



## COMPANY

The company was born in Castelnovo Rangone, in the province of Modena - in the heart of the food valley (Emilia Romagna has been indicated as the region with the best cuisine in the world by the Times). Directed, managed and composed - today as then - by women and men of Modena. Modena is a land of genuine and simple people, fond of and proud of their traditions. For generations the culture of food, of eating well has been rooted in each of us. A true passion, which you breathe in the air. Passion that can be savored from the first slice thanks to the enthusiasm of the women and men of Salumificio Pavarotti who they employ every day in making quality products. An authentic quality like the people of this land.

## MISSION

## MODENA

Insieme  
per la cultura  
dei salumi





# HISTORY

Salumificio Pavarotti was born in Castelnuovo Rangone in the province of Modena, after an experience in the food sector, in a local context that saw numerous workers set up on their own. Enea Pavarotti's first intuition is played on a path that is still little traveled: cooked only.

**1973**



The production technologies are completely computerised, the administrative area completely redesigned and the pertinent area available doubled. Salumificio Pavarotti establishes itself with its own brand as a reality on the national scene.

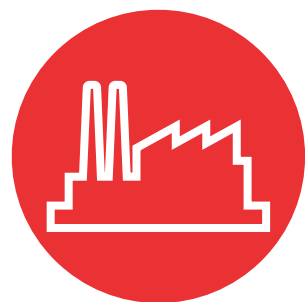
**1990**



**1980**

The first great leap in logistical and production quality leads the factory to the characteristic L-shape in the exposed face. Production and distribution take off, even the corporate form matures into a modern joint-stock company.





**2000**

With the great expansion at the turn of the millennium, the company brings its production area to the current 9,000 square meters, with new offices and renovated production halls. Salumificio Pavarotti becomes a cutting-edge, technologically innovative industrial site.

In harmony to the founder's organizational passion, the heart of the production is renewed according to an exquisitely personalized project in the massage technologies with a view to a 'total care' of the product. Production capacity is also reviewed and increased by more than 50%.

**2010**



**TODAY**

Despite the global financial crisis of the last decade, Salumificio Pavarotti has continued to invest in production technologies, internal infrastructures, research and development. More recently, a new strategy has been inaugurated which aims at a significant green turning point of the company and the entry into new foreign markets.

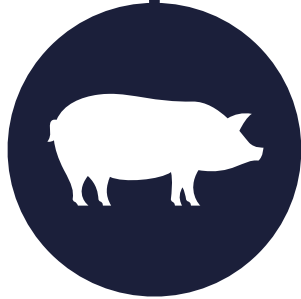
**HOME**





Once the necessary time has elapsed and a heavy size has been reached, the pigs are slaughtered in compliance with the most recent EU animal welfare standards.

## SELECTION



## CHECKS

Once in the company, the pork legs are immediately subjected to strict quality controls and an internal evaluation.

The thighs are immediately deboned, enervated and trimmed (or degreased). Some are immediately processed, others are frozen through a secure and encrypted process.

## DEBONING





Finally they are packaged and pasteurized, guaranteeing the absence of bacterial load.

## PACKAGING



# HOME

## THE PROCESS

They are then flavored thanks to personalized brines: all the recipes are elaborated to make each cooked ham unique, then they are massaged until maturation. The hams are now pressed in their own steel mold or thermoformed; The hams are cooked slowly in a steam oven.



## THE PRODUCTS

And finally here are the products ready to be shipped, in all the formats requested by the customer, with the possibility of customization and branded products.





**COOKED HAM**

**GASTRONOMY**







**COOKED HAM**

**GRAN RISTORO 'SELECTED' COOKED HAM**





Product obtained only from the best pork leg born, raised and slaughtered in the EU.

