

## Vacuum-packed Capocollo Dolce Half Sliced 700gr CA - SV

**Product code** 393c  
**Category** Salumi Salumi  
Lucani

**Notes** Vacuum-packed sweet capocollo slices  
A typical product from Lucania, its name derives from the use of the part of the pig's neck that represents the exclusive cut to qualify this product, a true delight for the palate. The ancient method of hand salting with which it is processed (resting, control, periodic massage) and a simple seasoning give this product exceptional organoleptic qualities.

vacuum  
packed 700 g



approx.

## Classic Cup Sweet 1,7kg Ca Sv

**Product code** 1726  
**Category** Salumi Salumi  
Lucani

**Notes** Vacuum-packed sweet capocollo  
A typical product from Lucania, its name derives from the use of the part of the pig's neck that represents the exclusive cut to qualify this product, a true delight for the palate. The ancient method of hand salting with which it is processed (resting, control, periodic massage) and a simple seasoning give this product exceptional organoleptic qualities.

vacuum  
packed 1.7



kg approx.

## Coppa Classica Piccante 1,7Kg Ca Sv

**Product code** EM67  
**Category** Salumi Salumi  
Lucani

**Notes** Spicy capocollo  
A typical product from Lucania, its name derives from the use of the part of the pig's neck that represents the exclusive cut to qualify this product, a true delight for the palate. The ancient method of hand salting with which it is processed (resting, control, periodic massage) and a simple seasoning give this product exceptional organoleptic qualities.

1.7 kg  
approx. spicy



## Brech 5.00 kg Ca Sv

**Product code** 268EM  
**Category** Salumi Salumi  
Lucani

**Notes** Emmedue brech  
EMMEDUE Culatta Salumi EMMEDUE comes from the most valuable part of the thigh of the heavy pig. Its goodness can be attributed to the skill of expert hands which thanks to careful processing and long ageing, make EMMEDUE culatta a product of high gastronomy.

3 kg approx.  
COD: 168



### Three Trees Back in Slices 500gr Ca

**Product code** 405b  
**Category** Salumi  
Salumi Lucani

**Notes** The 'Dorso dei tre alberi', particularly rich in flavour, comes from the processing of heavy pork loin with lard. It is seasoned with salt, pepper, spices and herbs. The product is ideal for appetisers, sandwiches or with warm bread.

sweet  
vacuum  
500 g approx.

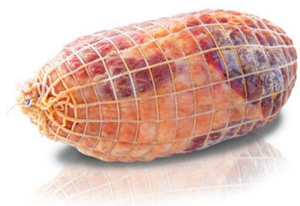


### Fiocco di Prosciutto KG 1,600 approx.

**Product code** 404c  
**Category** Salumi Salumi  
Lucani

**Notes** Vacuum ham flake  
The prosciutto fiocco is the close relative of the culatello. Once the pig's leg has been cut open and the culatello removed, the 'fiocco' remains, which is processed in the same way as culatello. Prosciutto fiocco is leaner and smaller than culatello (between 2 and 2.5 kg).  
The tastiest and most traditional combination is with bread and butter curls, bearing in mind that this sausage should not be sliced too thinly, the slice must retain a certain consistency on the palate.

vacuum



### Fior di Fesa 1/2 Aroma Speck 3kg Ca Vacuum packed

**Product code** EM0606010024  
**Category** Salumi Salumi  
Lucani

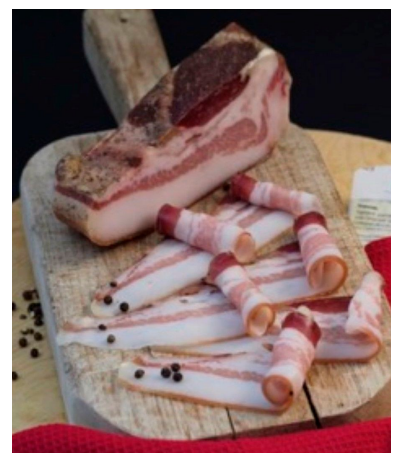
**Notes**

### Pillow c/c KG 1,500 ca sv

**Product code** EM73INTERIOR  
**Category** Salumi Salumi  
Lucani

**Notes** Guanciale is produced from carefully selected raw materials of heavy pork. The fresh product is left rest in contact with a mixture of sea salt, spices and natural flavourings. The slow maturing process ensures a natural ripening of the product. It can be enjoyed in its natural state, thinly sliced or barely warmed and then placed on slices of bland bread. Its true vocation, however, is to end up in sauces, especially all'amatriciana and carbonara.

