

#### SALUMIFICIO PAVAROTTI

made in Italy





## Since 1973...



The Salumificio Pavarotti is born in Castelnuovo Rangone, in the province of Modena, after an experience in the food sector, in a local context where many workers set up on their own. The first intuition of Enea Pavarotti, after an experience in the food sector, is played on a path still little beaten: only cooked.



The first big leap in logistic and production quality brings the plant to the characteristic bricks-L-shaped form. Production and distribution build up and even the corporate form matures into a modern joint-stock company.



The production technologies are completely computerized, the administrative area totally redesigned and the productive area available doubled. The Salumificio Pavarotti affirms itself with its own brand as a reality on the national market.



## ... up to today!



With the expansion at the turn of the millennium the company brings its production area to the current 9 thousand square meters, with new offices and renewed production halls. Salumificio Pavarotti becomes a cutting-edge industrial site, technologically innovative and completely interconnected.



Following the organizational passion of the founder, the heart of the production is renewed according to an exquisitely personalized project in massaging technologies in view of a total-care of the product. The production capacity is revisited and increased more than 50%.



Despite the global financial crisis of the last decade, Salumificio Pavarotti has continued to invest in production technologies, internal infrastructures, in research and development. More recently a new communication campaign has been inaugurated, aimed at making the quality that has always distinguished the company even better known.



## Link with the territory







The new claim of Salumificio Pavarotti - orgoglio modenese - wants to speak about us: people of Modena. The company was founded in Castelnuovo Rangone, in the province of Modena - in the very heart of the food valley (Emilia Romagna was indicated as the region with the best cuisine in the world by the Times).

Direct, managed and composed - today as then - by women and men of Modena.

Modena is a land of genuine and simple people, loyal and proud of their roots.

Modena is a land of people of good spirit, welcoming and generous.

Modena is a land of people full of passion - ancient and genuine - for good food.

In Modena one lives well, one eats well.

The women and men of Salumificio Pavarotti are committed every day to communicate these values. We do it in our own way, using all *our* passion in making all *our* products.

Pavarotti, made in <u>I</u>taly!



## From the raw materials...

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The meat, strictly selected since the purchase, is scrupulously controlled during the reception by accurate technologies and highly specialized technicians.



Once the checks have been completed, the meat is immediately prepared for processing. Each step takes place at a controlled and tracked temperature, all to ensure maximum transparency to the customer.



Each product requires exclusive processing: recipes, and different times. There is however a common denominator: attention to detail. To all products are dedicated passion and genuine care.





## ... to the best food shops!



Turkey breast - Porchetta Roast cooked ham - Gran
Ducato - Roasts - Pork shank Zampone - Cotechino Greaves - are cooked slowly
in a steam oven. The salami
rests in seasoning.

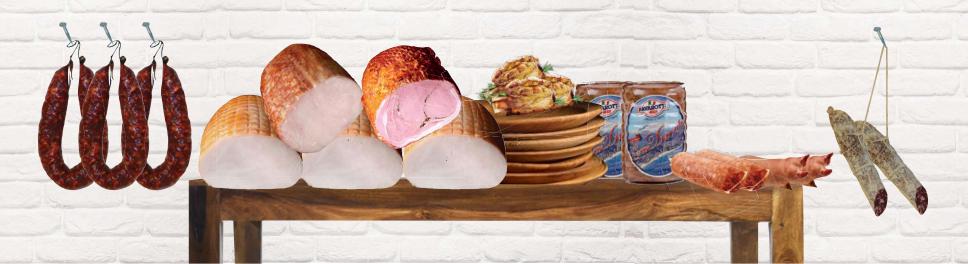


The products (except for salami and sausage) are vacuum sealed and pasteurized in order to eliminate any possible bacteriological contamination.

The sterilized product is then stored in cold rooms.



The products are labeled and shipped; always in temperature-controlled environments. The same applies to the final transport. Finally the passion of these products is ready to be loved by everyone of you.





# Fine gastronomy

Pork roast

Pork roast with herbs

**Turkey breast** 

**Chicken breast** 

**Porchetta** 

Roast cooked ham

**Gran Ducato** 



Italian meat 🔲 🔲

### Pork roast

Italian pork loin, degreased, salted with natural brine, hand-tied and steamed at high temperature.

