



► SALUMIFICIO PAVAROTTI SPA



SALUMIFICIO PAVAROTTI

made in Italy



Insieme
per la cultura
dei salumi





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Our values

Salumificio Pavarotti has undertaken a choice aimed at renewal, with the clear mission of reinterpreting itself in a modern and fresh style. Salumificio Pavarotti, after having achieved the most prestigious worldwide certifications such as the BRC & IFS with the highest grades, has recently become a member of the Istituto Valorizzazione Salumi Italiani, an institute which brings together the best companies in the sector, the only true Italian excellence, in able to promote worldwide the quality and culture of Italian cured meats. Salumificio Pavarotti has also adhered to the brand new IVSI manifesto: which imposes on the participating companies the respect of 7 points which once again certify the great values that distinguish us - History and tradition, Information and culture, Quality and Sustainability, Link with the territory, Italian style, team play, future orientation.



IN SCENA DAL 1973



Da oltre 40 anni Pavarotti mette in scena la miglior tradizione del prosciutto cotto italiano, ottenuto da cosce di maiale nazionale altamente selezionate, lavorate con sistemi produttivi all'avanguardia. Un autentico spettacolo.



salumificiopavarotti.com



Link with the territory

The Salumificio Pavarotti is immersed in the greenery of Castelnovo Rangone Rangone, a town located in the heart of Italian food-volley, Emilia.

The tradition for good food is as genuine as it is important for these areas: no shortcuts are sought to achieve quality.

In more than one product.

Salumificio Pavarotti wanted to pay tribute to this land, our land.

The Gran Torrione, high quality ham, exalts in its name the tower of the town; the Rangone shoulder proudly steals the line has recently been designed and built following the values typical of these Modena dialect, the Boun Le line, literally:

it's so good!





The raw material

Everything starts from here: pigs bred with respect for their well-being, work ethic is our first goal. The Salumificio requires its suppliers, both Italian and European, to guarantee animal welfare guarantees. Everything starts from here: only the best raw material for a product of excellence!

The term wellness has a broad meaning that includes both the physical and mental well-being of the animal. The first report on animal welfare is dated 1965 - the Brambell Report - which dictates the 5 freedoms that pigs have the right to enjoy:

1. **Freedom from hunger and thirst** - providing ready access to fresh water and a diet that guarantees full health;
2. **Freedom from discomfort** - providing an appropriate living environment, including shelters and comfortable rest areas;
3. **Freedom from pain, injury or illness, through prevention or rapid diagnosis and treatment;**
4. **Freedom to express normal behavior** - providing sufficient space, adequate facilities and the company of other animals of the same species;
5. **Freedom from fear and anguish** - ensuring conditions and treatments that avoid mental suffering.





From the **beginning**

2

After the necessary time, until the weight is reached, the pigs are slaughtered in compliance with the most recent EU rules on animal welfare

1

Everything starts from breeding: non-GMO Fred and pigs free to graze in fields

3

The Pork legs reach the Salumificio Pavarotti through a constantly monitored and tracked transport at a controlled temperature

4

The pork legs are deboned, enervated and trimmed (or degreased)





To the end

5

After the deboning, the thighs are flavored with customized brines: all the recipes are prepared to make each cooked ham unique, after the pork legs are massaged until are smooth enough. The hams are now put into the steel molds and cooked; some other are thermoformed and finally cooked.

6

The hams are packaged and pasteurized, guaranteeing the absence of bacterial load.

7

Finally ready to eat!





The Grancotto Pavarotti team

The Grancotto Pavarotti line was created to redefine the standards of the Italian high delicatessen. Three extraordinary products, three different version of the Italian excellence of high-quality cooked ham: enclosed in these three products there is the passion of over forty-five years of history, the love for our work and the never-ending search of the highest quality.

Top Italian quality, signed Pavarotti!





Grancotto Pavarotti

Thigh of Italian pork, branded PP, flavored with a very delicate brine and expertly cooked with steam in the typical hexagon mold.

The top quality by Pavarotti.



The Grancotto Pavarotti is the flagship ham of Salumificio Pavarotti. It is a high quality cooked ham obtained from large-sized pigs born, bred and slaughtered entirely in Italy, branded PP, the top quality Italian thighs destined for maturing.

The thigh is treated with care in every detail by skilled craftsmen, in every phase of production the product is controlled by continuous technological

avant-gardes that characterize the vocation of the Salumificio itself.

