO-REGGIANO CANTARELLI BARDI



Bardi the excellence, the elite of the Parmigiano Reggiano. Bardi is taste, class and fashion. Pure pleasure in all its expression.

It is a small mountain production that comes exclusively from the basin of the upper Val Ceno with peaks that reach 1,400 meters and look out to the Tuscan and Ligurian Sea. A cheese of exceptional quality thanks to particular climatic conditions and rich variety of essences present in forages and selection of bovine breeds such as the Alpine Brown. These conditions allow to obtain a milk with a high content of casein which give a cheese that is richer, sweeter and more fragrant. Delicacy and refinement of taste are particularly surprising in long aging.

Seasonings: 24 - 30 - 36 months



PARMIGIANO-REGGIANO CANTARELLI MONTAGNA

Cantarelli Montagna is the high quality of Parmigiano Reggiano, a registered and exclusive trademark of the company. It is produced only in dairies that arise in the Emiliano Apennines. Our mountains offer the ideal environment for the production of Parmigiano-Reggiano from the point of view of animal welfare and their feeding thanks to the best fodder. This translates into high quality. Mountain Parmesan has a particularly delicate, almost creamy taste that is exalted in long aging.

Seasoning: from 12 to 36 months



PARMIGIANO-REGGIANO CANTARELLI CLASSICO

The ideal selection to dress all the great classics of the Italian gastronomy and the fast cooking recipes such as carpaccios and salads.

Cantarelli Classico. Even the simplest dish is transformed and amazes.

Seasonings: 20 - 22 - 24 months



PARMIGIANO-REGGIANO CANTARELLI GRAN DUCATO

A simple and natural Parmigiano Reggiano.

Fresh taste according with modern trends in fast and energetic food. Ideal as a snack or main course.

Seasoning: from 12 to 16 months

OUR HAMS

Cantarelli Hams are produced in Lagrimone in the mountains of the Parma Appennines. They are distinguished by the particular sweetness and delicacy that are accompanied by the intense aroma and taste.

They are never dry and pleasantly melt in your mouth. The focus on consumer health is always at the forefront of our projects.

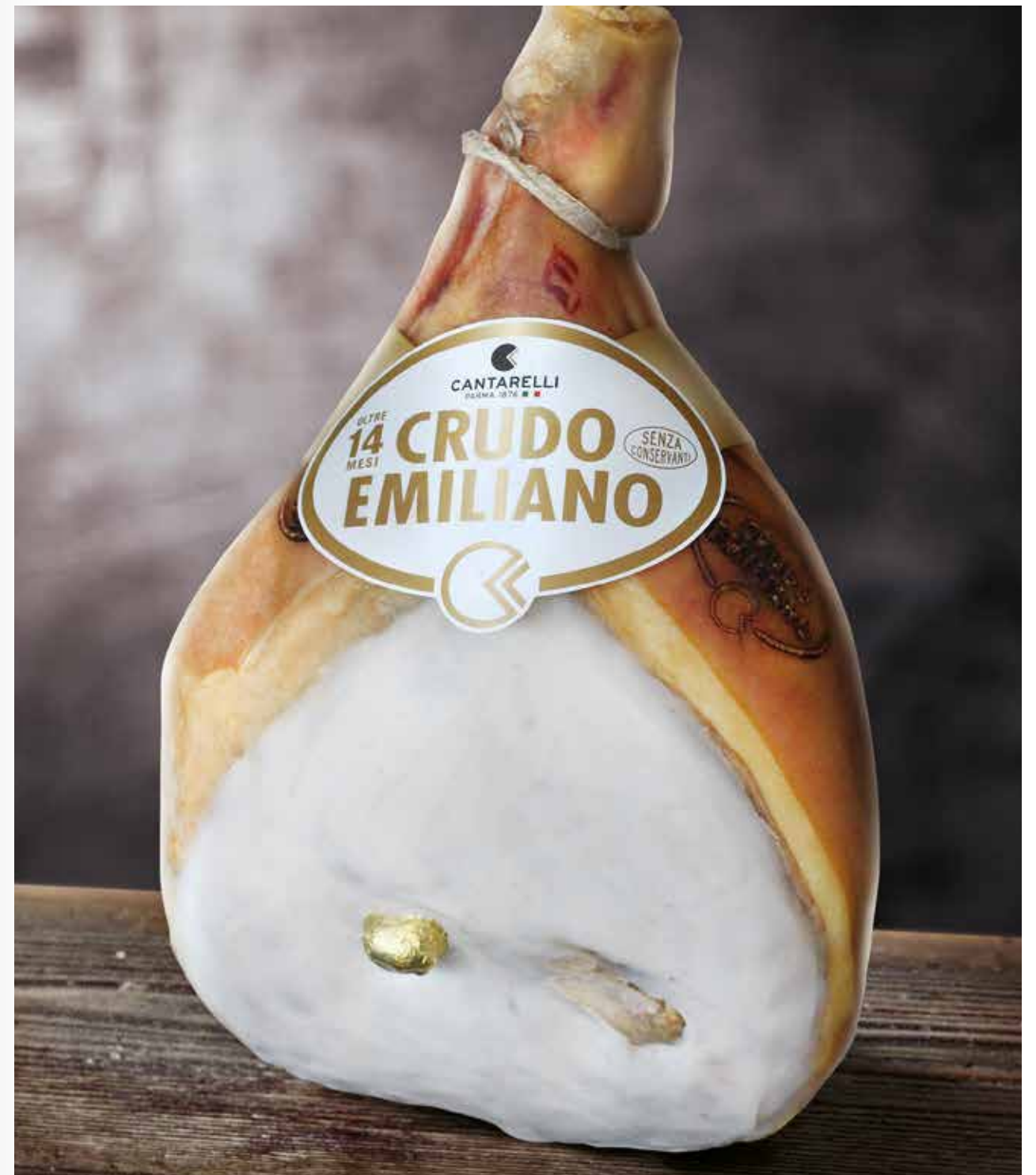
This is why we have created hams with a lower salt content and no preservatives.



CANTARELLI PARMA HAM

We discovered in Lagrimone, in the mountains of Parma, an ancient tradition of salting that has been handed down for generations and allows the ham to be processed with less salt. This technique is combined with a particular climatic condition that allows hams to be seasoned even very long, maintaining a light color, a superior sweetness, developing at the same time a perfume and a taste of unique intensity.

Seasoning: from 14 to 30 months



EMILIANO HAM

This ham, produced in Lagrimone, does not fear comparison with the emblazoned Parma ham and demonstrates the same attitudes to long aging while maintaining a surprising sweetness, a fragrance and a taste of great personality and intensity, a light color and a perfect consistency. Difficult to find another ham whose value for money can compete with our Emiliano Ham.

Seasonings: 10-14 months

PARMIGIANO-REGGIANO

Selection

- Bardi 24 - 30 - 36 months
- Montagna da 12 a 36 months
- Classico 20 - 22 - 24 months
- GranDucato da 14 a 18 months

Packing

- Wheels
- Save Freshness
- Vacuum
- Darfresh
- Large bag with modified atmosphere
- BDF – film with modified atmosphere

Cutting / Methods and wheights

- Clove (one rind) from 200 to 500 gr
- Bit (double rind) from 400 to 2000 gr
- Eight of wheel
- Quarter of wheel
- Half wheel



HAMS

Selection

- Parma Ham
- Emiliano Ham

Packing

- Boneless
- Sliced

Our mission is to recognize excellence and communicate its values.

*Massimiliano Cantarelli
Roberto Cantarelli*