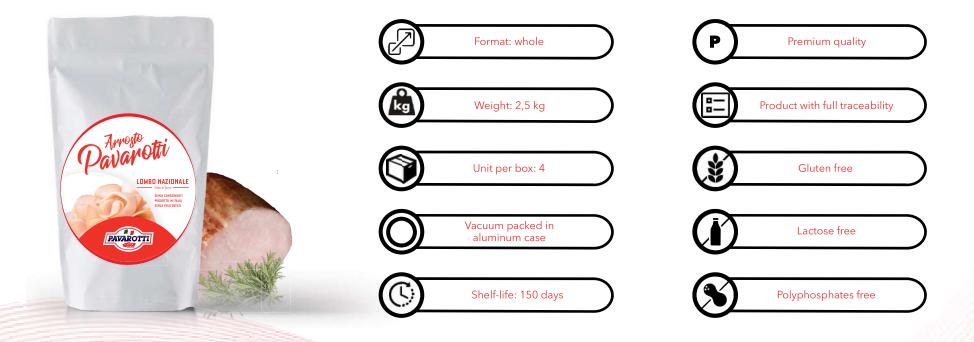




### Pork roast with herbs



National pork loin, degreased, salted with natural brine, embellished with herbs such as rosemary and laurel, hand-tied and steamed at high temperature.



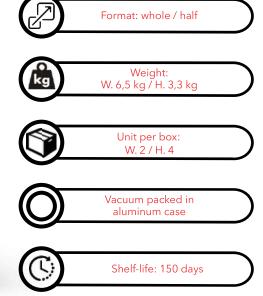


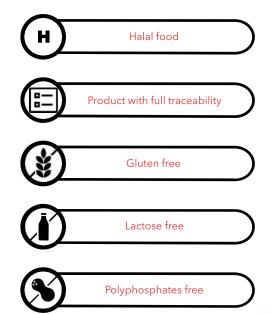


### Turkey brest

Chest of selected turkey, very thin, hand-tied and cooked at high heat. Delicate taste with less than 0.5% fat, ideal for a healthy and light meal.





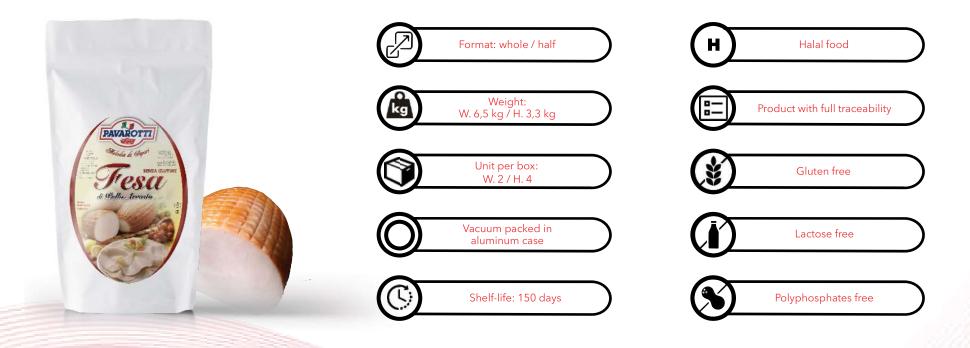




#### Chicken brest



Selected chicken breast, very thin, hand-tied and cooked in high heat. Delicate taste with less than 0.5% fat, ideal for a healthy and light meal.

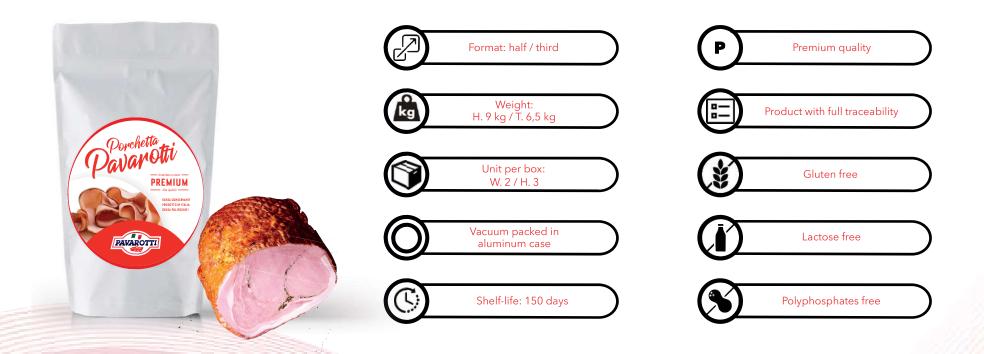






#### Porchetta

Original mix of the best European bacon and Italian fillet, flavored with vegetable spices, rolled and tied by hand, cooked over high heat. An exclusive of the Pavarotti house.





### Roasted cooked ham

(A) cooked over high heat

Delicious variant of the classic cooked ham. Roasted ham comes from a very high quality European pork leg, slowly de-boned, massaged and tied by hand. Cooked and browned over high heat.