The secret recipe includes completely natural aromas that enrich the cooked ham to make it unique. Slow cooking in the steam oven over 69 degrees to the heart completes and ends the Grancotto Pavarotti process.



Grancotto Pavarotti Sovrano

Thigh of Italian pig, branded PP, flavored with a smooth brine and patiently cooked in a steam mold.

A slice of the most refined Italian delicatessen.

Here is another excellence of the house, the Grancotto Pavarotti Sovrano.

The name - king - already suggests what kind of product this high-quality cooked ham is meant to be: made from Italian pork legs of heavy size, marked PP, it is processed through a slow and precise process.

Boneless and trimmed, it is subsequently enriched with

natural aromas, the secret recipe makes this product unmistakable.

Slowly cooked in a steam mold that gives the traditional cooked ham shape, it is then left to rest for several weeks.





Grancotto Pavarotti Glouton

Thigh of European pig, rigidly selected for size and weigh, delicately flavored with brine, slowly cooked in a steam mold.

A champion of traditional high delicatessen.



And here is the third master of the Grancotto Pavarotti line, the Glouton!

This fine high-quality cooked ham is an iconic product of the Pavarotti production. Improved over the decades, Glouton is the result of the addition of three ingredients: refined raw materials, delicate aromas and company know-how. It's obtained from heavy pork thighs of the

highest quality, selected from the best European slaughterhouse.

Is then boned and trimmed, salted by a light brine - without therefore obscuring the flavor of natural cooked ham - massaged for hours and cooked in a steam oven in its mold. All hays are constantly monitored by state-of-art technologies that guarantee complete product traceability. Grancotto Pavarotti Glouton, the real premium quality cooked ham!



Technical features



Weight: 10,2 kg
Format: whole / half
Unit per box: 2 / 4

▶ All the three products are packedged in vacuum-packed aluminium bags and have complete traceability. Are to be kept between 0° + 4°C.



Weight: 10,0 kg
Format: whole / half
Unit per box: 2 / 4

▶ The entire Grancotto Pavarotti line is gluten-free, polyphosphate-free and lactose free.



Weight: 9,5 kg
Format: whole / half / quarter
Unit per box: 2 / 4 / 8



The premium Pavarotti

The Gran Torrione and the cooked ham with herbs Le Speziel complete - together with the Gran Cotto line - the high quality range of Salumificio Pavarotti. The very first quality of these two cooked hams is clearly visible at the first cut and is confirmed in the tasting.

The Gran Torrione has become over the years a classic of the entire Pavarotti range, with an unmistakable delicacy.

The ham with herbs Le Speziel, on the other hand, is a cooked ham made from European legs of important size, then flavored with a recipe with herbs that makes it appetizing.

The cooking over a high heat denotes once more the meticulous care dedicated to this wonderful product.

Premium quality, nothing else!





|| Gran Torrione



Gluten-free



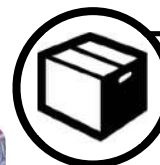
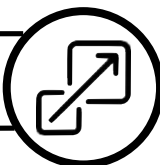
Lactose-free



Polyphosphate-free

European pork thigh, rigidly selected, well trimmed, salted with delicate brine and cooked in a steam mold. High-quality cooked ham. *Perfect to enhance the most classic of sandwiches.*

Format: whole / half / quarter



Unit per box:
W: 2 / H: 4 / Q: 8

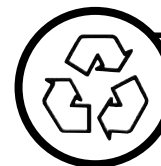
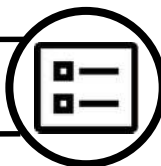
Weight:

W: 8,5 kg / H: 4,2 kg / Q: 2,1



Shelf-life: 150 days

Full traceability



Vacuum packed in
aluminum bags





Pro. Cotto alle erbe Le Speziel



Gluten-free



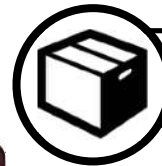
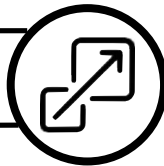
Lactose-free



Polyphosphate-free

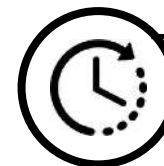
High-quality pork leg, well trimmed, salted with light brine and herbs, tied by hand, cooked on his heat. *An expression of the best delicatessen tradition.*

Format: whole / half



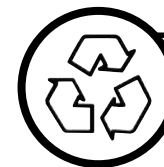
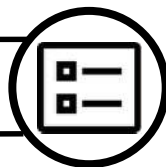
Unit per box:
W: 2 / H: 4

Weight:
W: 9,2 kg / H: 4,6 kg



Shelf-life: 150 days

Full traceability



Vacuum packed in
aluminum bags





The selected Pavarotti

The selected cooked hams of the Salumificio Pavarotti have been on the national market for decades, each one recognized as a true icon by its customers.