INGREDIENTS



## Throat Pillow 0.4 Kg Ca Sv

**Product code** EM73  
**Category** Salumi  
Salumi Lucani

**Notes** Guanciale is produced from carefully selected raw materials of heavy pork. The fresh product is left rest in contact with a mixture of sea salt, spices and natural flavourings. The slow maturing process ensures a natural ripening of the product. It can be enjoyed in its natural state, thinly sliced or barely warmed and then placed on slices of bland bread. Its true vocation, however, is to end up in sauces, especially all'amatriciana and carbonara.

INGREDIENTS



## Lonza Classico Dolce 1,3 kg Ca Vacuum-packed

**Product code** 400b  
**Category** Salumi Salumi  
Lucani

**Notes**

## Lucanica Seasoned Spicy Sausage 300gr Ca- Vacuum packed

**Product code** 521  
**Category** Salumi Salumi  
Lucani

**Notes** Vacuum-sealed spicy seasoned sausage  
It is produced exclusively from cuts such as boneless and denervated shoulder, underbelly, bacon and minced hams from pigs born, bred and slaughtered in Italy. The medium to coarse-grained mixture is enriched with wild fennel (*Foeniculum vulgare*) and small slivers of spicy chilli pepper. The sausage is stuffed into natural pork casings. The special feature of the product is absence of added preservatives.

300 g approx.

COD: 16



## Lucanica Spicy Seasoned Sausage 0.3 kg Ca Vacuum-packed

**Product code** EM0606010023  
**Category** Salumi Salumi  
Lucani

**Notes**

## Lucanica Seasoned Sausage 0,3Kg Ca Vacuum-packed

*Product code*      **EM0606010021**  
*Category*            Salumi  
                             Salumi Lucani

*Notes*

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## Mortadella Bologna IGP with Pistachio 1/2 Vacuum-packed

*Product code*      **1075EM**  
*Category*            Salumi Salumi  
                             Lucani

*Notes*

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## Sweet Rolled Bacon 1,5kg Ca - Sv

*Product code*      **397b**  
*Category*            Salumi Salumi  
                             Lucani

*Note*                    Sweet rolled bacon  
**S**                        Pancettas are derived from heavy domestic pigs, selected from the leanest. They are distinguished by tradition and care in processing.  
  
                             sweet half  
  
                             1.5 kg approx.

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## Rolled Bacon Pepper and Laurel 1.8 Kg Ca Sv

*Product code*      **EMM323**  
*Category*            Salumi Salumi  
                             Lucani

*Note*                    Flavoured rolled bacon  
**S**                        Pancettas are derived from heavy domestic pigs, selected from the leanest. They are distinguished by tradition and care in processing.  
  
                             1.8 kg approx.  
  
                             with pepper and whole  
  
                             bay leaf

## Bacon Coppata 5 Kg Ca Sv

*Product code*     **EM1691**  
*Category*         Salumi  
                       Salumi Lucani

*Note*                Cupped bacon  
*S*                    Pancette coppate are born from the union of pancetta and coppa. They combine the softness of the one and the palatability of the other. A true speciality also because of the complex and careful processing.

                       whole  
                       cake  
                       5 kg. approx.

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## Pancetta Coppata Classica 2,5 kg Ca - Sv

*Product code*     **398b**  
*Category*         Salumi Salumi  
                       Lucani

*Note*                Cupped bacon  
*S*                    Pancette coppate are born from the union of pancetta and coppa. They combine the softness of the one and the palatability of the other. A true speciality also because of the complex and careful processing.

                       whole  
                       cake  
                       2.5 kg approx.

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## Diced Seasoned Bacon 150gr Ca-Atm

*Product code*     **396a**  
*Category*         Salumi Salumi  
                       Lucani

*Notes*             Diced bacon  
                       To produce the seasoned pancetta tesa, the belly part with its rind is trimmed, salted, seasoned and matured for 20 to 30 days in a cool and ventilated environment. The product obtained is a pancetta characterised by a sweet aroma of an ancient recipe, great softness and delicacy thanks to the right amount of noble, white fat.

