



PRODUCT CATALOGUE





ABOUT US

It all began in the '50s in the countryside of Ascoli, in Central Italy, thanks to the first artisanal laboratory specialized in "norcineria", the art of pork meat processing.

There were the years after the WWII in which the Italian reconstruction based its daily economical rebirth on dedication and hard work. The enthusiasm of these small and medium enterprises was the real key that led to success and to the economic boom.

Following the success of our activity, in the '70s Salpi expanded its business improving the industrial production with the foundation of the first innovative factory in Ripatransone (near Ascoli Piceno) and twenty years later in Ancarano (in the province of Teramo).

In 2014 Salpi reached another great goal in its history with the establishment of a new specialized plant in Preci, in the middle of the National Park of the Sibylline Mountains. This new opening definitely celebrated the excellent quality of meats and the industrial culture in respect of nature and tradition.

TERRITORY

Preci is located in a stunning natural context that offers glimpses of overwhelmed beauty. This land has a great historical heritage built on local traditions, love for nature and a deep-rooted gastronomy culture.

The unique territory of Preci is nestled at the the Western edge of the National Park of the Sibylline Mountains, in the West of the region of Umbria. This area can reach an altitude from 422 meters until 1493 meters, that is the top of Monte Cavolese.

Within the geographical boundaries of Norcia, rises the restricted area where is produced the exclusive Prosciutto di Norcia P.G.I.

PRODUCTS

Salpi has become a nationally recognized business in the cured Coppa market, the first product that made its fortune in the 50's. By constantly improving and updating products range, the company is specialized in the production of the unique Prosciutto di Norcia as well as the traditional Prosciutto Nazionale, the Capocollo Perugino, the Aquilano Salami and the Casereccia sausages.

The phases of selection, producing, drying and curing comply with the requirements and the standards with respect to the procedural guideline with the aim of guarantee the origin and the quality of the meats. In the whole preparation of our products neither preservatives nor GMOs are addicted.



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PROSCIUTTO DI NORCIA

Prosciutto di Norcia is produced in the selected area within Norcia, Preci, Cascia, Monteleone Spoleto, Poggiodomo at an altitude of 500 meters. For Prosciutto di Norcia we choose adult pork's thighs coming from mixed and selected white cattle breed. During the salting process we use medium-fine minced sea salt and black pepper in small quantities. The producing is similar to that of any other prosciutto: in this phase we prepare salting twice, we apply manually the "sugna" on the meat (a mixture of minced pork fat, salt, pepper and rice flour) so that it can be cured up to 16 months. This product is slightly aromatic and savoury, not salted. The Protected Geographical Indication (PGI) attributed to Prosciutto di Norcia is manufactured within the specific conditions and characteristics established by the procedural guideline regarding meat products.

P.G.I. PROSCIUTTO DI NORCIA BONE-IN

To produce our prosciutto we select exclusively the best pork meat from Italian cattle breed. The meat is manually trimmed, salted and spiced with natural ingredients, like salt and black pepper, according to both the local tradition of the Umbrian “norcineria” and the procedural guideline.

The minimum aging time for our Prosciutto di Norcia is 360 days. This product is distinguished by its pink and red slices, interpolated with the pure white of the fat marbling, and for its slightly spicy aroma ideal for intense tastes.

Cod. 560



TECHNICAL SHEET

Product description	P.G.I. Prosciutto Norcia bone-in
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	30 days by the date of production
Sizing	Whole ham: > 8,5 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1120 kjoule
	268 kcal
Proteins	29 g
Fats	13 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	4,4 g

P.G.I. PROSCIUTTO DI NORCIA BONELESS

To produce our prosciutto we select exclusively the best pork meat from Italian cattle breed. The meat is manually trimmed, salted and spiced with natural ingredients, like salt and black pepper, according to both the local tradition of the Umbrian “norcineria” and the procedural guideline.

The minimum aging time for our Prosciutto di Norcia is 360 days. This product is distinguished by its pink and red slices, interpolated with the pure white of the fat marbling, and for its slightly spicy aroma ideal for intense tastes.

