



*Terra dei Sensi*

*Typical Italian food and wine from Marche region*

*Prodotti tipici delle Marche*

# **SALUMI — CURED MEATS**



## CIAUSCOLO DI CARNE

The “CIAUSCOLO” (ciavuscolo or ciabuscolo to be correct) is a salami typical of the Marche and is considered the gem of all salami. It is produced mainly in the Macerata area and above all in the area of Monti Sibillini. With an inviting pink colour this is a salami which can be spread, made from pork shoulder, ham, bacon and pig fat with the addition of salt, spices, black pepper and pressed garlic and in some cases a dash of vino cotto (a sweet sherry type fortified wine). The ingredients are double ground to a fine mix and forced into a pig intestine (or sometimes in synthetic casing) and it is hung for some weeks/months depending on how soft it is preferred, in an airy room or cellar. The fineness of the sausage is an age old technique passed on by one generation to another and normally at the grand occasion of the slaughtering of the animal which normally with the vendemmia (grape harvesting) and threshing- time thus resulting in the inevitable fiesta.

The word comes from the Latin “ciabusculum” which translated means, little food, and it was spread on slices of bread to nourish the farm workers on their long arduous day in the fields.

Production of this typical Marchigiano salami is roughly 600 tons per annum.

On the 5 December 2006, the Ciauscolo obtained national acknowledgement IGP (Indicazione Geografica Protetta).

The meat comes from a cross breed white pig chosen from the national territories.

The product is vacuum-packed to assure a better quality and hygiene.

**INGREDIENTS:** pig's meat, salt, dextrosio, herbs, spices. Antioxidant: E300 – E301. Preservative: E250 – E252. May contain lactose.

### USEFUL SUGGESTIONS

Open the vacuum-packed one day or two before using the product. Leave it wrapped in a white cloth for one day in the fridge in order that it dry a bit. If you do not use it for one day remove the first slice and set in the fridge always wrapped in the cloth. If you follow these simple advices you can preserve it for more than one month.



## **CIAUSCOLO DI FEGATO**

The “**CIAUSCOLO DI FEGATO**” is produced in some areas of the Marche it is also called “Fegatino” made from pork shoulder, ham, bacon and pig fat with the addition of salt, spices, black pepper and pressed garlic and it is different from the classic “ciauscolo” just because some quantity of pig fat is substitute with pig liver which renders it soft and dark with an intense flavour. Occasionally one may find a hint of refinement in the addition of grated orange peel. Double ground and when forced into the skin is left to mature for up to three months for a better consistency.

The meat comes from a cross breed white pig chosen from the national territories

The product is vacuum-packed to assure a better quality and hygiene.

**INGREDIENTS:** pig's meat, pig's liver 20%, salt, dextrose, spice, herbs, Antioxidant: E300 E301; Preservative: E250 E252. May contain lactose.

### **USEFUL SUGGESTIONS**

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## **COGLIONI DI MULO**

A product of ancient origins and appreciated by those who like a little something different, strong and flavoursome. Born in the mountains of central Italy, the lean shoulder meat is used along with loin, ham, lard or bacon, salt and pepper all finely ground. The form is that of a large egg in the centre of which is placed a piece of fat of 10cm which has been salted for three days and the salami is held in pig's intestine and sewn with string to hold the shape. The small salami are tightened with a large string and then divided into four segments, tied into pairs and then placed near a fire and its smoke before being matured.

Seasoning takes place in warm ventilated conditions and last around 10 days and then matured for at least 4 months in a cellar or similar at a recommended temperature of 8°C -12° C with a humidity of between 80%-90%.

The meat comes from a cross breed white pig chosen from the national territories.

The product is vacuum-packed to assure a better quality and hygiene.

### **USEFUL SUGGESTIONS**

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## GUANCIALE

The “**GUANCIALE**” is prepared with lard and the cheek of the pig. It is salted in baths, washed, dried and to protect it and season it, it is covered with ground black pepper but leaving the skin free. Each weighs around about 1.5 – 2 kg. This salami is fatty.

It is smatured for a period of approx 30 – 90 days and when sliced, it will appear very compact, white in colour in the fatty areas and a bright red for the lean meat areas.

Used also for sauces as in Amatriciana or a Carbonara. Not to be confused with pancetta made with pork chop meat. The meat comes from a cross breed white pig chosen from the national territories. The product is vacuum-packed to assure a better quality and hygiene.

**INGREDIENTS:** pig's meat, salt, dextrosio, herbs, spices. Antioxidant: E300 – E301. Preservative: E250 – E252.

May contain lactose.

### USEFUL SUGGESTIONS

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## **LONZA (CAPOCOLLO)**

The “**LONZA**” is made with the best meat of the pig coming from the upper cervical muscle area. The meat is finely trimmed by hand and then massaged and seasoned for a period of up to 10 days, with salt, pepper and spices.

At the end of this period it is washed in red wine and cased, tied with string and hung from beams to mature. It will hang in a well aerated room for at least 4 – 6 months to a year.