Smoked, trimmed or degreased:

to your taste, your Pavarotti!





|| Praga



Gluten-free



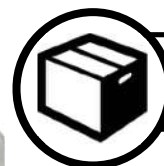
Lactose-free



Smoked

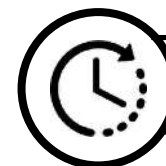
European pork leg, selected, salted with brine, cooked in a stem oven in its rind, and naturally smoked with rosemary essences: *perfect into a gourmet sandwich!*

Format: whole / half



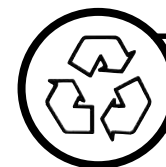
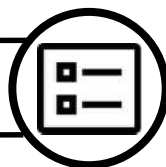
Unit per box:
W: 2 / H: 4

Weight:
W: 8,5 kg / H: 4,2 kg



Shelf-life: 150 days

Full traceability



Vacuum packed in
aluminum bags





II Parigi



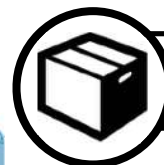
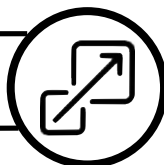
Gluten-free



Lactose-free

European pork leg, selected, well trimmed and salted using brine, cooked in a steam mold. It has a rounded rectangular shape. *A cult of the Pavarotti range.*

Format: whole / half



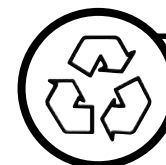
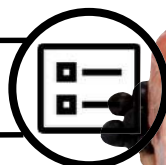
Unit per box:
W: 2 / H: 4

Weight:
W: 8,7 kg / H: 4,3 kg



Shelf-life: 150 days

Full traceability



Vacuum packed in
aluminum bags





|| Sibon



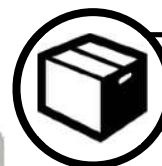
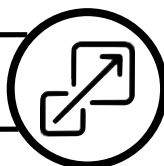
Gluten-free



Lactose-free

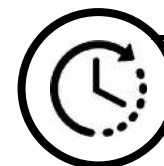
European pork leg selected, well trimmed, salted with brine, massaged and cooked in a steam mold. The round shape is characteristic. *A true excellence of the Pavarotti range.*

Format: whole



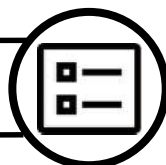
Unit per box: 2

Weight: 8,7kg



Shelf-life: 150 days

Full traceability



Vacuum packed in aluminum bags





|| Gran Ristoro



Gluten-free



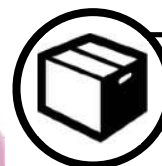
Lactose-free



Polyphosphate-free

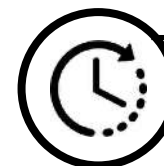
Pork leg U.E. trimmed and salted with brine, massaged, thermoformed and cooked in a steam mold. It comes with the classic rounded rectangular shape. *A selected cooked ham without time limits.*

Format: whole / half



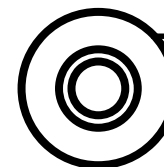
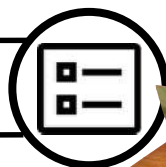
Unit per box:
W: 2 / H: 4

Weight:
W: 8,5 kg / H: 4,2 kg



Shelf-life: 180 days

Full traceability



Thermoformed and vacuum
packed in aluminum bags





|| Senna



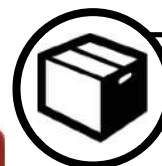
Gluten-free



Lactose-free

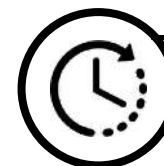
Pork leg U.E. selected, completely degreased, massaged carefully and cooked in a steam mold. It comes with a practical pear shape. *Since 80' a cooked ham without equal.*

Format: whole / half



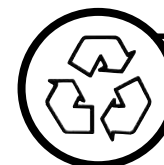
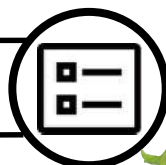
Unit per box:
W: 2 / H: 4

Weight:
W: 8,7 kg / H: 4,3 kg



Shelf-life: 150 days

Full traceability



Vacuum packed in
aluminum bags





The Boun Le team

The Boun Le line, by Pavarotti, has been synonymous of quality and consistency for over a decade, ready to satisfy all customer requirements, even the most demanding!

