

# PARMACOTTO®

Parmacotto is an Italian producer of fine meats based in the Parma area of Italy. Founded in 1978, we are famous for all types of salumi and known for our attention to detail. Each product is curated with the fine eye of tradition and sensitivity to the art of making fine charcuterie.

**IN PARMA, THIS IS NOT JUST A TYPE OF MEAT,  
THIS IS OUR HISTORY AND PART OF WHO WE ARE.**



## MORTADELLA

**#13063 • ~12LB • PISTACHIO**

**#13064 • ~12LB • NO PISTACHIO**

With or without pistachio. It is made using select lean cuts of pork meat seasoned with natural ingredients like salt and pepper, and stuffed in a casing to be cooked in special humidity-controlled ovens. It is flavorful and well-balanced thanks to the presence of small lard cubes making it tender and tasty.

**GLUTEN FREE • NO MSG • NO BINDERS  
NO PHOSPHATES OR SUGAR**

## PORCHETTA

**#7547 • 2/9LB**

Roasted pork loin with spices. The pork is marinated with natural aromatic herbs: rosemary, pepper, laurel, sage, and juniper giving an intense flavor. The porchetta is an ideal main course!

**GLUTEN FREE • NO MSG**



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## MILANO SALAME

#20526 • 2/3.5LB

#20527 • 3.5LB

Dry salami with garlic and pepper.



## SPIANATA ROMANA

#20528 • 2/3.5LB

Dry salami with salt and pepper.



## SPIANATA CALABRESE

#20530 • 2/3.5LB

#20531 • 3.5LB

Hot and spicy salami.



## FENNEL "TOSCANO" SALAME

#20532 • 3.5LB

#11466 • 6/1LB SLICED

Dried salami with fennel seeds.

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## PROSCIUTTO DI PARMA

#20534 • ~17LB • AGED 24 MONTHS

#5901 • ~15LB • AGED 18 MONTHS

In the traditional "Addobbo" format, it's 100% natural cured ham without any additives, preservatives, hormones, gluten or coloring agents, made in Emilia Romagna. The ham is produced using only specially bred pigs, sea salt, air and time.



## PROSCIUTTO DI SAN DANIELE

#5900 • ~19LB • AGED 18 MONTHS

Meat from Italian pigs, sea salt and the fresh San Daniele air. The secret to San Daniele is that it contains very little fat and all the "good" monounsaturated fats. Natural and free from additives and preservatives.

## PROSCIUTTO (SLICED)

#5578 • 6/1LB

A dry-cured ham made with just a few ingredients: pork and salt -- every slice is perfect with a buttery sweet taste.



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## PROSCIUTTO COTTO

#20539 • 9LB

#7905 • 16LB

A high quality cooked ham from Italian pork. Simply pork leg, salt and a few flavors.

**GLUTEN FREE • NO MSG ADDED  
NO DAIRY ADDITIVES**



## COPPA

#20540 • ~3.5LB

Dry cured pork shoulder.



## PANCETTA

#20533 • ~3.5LB

Dry cured pork belly.

## GUANCIALE

#20675 • 2/~2.2LB

Dry cured pork jowl seasoned, immersed in pepper and hung.

**GLUTEN FREE**



## SPECK

#7545 • 2/~5LB

#16720 • ~5LB

ALTO ADIGE IGP

Dry cured smoked prosciutto

**REQUEST A  
TASTING TODAY!**

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PRODUCE**

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