                       150 g cubes



## Pancetta Tesa Classica Aromatizzata 1,5Kg Ca-Sv

*Product code*     **1355**  
*Category*         Salumi Salumi  
                       Lucani

*Notes*

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## Pancetta Tesa Classica Dolce 1,5Kg

**Product code** 395a  
**Category** Salumi  
Salumi Lucani

**Note**  
S Vacuum-packed sweetbread bacon 1/2  
To produce the seasoned pancetta tesa, the belly part with its rind is trimmed, salted, seasoned and matured for 20 to 30 days in a cool and ventilated environment. The product obtained is a pancetta characterised by a sweet aroma of an ancient recipe, great softness and delicacy thanks to the right amount of noble, white fat.

sweet  
1/2 (half)



## Pancetta Tesa Classica Dolce 3 Kg

**Product code** 1727  
**Category** Salumi Salumi  
Lucani

**Notes**  
Tight bacon  
To produce the seasoned pancetta tesa, the belly part with its rind is trimmed, salted, seasoned and matured for 20 to 30 days in a cool and ventilated environment. The product obtained is a pancetta characterised by a sweet aroma of an ancient recipe, great softness and delicacy thanks to the right amount of noble, white fat.

3.0 kg  
approx.



## Pancetta Tesa Classica Piccante 1,5 Kg

**Product code** 395b  
**Category** Salumi Salumi  
Lucani

**Notes**  
Spicy bacon  
To produce the seasoned pancetta tesa, the belly part with its rind is trimmed, salted, seasoned and matured for 20 to 30 days in a cool and ventilated environment. The product obtained is a pancetta characterised by a sweet aroma of an ancient recipe, great softness and delicacy thanks to the right amount of noble, white fat.

3.0 kg  
approx. spicy



## Single Loin Porchetta 5Kg Vacuum Packed

**Product code** 1217EM  
**Category** Salumi Salumi  
Lucani

**Notes**

## Cooked Ham

*Product code*     **1264EM**  
*Category*         Salumi  
                      Salumi Lucani

*Note*  
s

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## High Quality Ham

*Product code*     **1265EM**  
*Category*         Salumi Salumi  
                      Lucani

*Notes*

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## High Quality Ham Italian origin

*Product code*     **1218EM**  
*Category*         Salumi Salumi  
                      Lucani

*Notes*

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## Prosciutto Crudo ST. del Cerro C/osso Nazionale 16 Months 10/11 Kg

*Product code*     **EMMEPROS**  
*Category*         Salumi Salumi  
                      Lucani

*Notes*             Del Cerro whole-cured ham - 16 months  
                      Del Cerro cured ham obtained from carefully selected legs of heavy Italian pigs.  
  
                      Salted using only sea salt as a preservative. Free of gluten, milk  
                      derivatives and preservatives.



## Prosciutto di Parma Crudo ST.S/Vacuum Plated Bone

*Product code*     **SALM21048N**  
*Category*         Salumi  
                       Salumi Lucani

*Note*  
s

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## Campolongo Salami 0.8 Kg Ca-Vacuum-Packed

*Product code*     **391a**  
*Category*         Salumi Salumi  
                       Lucani

*Notes*

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## Salame Lucanone 800gr Ca Vacuum-packed

*Product code*     **EM515**  
*Category*         Salumi Salumi  
                       Lucani

*Notes*

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## Salame Milano 1,5 Kg Vacuum-packed

*Product code*     **389b**  
*Category*         Salumi Salumi  
                       Lucani

*Notes*             Salami Milan  
                       A salami with a sweet and delicate flavour, bright red in colour with a characteristic homogeneous rice-grain appearance. Compact but not elastic consistency.  
  
                       1.5 kg approx.





## Salame Napoli 1,10 Kg Ca Sfuso

*Product code*     **388b**  
*Category*         Salumi  
                      Salumi Lucani

*Note*                Whole Napoli salami  
*S*                    Salame Napoli is made from a medium/coarse minced mixture, has an elongated cylindrical shape, a deep red outer surface, and a mild and characteristic smoky or spicy flavour.

1.00 kg approx.

COD: 43  
Category: I Classici Salumi Emmedue Tag:  
Salame napoli



## Salame Napoli Dolce 1Kg Ca Sv

*Product code*     **2794**  
*Category*         Salumi Salumi  
                      Lucani

*Notes*             Salame Napoli vacuum packed  
Napoli salami is made from a medium/coarse minced mixture, has an elongated cylindrical shape, a deep red outer surface, and a sweet and characteristic smoky or spicy flavour.

whole vacuum packed

1.00 kg approx.