The line consists of three products, pink, gold and light blue, easy to remember and easy to identify thanks to a direct and symbolic packaging.

Tremendously good!



COOKED IN STEAM OVEN



ONLY ENTIRE PORK LEG





Boun Le Rosa



Gluten-free



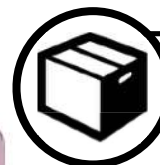
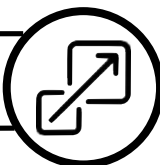
Lactose-free



Polyphosphate-free

European pork leg, selected for quality and weight, well trimmed, salted with brine from the fresh taste, massaged in churn continuously monitored by PC. Rounded shape. *A very good cooked ham.*

Format: whole / half / quarter



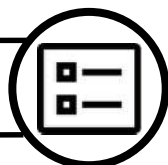
Unit per box:
W: 2 / H:4

Weight:
W: 8,5 kg / H: 4,2 kg



Shelf-life: 150 days

Full traceability



Vacuum packed in
aluminum bags





Boun Le Oro



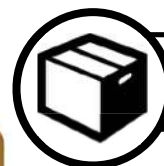
Gluten-free



Lactose-free

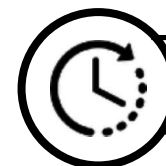
European pork leg, all degreased, salted from brine with a young taste. The casing that keeps it retains all its freshness even after opening the package. Cooked in a steam oven mold. A zero waste product!

Format: whole / half



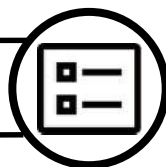
Unit per box:
W: 2 / H: 4

Weight:
W: 8,5 kg / H: 4,2 kg



Shelf-life: 150 days

Full traceability



Vacuum packed in
aluminum bags





Boun Le Azzurro



Gluten-free



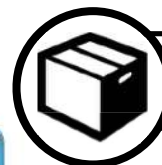
Lactose-free



Polyphosphate-free

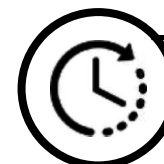
European pork thigh, well trimmed and salted with intense brine, retains all its flavor thanks to the casing in which it is cooked in a steam oven - which in addition gives a superior shelf-life. The rounded shape is sinuous. *A great cooked ham for a little price!*

Format: whole / half



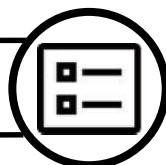
Unit per box:
W: 2 / H: 4

Weight:
W: 8,5 kg / H: 4,2 kg



Shelf-life: 180 days

Full traceability



Thermoformed and vacuum
packed in aluminum bags





The Stagioni team

The Due Stagioni, the Quattro Stagioni and the Primavera: three samples of the value for money! The Stagioni line of Salumificio Pavarotti wants to join all the kitchens, the goodness of cooked product for a small price.

Stagioni line by Pavarotti: find you season and enjoy!



COOKED IN STEAM OVEN



DOUBLE CASING TO ENSURE FRESHNESS





Cotto Due Stagioni



Gluten-free



Lactose-free



Polyphosphate-free

The pork leg - from European Union - is completely degreased, salted by brine with a strong taste, retains all its aromas thanks to the wrapping that envelops it. Massaged and cooked in a steam oven.

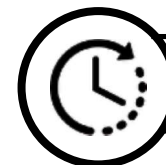
A super tasty product!

Format: whole / half



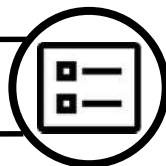
Unit per box:
W: 2 / H: 4

Weight:
W: 8,5 kg. / H: 4,2 kg.



Shelf-life: 180 days

Full traceability



Thermoformed and vacuum
packed in aluminum bags





Quattro stagioni and Primavera



Gluten-free



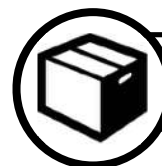
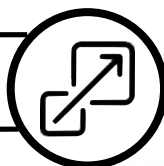
Lactose-free



Polyphosphate-free

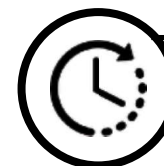
Lean pork meat, treated with tasty brine, massaged, thermoformed (high shelf-life), steam-cooked brine. *Just amazing on pizza!*

Format: whole / half



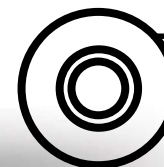
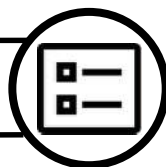
Unit per box:
W: 2 / H: 4

Weight:
W: 7 kg. / H: 3,5 kg.