Cod. 561

TECHNICAL SHEET

Product description	P.G.I. Prosciutto Norcia boneless
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	> 7,5 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / +4 °C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1120 kjoule
	268 kcal
Proteins	29 g
Fats	13 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	4,4 g



P.G.I. PROSCIUTTO DI NORCIA ADDOBBO BONELESS

To produce our prosciutto we select exclusively the best pork meat from Italian cattle breed. The meat is manually trimmed, salted and spiced with natural ingredients, like salt and black pepper, according to both the local tradition of the Umbrian “norcineria” and the procedural guideline.

The minimum aging time for our Prosciutto di Norcia is 360 days. This product is distinguished by its pink and red slices, interpolated with the pure white of the fat marbling, and for its slightly spicy aroma ideal for intense tastes.

Cod. 563



TECHNICAL SHEET

Product description	P.G.I. Prosciutto Norcia addobbo boneless
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	> 7,5 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / +4 °C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1120 kjoule
	268 kcal
Proteins	29 g
Fats	13 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	4,4 g





PROSCIUTTO NAZIONALE

Our Prosciutto Nazionale is produced exclusively with fresh pork meat from Italian cattle breed located in the restricted PP geographic area. The minimum aging time for this highly genuine Prosciutto is 360 days. It is an all-natural product made from only four simple ingredients: pork, salt, aromatic plants and natural flavourings. Neither preservatives nor GMOs are added.

PROSCIUTTO NAZIONALE BONE-IN

This Prosciutto is the best known variety of raw ham, made exclusively with “heavy type” pork thighs born and reared in Italy. The minimum aging time of this product, for at least one year, guarantees its top quality and preserves its unique flavour and intense taste.

The secret to create an excellent raw ham is to find the right balance between raw material, curing and salting.

Cod. 510



TECHNICAL SHEET

Product description	Prosciutto Nazionale bone-in
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	24 months by the date of production
Sizing	Whole ham: kg 8,5/9,5
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1120 Kjoule
	268 kcal
Proteins	29 g
Fats	13 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	4,4 g

PROSCIUTTO NAZIONALE BONELESS

This Prosciutto is the best known variety of raw ham, made exclusively with “heavy type” pork thighs born and reared in Italy. The minimum aging time of this product, for at least one year, guarantees its top quality and preserves its unique flavour and intense taste. The secret to create an excellent raw ham is to find the right balance between raw material, curing and salting.

Cod. 511



TECHNICAL SHEET

Product description	Prosciutto Nazionale boneless
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	Whole ham: > 7,5 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1120 Kjoule
	268 kcal
Proteins	29 g
Fats	13 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	4,4 g

PEELED PROSCIUTTO NAZIONALE ADDOBBO BONELESS

This Prosciutto is the best known variety of raw ham, made exclusively with “heavy type” pork thighs born and reared in Italy. The minimum aging time of this product, for at least one year, guarantees its top quality and preserves its unique flavour and intense taste.

The secret to create an excellent raw ham is to find the right balance between raw material, curing and salting.

Cod. 513



TECHNICAL SHEET

Product description	Peeled Prosciutto Nazionale addobbo boneless
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	Whole ham: kg 6,0-7,0
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4° C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	268 kcal
Proteins	29 g
Fats	13 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	4,4 g





PROSCIUTTO MEC

Our cured Prosciutto MEC is produced with fresh pork meat, manually trimmed and left to rest at controlled temperature and moisture. The curing varies from 6 months to 12 months. When cut, the slices are pink-red in colour, without residual streaks on the surface. Its distinctive feature is its tough and elastic consistency, as well as its aromatic flavour. Neither preservatives nor GMOs are added. This Prosciutto is allergen and gluten free.

CURED COATED PROSCIUTTO MEC BONE-IN

Our cured coated Prosciutto MEC bone-in is the result of an accurate process of selection of fresh pork meats in accordance with strict criteria. The meat is manually trimmed and cured for at least 10-11 months at controlled temperature. Its distinctive feature is its tough and elastic consistency, as well as its pink-red coloured slices. The taste is aromatic and spicy.