**RAW MATERIAL**

## THE PRODUCT

EU pork leg trimmed and salted with brine, massaged, thermoformed, finally cooked in a steam mould. It comes with the classic rounded rectangular shape. **A selected cooked ham, always perfect.**

## IN EVIDENCE

LACTOSE FREE

OGM FREE

GLUTEN FREE

## FEATURE

FORMAT: WHOLE - HALF

WEIGHT: KG 8,7 / KG 4,4

UNIT PER BOX: 2 / 4

TO BE KEPT BETWEEN 0°C AND + 4°C

OVEN COOKED

VACUUM PACKED

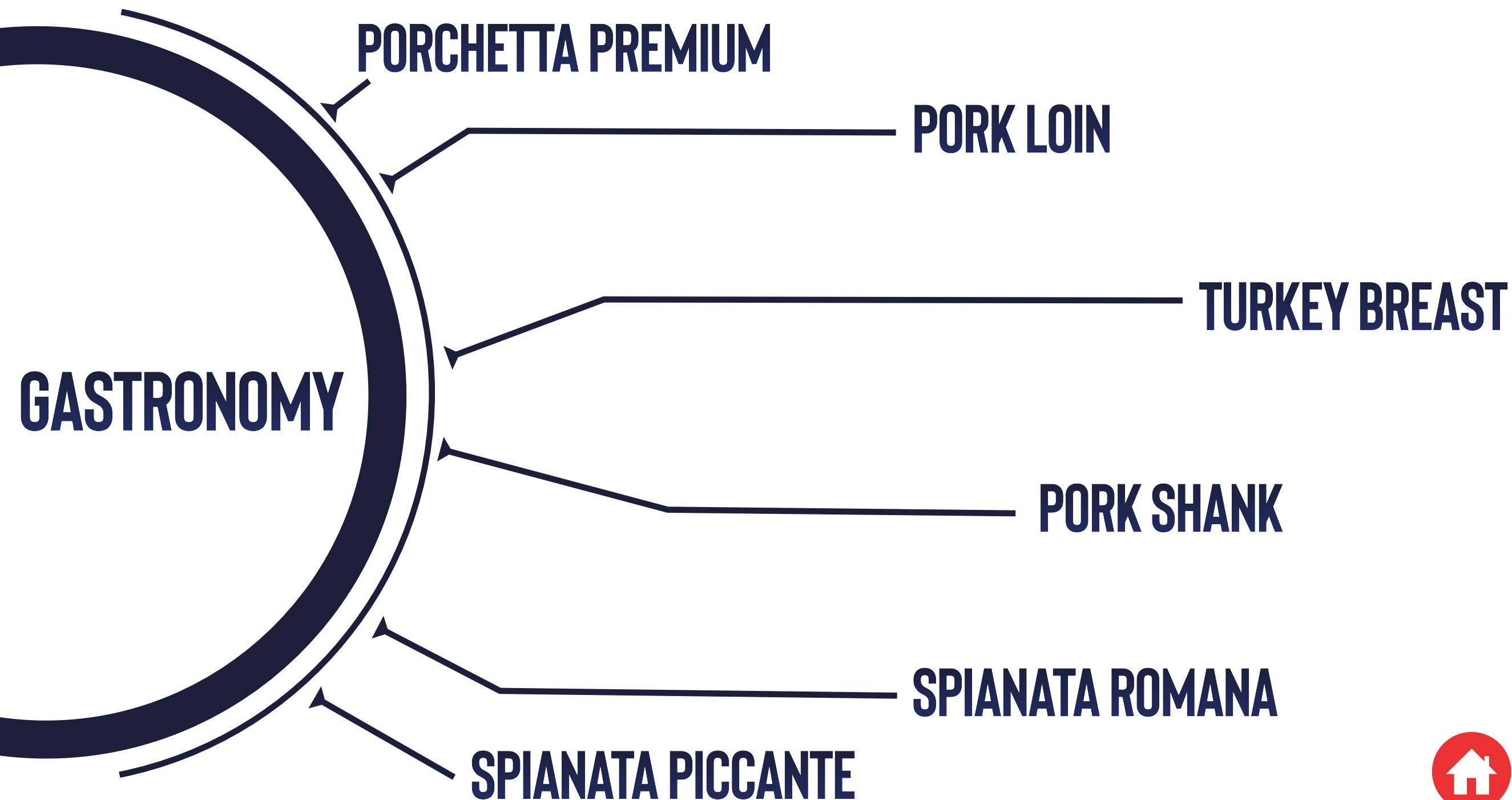
SHELF-LIFE: 210 DAYS

FULL TRACEABILITY

**DOUBLE CHASING**

**COOKED  
HAMS**





# Porchetta Premium



## THE PRODUCT

Original mix of the best bacon e.u. and Italian vein. Flavored with spices, rolled and tied by hand, cooked over high heat. **A Pavarotti exclusive.**

## IN EVIDENCE

LACTOSE FREE

OGM FREE

GLUTEN FREE

## FEATURE

FORMAT: HALF / IN THREE / IN PIECES

WEIGHT: KG 9 / KG 6,5 / KG 2,2

UNIT PER BOX: 2 / 3 / 8

TO BE KEPT BETWEEN 0°C AND + 4°C

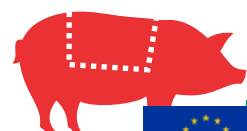
OVEN COOKED

VACUUM PACKED

SHELF-LIFE: 210 DAYS

FULL TRACEABILITY

## GASTRONOMY



Product obtained only from the best pork middle, raised and slaughtered in the EU, within an Italian pork loin.

## RAW MATERIAL





# Pork shank



## THE PRODUCT

Pork shank selected for quality and weight, enriched with natural flavourings, slowly matured in constantly monitored churn, it is left to rest in cotton cloths, packaged and pre-cooked. All without adding preservatives: **tradition without compromise.**