Shelf-life: 180 days

Full traceability



Thermoformed and vacuum
packed in aluminum bags





The cooked shoulders

Nowadays, choosing a cooked shoulder is a conscious choice and no longer dictated only by convenience. The cooked shoulder was, in fact, revisited by the Salumificio Pavarotti to give it new life, rediscovering the traditions of our areas.

In your dining tables this cut of meat deserves a place of honor.



COOKED IN STEAM OVEN





Cooked shoulder Campagna



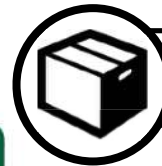
Gluten-free



Lactose-free

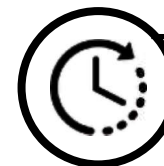
Rhombus of pork shoulder, from the best European slaughterhouses, boned, well trimmed, delicately flavored with brine, massaged and steamed in the mold. *The high quality of the cooked shoulders.*

Format: whole



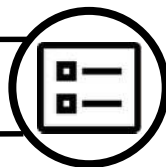
Unit per box:
2

Weight:
7 kg



Shelf-life: 150 day

Full traceability



Vacuum packed in
aluminum bags





Bella Napoli e Rangone



Gluten-free



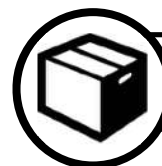
Lactose-free



Polyphosphate-free

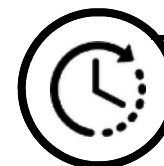
Whole pork meat, treated with tasty brine, massaged, thermoformed, steam cooked.
The double casing allows a longer life of the product even when opened. *Open and enjoy!*

Format: whole / half



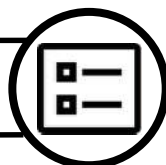
Unit per box:
W. 2 / H. 4

Weigh:
W: 7 kg / H: 3,5 kg



Shelf-life: 180 days

Full traceability



Thermoformed and vacuum
packed in aluminum bags





BRC & IFS certifications

Salumificio Pavarotti SpA has obtained - with the highest marks - the BRC and IFS certifications, the most prestigious for the food sector, recognized and validated worldwide.

Our entire range is also free of gluten sources, which makes all our production suitable for celiac people.

Salumificio Pavarotti is synonymous with quality. Guaranteed!





ADDRESS

Info & Contacts

HEADQUARTERS:

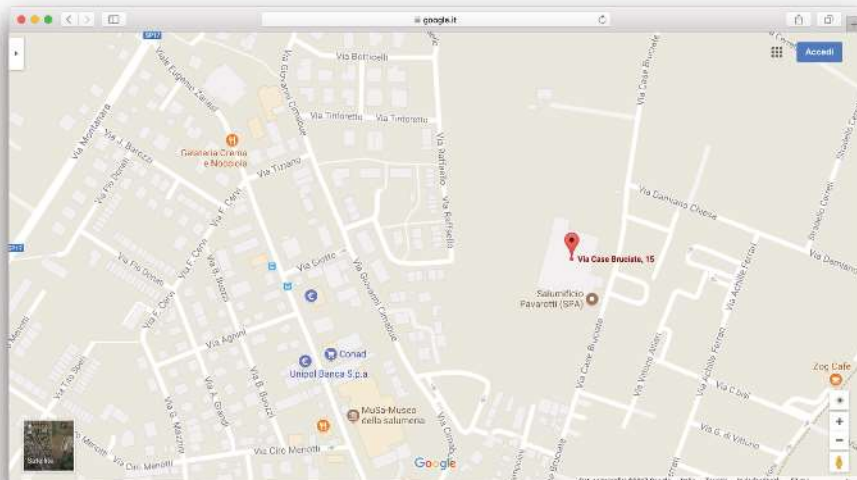
Via Case Bruciate 15/abcd
Castelnuovo Rangone, 41051
Modena - Italy

Phone: (+39) 059 535 551

Web: www.salumificiopavarotti.it

Orders: ordini@salumificiopavarotti.it

General: info@salumificiopavarotti.it



REACH US

Facebook: @salumificiopavarotti

Instagram: salumificiopavarottispa

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SALUMIFICIO PAVAROTTI

made in Italy





Salumificio Pavarotti SpA
Via Case Bruciate 15 - 41051
Castelnuovo Rangone (MO) Italy
info@salumificiopavarotti.it
ordini@salumificiopavarotti.it
salumificiopavarotti.it
Ph. (+39) 059 535551
P.I.VA 00323850362