Cod. 596



TECHNICAL SHEET

Product description	Cured coated Prosciutto MEC bone-in
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	20 months by the date of production
Sizing	Whole ham: 6,5 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g

CURED PROSCIUTTO MEC BONELESS

Our special Prosciutto MEC is made with the best fresh pork meats reared in qualified and certified breeding farms. The meat is manually trimmed and cured for at least 6 months. Its distinctive feature is its tough and elastic consistency, as well as its pink-red coloured slices. The taste is aromatic and spicy.

Cod. 541

TECHNICAL SHEET

Product description	Cured Prosciutto MEC boneless
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	Whole ham: 6,0+ kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g





TUTTO PROSCIUTTO

This Prosciutto is produced with selected fresh pork meat manually trimmed and cured at controlled temperature and moisture for at least 100 days. When cut, its slices are pink and red interpolated with the pure white of the fat marbling. All ingredients are GMOs-free.

PEELED TUTTO PROSCIUTTO

Our peeled Tutto Prosciutto is the result of an accurate process of both selection of fresh pork meats and conservation in controlled rooms, in accordance with the strict production rules established in the procedural guideline. When cut, the distinctive feature of its slices is its pink-red colour interpolated with the pure white of the fat marbling. Tutto Prosciutto is tender and sweet flavoured.

Cod. 621



TECHNICAL SHEET

Product description	Peeled Tutto Prosciutto
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	Whole ham: 5,5+ kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g

WHOLE TUTTO PROSCIUTTO

Our Tutto Prosciutto is the result of an accurate process of selection of the the best fresh pork meats reared in qualified and certified breeding farms. The meat is manually trimmed and cured in controlled rooms for at least 100 months. Neither preservatives nor GMOs are addicted. This Prosciutto is allergen and gluten free. When cut, the slices are pink-red colored, tough and elastic. The taste is deliciously aromatic.

Cod. 604/615

TECHNICAL SHEET

Product description	Whole Tutto Prosciutto
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	18 months by the date of production
Sizing	Whole ham: 5.0 kg - 6.5 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g



HALF PORTION TUTTO PROSCIUTTO

This half portion of Tutto Prosciutto is the result of an accurate process of both selection of fresh pork meats and conservation in controlled rooms, in accordance with the strict production rules established in the procedural guideline. When cut, the distinctive feature of its slices is its pink-red colour interpolated with the pure white of the fat marbling. Tutto Prosciutto is tender and sweet flavoured.

Cod. 616



TECHNICAL SHEET

Product description	Half portion Tutto Prosciutto
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	2,5 kg – 3.0 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0°/ + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g





HIGH CUT PROSCIUTTO

Our high cut Prosciutto is produced with selected pork meats manually trimmed and cured at controlled temperature and moisture for at least 100 days. When cut, the distinctive feature of its slices is its pink-red colour interpolated with the pure white of the fat marbling. Neither preservatives nor GMOs are added.

HIGH CUT COATED PROSCIUTTO RUSTICO

To produce this high cut Prosciutto the meats are cut near the rear leg of the porks. The slices are pink-red coloured and they have a delicate aromatic flavour. In the “washed” version, this Prosciutto is deboned when fresh, opened and cured at controlled temperature and moisture. Then it is washed with water, cleaned and finally packed.

Cod. 610



TECHNICAL SHEET

Product description	High cut coated Prosciutto Rustico
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	18 months by the date of production
Sizing	Whole ham: 5,5-7 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g

HIGH CUT SPICY PROSCIUTTO RUSTICO

The fresh rear leg of porks is salted, cured at controlled temperature and moisture and finally coated with black pepper or, in another version, with red chili peppers. When cut, the slices are bright pink and intense-tasted.

