

## **SLICED CACCIATORE PDO 80g: ITALIAN TRADITION IN A PRACTICAL FORMAT**

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We are among the leading Italian producers of cured meats, backed by extensive experience in processing the finest raw materials and by certified procedures that ensure consistent quality and high standards. Within this tradition, we stand out in particular for our production of salami, offering specialties that reflect the values of Italian charcuterie while meeting the needs of the modern market.

With this in mind, we present our **Cacciatore PDO sliced 80 g**, a product designed to deliver all the authenticity of **Salame Cacciatore Italiano PDO** in a practical, ready-to-eat format.

Made from the finest cuts of heavy Padano pigs, this short-aged PDO salami features a compact slice and a pleasantly spiced flavor, characterized by natural sweetness. Lightly seasoned with spices and encased in natural casing, it offers a delicate and harmonious profile. Produced with **100% Italian pork** and a fine-grain grind, it represents an excellence of traditional Italian charcuterie.

The **80 g sliced format** is designed for convenience and versatility: ideal for boards, sandwiches, appetizers, and quick preparations, providing uniform portions and consistent quality over time. The packaging preserves its distinctive aroma, making it easy to handle both for home consumption and for retail settings.

With this product, we continue to celebrate the finest expressions of Italian charcuterie, offering a Cacciatore PDO that combines tradition, guaranteed quality, and ease of use.