## IN EVIDENCE

LACTOSE FREE

OGM FREE

GLUTEN FREE

## FEATURE

FORMAT: WHOLE

PESO: KG. 0,65

UNITÀ PER BOX: 20

TO BE KEPT BETWEEN 0°C AND + 4°C



OVEN COOKED

VACUUM PACKED

SHELF-LIFE: 365 DAYS

FULL TRACEABILITY

## GASTRONOMY



Product obtained only from the best pork leg born, raised and allevaslaughtered in the EU.

## RAW MATERIAL



# Spianata Romana



## THE PRODUCT

European meat selected for quality, minced and seasoned. With a flattened shape. Slowly aged. The tradition of salami.



## IN EVIDENCE

LACTOSE FREE

OGM FREE

GLUTEN FREE

## FEATURE

FORMAT: HALF

PESO: KG 2

UNIT PER BOX: 10

TO BE KEPT BETWEEN 0°C AND + 4°C



SLOWLY AGED

VACUUM PACKED

SHELF-LIFE: 180 DAYS

FULL TRACEABILITY

## GASTRONOMY



Product obtained only from the best pork meat born, raised and allevaslaughtered in the EU.

## RAW MATERIAL



# Spianata Piccante



## THE PRODUCT

European meat selected for quality, minced and seasoned. With a flattened shape. Slowly aged. Enhanced by the spicy for a spicy flavor.

## IN EVIDENCE

LACTOSE FREE

OGM FREE

GLUTEN FREE

## FEATURE

FORMAT: INTERO / META'

PESO: KG 8,5 / KG 4,3

UNITÀ PER BOX: 2 / 5

DA CONSERVARE TRA 0° E 4°C



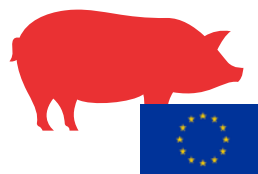
SLOWLY AGED

VACUUM PACKED

SHELF-LIFE: 180 DAYS

FULL TRACEABILITY

# GASTRONOMY



Product obtained only from the best pork meat born, raised and allevaslaughtered in the EU.

## RAW MATERIAL