Cod. 607

TECHNICAL SHEET

Product description	High cut spicy Prosciutto Rustico
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	18 months by the date of production
Sizing	Whole ham: 5,5-7 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g



HIGH CUT PROSCIUTTO RUSTICO WITH BLACK PEPPER

This high cut Prosciutto is produced with selected pork meats reared in qualified and certified breeding farms. The meat is manually trimmed and cured at controlled temperature and moisture for at least 100 days. Neither preservatives nor GMOs are added. This Prosciutto is allergen and gluten free. When cut, the distinctive feature of its slices is its pink-red colour interpolated with the pure white of the fat marbling. The consistency of this product is tough and elastic. The smell is deliciously aromatic with a hint of spicy black pepper.

Cod. 600



TECHNICAL SHEET

Product description	High cut Prosciutto Rustico with black pepper
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	18 months by the date of production
Sizing	Whole ham: 5,5-7 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g



PROSCIUTTO RUSTICO

Our Prosciutto Rustico is produced with selected pork meats manually trimmed and cured at controlled temperature and moisture for at least 100 days. When cut, the distinctive feature of its slices is its pink-red colour interpolated with the pure white of the fat marbling. Neither preservatives nor GMOs are added.

HALF PORTION PROSCIUTTO RUSTICO BONELESS

Our special Prosciutto Rustico has a unique flavor. It is produced in controlled conditions for at least 3 months. The final maximum weight of this product boneless is 7 kg.

Cod. 601/613



TECHNICAL SHEET

Product description	Half portion Prosciutto Rustico boneless
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	5 kg - 6,5 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g

PIECE PROSCIUTTO RUSTICO BONELESS

Our special Prosciutto Rustico has a unique flavor. It is produced in controlled conditions for at least 3 months. The final maximum weight of this product boneless is 7 kg.

Cod. 602/543

TECHNICAL SHEET

Product description	Piece Prosciutto Rustico boneless
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	0,8 kg - 1,1 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1066 Kjoule
	255 kcal
Proteins	28 g
Fats	14 g
of which matured fats	5 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3,5 g





COPPA

This product is a selected salty sausage manually trimmed and cured at controlled temperature and moisture for at least 80 days. We accurately put our Coppa in special knitted nets to guarantee a perfect curing. The slices are dark red-coloured interpolated with the typical streaks of pure white of fat. Neither preservatives nor GMOs are added.

WHOLE TIED SWEET COPPA

Coppa is best-known as the finest product of the Italian “salumeria”. This speciality is tied up with twine and left to cure. The smell is sweet and delicate, typical of the long time cured meats.

Cod. 210



TECHNICAL SHEET

Product description	Whole tied sweet Coppa
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	12 months by the date of production
Sizing	Whole piece: 1,6-1,8 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1321 Kjoule
	316 kcal
Proteins	33 g
Fats	24 g
of which matured fats	8 g
Carbohydrates	0,2 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3 g

CURED TIED SWEET COPPA

Coppa is best-known as the finest product of the Italian “Salumeria”. This speciality is tied up with twine and left to cure. The smell is sweet and delicate, typical of the long time cured meats.

Cod. 213/214

TECHNICAL SHEET

Product description	Cured tied sweet Coppa
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	12 months by the date of production
Sizing	Whole piece: 1,2-1,6 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1321 Kjoule
	316 kcal
Proteins	33 g
Fats	24 g
of which matured fats	8 g
Carbohydrates	0,2 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3 g





CAPOCOLLO

This product is made with a single cut of meat, the pork's neck. It is salted, flavoured with spices, tied up with twine and slowly cured for at least 100 days. The porks are selected from certified breeding farms to guarantee origin and quality. Neither preservatives nor GMOs are added.

WRAPPED CURED CAPOCOLLO

The Capocollo Perugino is characterised by its typical dark red colour. We sale it packed in a wrapped paper for food. In the spicy version this product is packed with its original twine net. Its smell is naturally aromatic.