COD: 45



## Salame Venticina Metà 1 Kg Ca - Vacuum-packed

*Product code*     **401a**  
*Category*         Salumi Salumi  
                      Lucani

*Note*                Vacuum Venticina  
*S*                    Medium-coarse-grained round salami. 1.00 kg approx.

spicy half

vacuum

## Sweet Brains Sausage with Fennel ATM 3 Kg CA

*Product code*     **302SE**  
*Category*         Salumi Salumi  
                      Lucani

*Notes*

## Pure pork spicy sausage 500gr- sca. 30g

**Product code** 7SE  
**Category** Salumi  
Salumi Lucani

**Note**  
S Pure spicy pork sausage  
Medium-fine minced pure pork mixture with wild fennel. Sweet, lean product, excellent grilled or boiled.  
in trays (atm protective) 500 g  
approx.  
COD: 7  
Category: Typical Emmedue cold cuts



## Seasoned Sausage with Truffle S/Conservatives Tied 0,2Kg Ca Vacuum-packed

**Product code** 519EM  
**Category** Salumi Salumi  
Lucani

**Notes**

## Soppressata S/Conservative 03 Kg Ca Vacuum Packed

**Product code** EM0606010022  
**Category** Salumi Salumi  
Lucani

**Notes**

## Soppressata Seasoned 300gr Ca Vacuum Packed

**Product code** 386c  
**Category** Salumi Salumi  
Lucani

**Notes**  
Vacuum Soppressata  
This prized sausage, known to true gourmets, is made from carefully denervated leg lean. Coarsely minced with cubed lard and peppercorns, stuffed into natural casings.  
300 g approx.  
COD: 32  
Category: Typical Emmedue cold cuts Tag:  
Soppressata



## Spianata Dolce 2Kg Ca In Vacuum

Product code **EM0606010027**

Category Salumi  
Salumi Lucani

Notes

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## Spicy flatbread 1kg CA Vacuum packed

Product code **402BALICE**

Category Salumi Salumi  
Lucani

Notes Spicy vacuum flan  
Medium-coarse-grained salami with a flattened shape. 1.00  
kg approx.  
spicy half  
vacuum



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## Spicy Flatbread 2kg Ca Vacuum Packed

Product code **402b**

Category Salumi Salumi  
Lucani

Notes Spicy vacuum flan  
Medium-coarse-grained salami with a flattened shape. 2.00  
kg approx.  
spicy whole  
vacuum  
packed



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## Spicy Flatbread ds 0,5 Kg Ca Vacuum Packed

Product code **EM158**

Category Salumi Salumi  
Lucani

Notes

## Ventricina 1 Kg Ca Vacuum

**Product code** 3405  
**Category** Salumi  
Salumi Lucani

**Note** Vacuum Ventricina  
S Medium-coarse-grained round salami. 1.00 kg approx.  
spicy half  
vacuum

## Ventricina 2 Kg Ca Vacuum

**Product code** EM165  
**Category** Salumi Salumi  
Lucani

**Note** Vacuum Ventricina  
S Medium-coarse-grained round salami. 2.00 kg approx.  
spicy vacuum  
packed COD:  
165

## Seasoned sweet sausage 300 gr ca - sv

**Product code** 384c  
**Category** Salumi Salumi  
Lucani

**Notes** Vacuum-packed cured sweet sausage  
It is produced exclusively from cuts such as boneless and denervated shoulder, underbelly, bacon and minced hams from pigs born, bred and slaughtered in Italy. The medium to coarse-grained mixture is enriched with wild fennel (*Foeniculum vulgare*) and small slivers of spicy chilli pepper. The sausage is stuffed into natural pork casings. The special feature of the product is the absence of added preservatives.  
300 g approx.  
COD: 15



## Pure pork sausage dolce 500 gr- sc.30g

**Product code** 5SE  
**Category** Salumi Salumi  
Lucani

**Notes** Pure pork sausage  
Medium-fine minced pure pork mixture with wild fennel. Sweet, lean product, excellent grilled or boiled.  
in trays (atm protective) 500 g  
approx.  
COD: 5  
Category: Typical Emmedue cold cuts



## Spicy Flatbread 2kg Ca Vacuum Packed

*Product code*     **1725**  
*Category*         Salumi  
                         Salumi Lucani

*Notes*

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