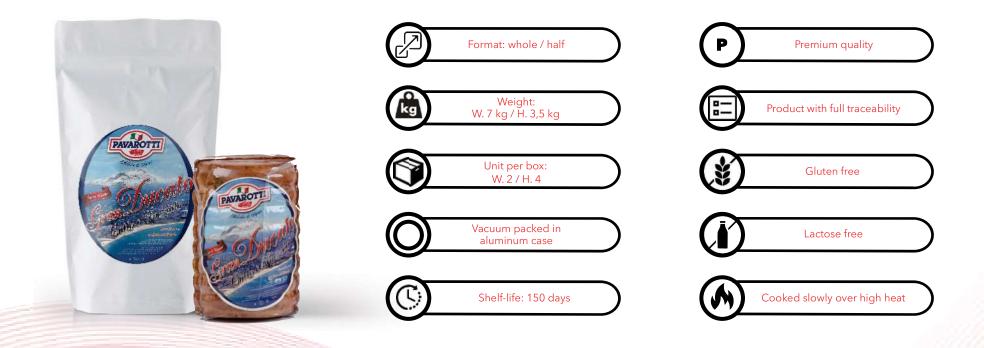




Natural herbs & spices ①

### Gran Ducato

European highly selected pork meat, slowly browned in rind, salted by hand with natural herbs and spices, steamed in the mold.





## Taste Modena

Salame of Modena

Spicy sausage

**Ciccioli of Modena** 

Pork shank

**Zampone of Modena** 

**Cotechino of Modena** 



Italian meat 🔲 🔲

#### Salame of Modena

A Modena recipe for a great variation of an Italian salami. Based on top quality Italian pork, mixed with tanning, stuffed in natural casing and tied by hand. After drying in the stove, it is aged according to tradition: time and fresh air.





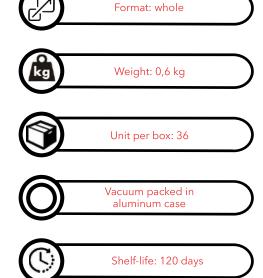


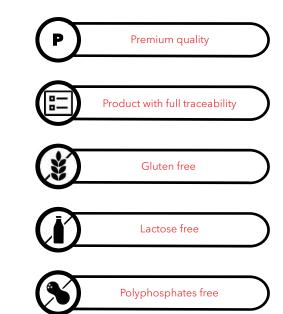


Italian pork, minced, mixed with tanning and sausage. The sausage is then tied by hand, placed on trolleys for drying in a stove, and seasoned in special rooms. The product is finally washed, dried and treated with a special anti-mold product.

Spicy and irresistible.









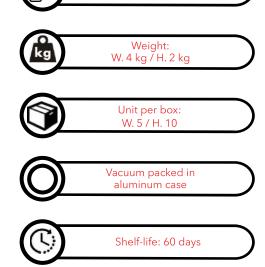
Italian meat **==** 

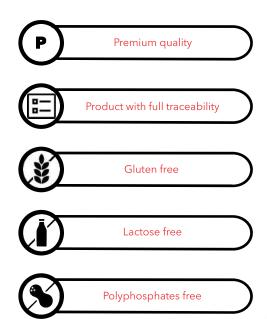
### Ciccioli of Modena

Italian pork, minced, mixed with tanning and sausage. The sausage is then tied by hand, placed on trolleys for drying in a stove, and seasoned in special rooms. The product is finally washed, dried and treated with a special anti-mold product. Spicy and irresistible.

Format: whole / half









### Pork shank



European pork shank, precooked and all prepared by hand with natural spices. To be enjoyed in the oven with potatoes or in the ancient, more delicate boiled version.









Italian meat

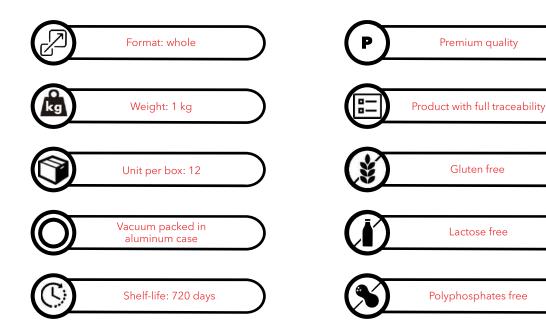
### Zampone of Modena

Fine Italian pork meat, minced and mixed with tanning. All stuffed into the pig's leg skin, according to the original Modena recipe. Precooked and sterilized.

The genuine culinary tradition of Modena in a single dish.

Amazing, as it used to be.







#### Cotechino of Modena



Italian pork meat, ground and mixed with tanning according to tradition, finally stuffed. The cotechino, after resting, is pre-cooked and sterilized in an autoclave. Fast and delicious main course.





## Certifications

The Salumificio Pavarotti SpA has obtained, with the highest marks, the international certifications BRC and IFS, the most prestigious of the food sector. Furthermore, the choice to eliminate the gluten from all the production has been recognized by the Italian Celiac Association (AIC): our products are present in the food handbook - annual food collection - suitable certificates - for celiacs.