Cod. 260



TECHNICAL SHEET

Product description	Wrapped cured Capocollo
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	12 months by the date of production
Sizing	Whole piece: 1,6-1,9 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1321 Kjoule
	316 kcal
Proteins	33 g
Fats	24 g
of which matured fats	8 g
Carbohydrates	0,2 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3 g

SPICY CAPOCOLLO

The spicy Capocollo is characterised by its typical dark red colour. We sale it packed in a wrapped paper for food. In the spicy version this product is packed with its original twine net. Its smell is naturally aromatic.

Cod. 225

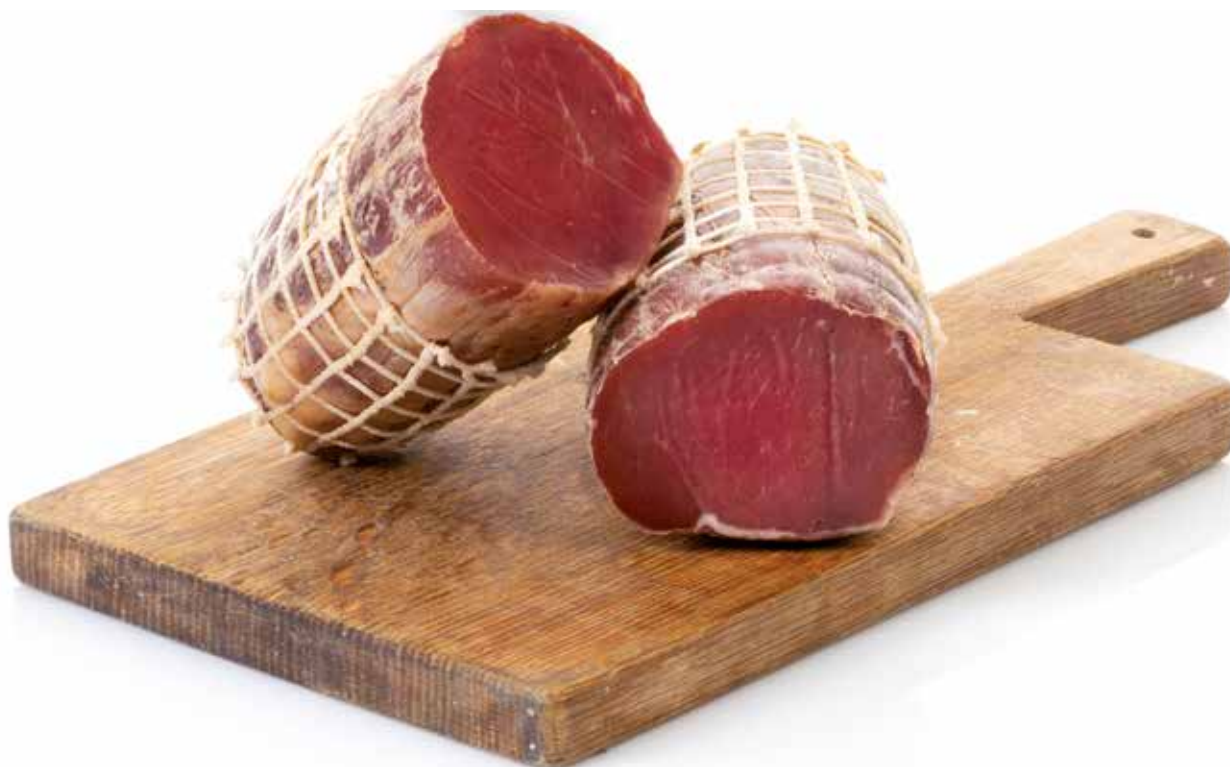
TECHNICAL SHEET

Product description	Spicy Capocollo
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	12 months by the date of production
Sizing	Whole piece: 1,2-1,6 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1321 Kjoule
	316 kcal
Proteins	33 g
Fats	24 g
of which matured fats	8 g
Carbohydrates	0,2 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	3 g





LONZINO

To make this product we select the pork meats from qualified breeding farms, we salted them and then put them in knitted nets. When cut, the slices are dark red-coloured and aromatic flavoured. We sale Lonzino vacuum packed.

WHOLE CURED LONZINO

Our cured Lonzino is the result of an accurate process of selection and producing of the best parts of pork. For this reason the meat obtained is so delicate and lean. The slices are characterised by a light colour with some streaks of pure white of fat and a rustic flavour.

Cod. 320



TECHNICAL SHEET

Product description	Whole cured Lonzino
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	12 months by the date of production
Sizing	Whole piece: 3-3,5 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	966 Kjoule
	231 kcal
Proteins	37 g
Fats	7 g
of which matured fats	2 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	4,6 g

HALF PORTION CURED LONZINO

Our cured Lonzino is the result of an accurate process of selection and producing of the best parts of pork. For this reason the meat obtained is so delicate and lean. The slices are characterised by a light colour with some streaks of pure white of fat and a rustic flavour.

Cod. 322

TECHNICAL SHEET

Product description	Half portion cured Lonzino
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	1,5 kg - 1,8 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

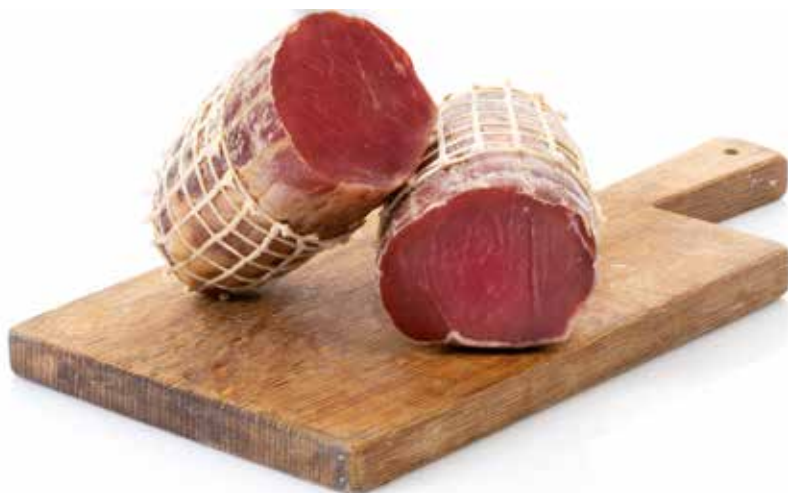
Energy value	966 Kjoule
	231 kcal
Proteins	37 g
Fats	7 g
of which matured fats	2 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	4,6 g



PIECE CURED LONZINO

Our cured Lonzino is the result of an accurate process of selection and producing of the best parts of pork. For this reason the meat obtained is so delicate and lean. The slices are characterised by a light colour with some streaks of pure white of fat and a rustic flavour.

Cod. 323

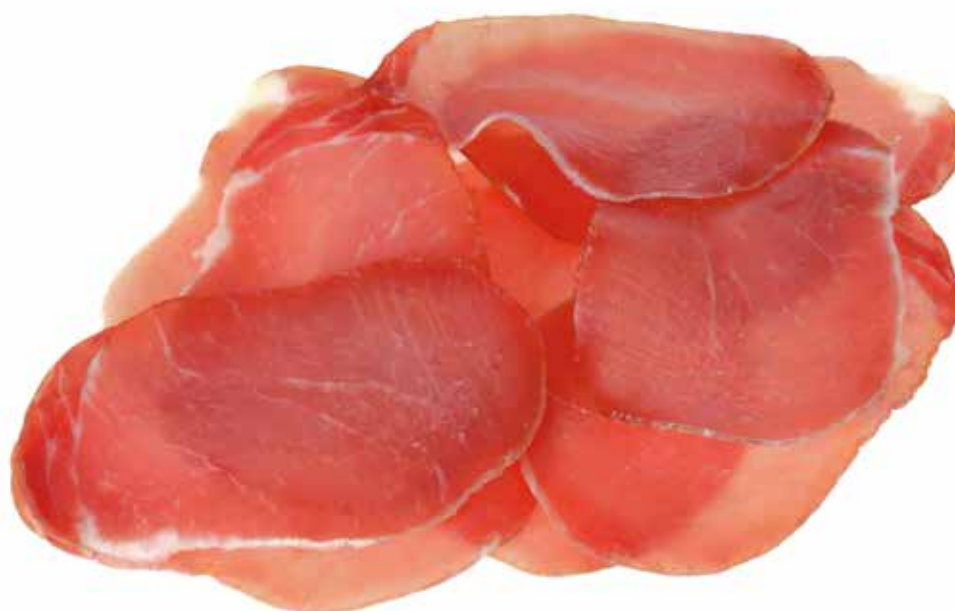


TECHNICAL SHEET

Product description	Piece cured Lonzino
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	180 days
Sizing	0,5 kg - 0,7 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	966 Kjoule
	231 kcal
Proteins	37 g
Fats	7 g
of which matured fats	2 g
Carbohydrates	0,1 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	4,6 g





SAUSAGE

We produce our Sausage with selected ground pork meat. It is composed by a uniform medium grained mixture and it is flavored with delicate aromas. We sale this product vacuum packed. Neither preservatives nor GMOs are addicted.

CURVED SPICY SAUSAGE

Our curved spicy Sausage preserves its typical intense and fragrant smell. The taste ranges from the classic aromatic notes to those of a spicy flavour in the version with red chili peppers.

Cod. 861



TECHNICAL SHEET

Product description	Curved spicy Sausage
Intended use	With paprika extract
Conditions of use	Ready for use
Shelf life	180 days
Sizing	Whole piece: 0,3 – 0,45 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1651 Kjoule
	395 kcal
Proteins	22 g
Fats	32 g
of which matured fats	11 g
Carbohydrates	0,7 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	2,3 g

SWEET CASERECCIA SAUSAGE

Our curved spicy Sausage preserves its typical intense and fragrant smell. The taste ranges from the classic aromatic notes to those of a spicy flavour in the version with red chili peppers.

Cod. 871

TECHNICAL SHEET

Product description	Sweet Casereccia Sausage
Intended use	With paprika extract
Conditions of use	Ready for use
Shelf life	180 days
Sizing	Whole piece: 0,3 – 0,45 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1651 Kjoule
	395 kcal
Proteins	22 g
Fats	32 g
of which matured fats	11 g
Carbohydrates	0,7 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	2,3 g



SPICY CASERECCIA SAUSAGE

Our Casereccia Sausage preserves its typical intense and fragrant smell. The taste ranges from the classic aromatic notes to those of a spicy flavour in the version with red chili peppers.

Cod. 881



TECHNICAL SHEET

Product description	Spicy Casereccia Sausage
Intended use	With paprika extract
Conditions of use	Ready for use
Shelf life	180 days
Sizing	Whole piece: 0,3 - 0,45 kg
Packaging	Vacuum-sealed product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	0° / + 4°C

AVERAGE NUTRITIONAL values per 100 g

Energy value	1651 Kjoule
	395 kcal
Proteins	22 g
Fats	32 g
of which matured fats	11 g
Carbohydrates	0,7 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	2,3 g

HOMEGROWN AQUILANO SALAMI

This product is the result of accurate process of mincing of both lean and fat pork meats flavoured with different spices, like salt and black pepper. This "Salumeria" speciality is left to cure in controlled rooms to guarantee its typical aromatic smell.

Cod. 720/730

TECHNICAL SHEET

Product description	Homegrown Aquilano Salami
Intended use	No limitation
Conditions of use	Ready for use
Shelf life	6 months by the date of production
Sizing	0,3-0,4 kg
Packaging	Loose product
Sale	Wholesale and large-scale distribution
Mode of delivery	Refrigerated truck of third-party carries
Storage conditions	Dry and cool place

AVERAGE NUTRITIONAL values per 100 g

Energy value	1651 Kjoule
	395 kcal
Proteins	22 g
Fats	32 g
of which matured fats	11 g
Carbohydrates	0,7 g
Of which sugars	0 g
Fibers	< 0,1 g
Salt	2,3 g





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