The hanging area must have a temperature of between 8°– 12° C with a humidity of 70%.

The atmosphere is regulated according to the product and external conditions. The lonza in natural casing has a cylindrical form of 30 – 40 cm and 10 cm in diameter and weighting 1 or 2 kg and of hard consistency.

Variegated red of the muscle and milk white of the fat when sliced.

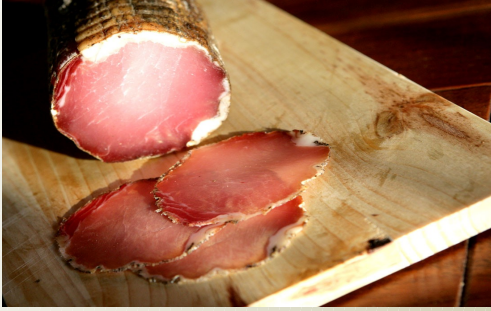
The meat comes from a cross breed white pig chosen from the national territories.

The product is vacuum-packed to assure a better quality and hygiene.

**INGREDIENTS:** pig's meat, salt, dextrosio, saccarose, herbs, spices. Antioxidant: E300 , E301. Preservative: E250 , E252. May contain lactose.

### **USEFUL SUGGESTIONS**

Open the vacuum-packed one day or two before using the product. Leave it wrapped in a white cloth for one day in the fridge in order that it dry a bit. If you do not use it for one day remove the first slice and set in the fridge always wrapped in the cloth. If you follow these simply advices you can preserve it for more than one month.



## LONZINO

The “**LONZINO**” comes from the loin muscle. Diced and worked by hand, the Lonzino is placed in salt and then seasoned with pepper for one or two days. At the end of this period the product is washed with red wine and cased in natural intestine. After tying it is hung to mature.

To mature, they are hung from high beams in an aerated room for 4 - 5 months to 10 months. The Lonzino has a cylindrical, conical form, 40 cm in length with a diameter of 6-8cm and the difference from the lonza is that there are no fatty areas.

The Lonzino has a weight of approx 1 kg and is of a hard consistency.

The meat comes from a cross breed white pig chosen from the national territories. The product is vacuum-packed to assure a better quality and hygiene.

**INGREDIENTS:** pig's meat, salt, dextrosio, saccarose, herbs, spices. Antioxidant: E300 , E301.

Preservative: E250 , E252. May contain lactose.

### USEFUL SUGGESTIONS

Open the vacuum-packed one day or two before using the product. Leave it wrapped in a white cloth for one day in the fridge in order that it dry a bit. If you do not use it for one day remove the first slice and set in the fridge always wrapped in the cloth. If you follow these simply advices you can preserve it for more than one month.



## **PANCETTA ARROTOLATA**

“**PANCETTA ARROTOLATA**” comes from belly of pork from the chop with the rind removed has salt and pepper added and then left to rest for 48 hours and then it is washed in red wine.

It is then rolled, cased and tied to be hung for seasoning for at least 4 months.

It is cylindrical with a length of 30-40cm and a diameter of 10cm.

On slicing, the rolling procedure is evident in the spiral of the lean red meat and white fat.

The meat comes from a cross breed white pig chosen from the national territories.

The product is vacuum-packed to assure a better quality and hygiene.

**INGREDIENTS:** pig's meat, salt, dextrosio, herbs, spices. Antioxidant: E300 – E301. Preservative: E250 – E252.

May contain lactose.

### **USEFUL SUGGESTIONS**

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## PROSCIUTTO

**Cut and Form:** It derives from the pig thigh which is muscular and based on the femur, tibia and the Peron. Skinned, the front part of the thigh is cut widely to the base as a typical ‘marchigiano’, trimmed and rounded into the classic pear shape with the bone protruding .

**Raw material:** selected italian reared certificated pig with the date of birth and slaughterhouse tattoo visible at the rear. Limited white fat covering.

## CHARATERISTICS ORGANOLETICS

**Aspect:** Typically, the product is compact and without cavities to guarantee little waste and high yield separating well when sliced.

**Taste and smell:** A strong and pleasurable perfume with a hint of salt, to the palate clearly matured and lightly spiced but delicate, lasting and well balanced.

**Color:** from brilliant red to a deeper red.

## OTHER CHARATERISTICS

**Maturing:** minimum of 12 months

**Ingredients:** pig thigh, salt, sugar, seasoning. No allergenic or glutinous content in the ham or lard according to Dir CE 2003/89

**Working process:** the product is cured with marine salt, without preservatives for 15/18 days. Afetr this period it is leaved to “rest” for 80 days in refrigerate room with a temperature from +1°, to +4°C, humidity from 60% to 70%. Then follow the washing, drying (no fast dryng) and a long seasoning process (for at least 9 months).

**Method of conservation:** Place in a cool dry place with a temperature between + 12° and +18°C, humidity 80%

**Shelf-life:** slice boned and vacuum-packed 12 months from the date of packing.

**Packaging:** slice of circa 2 kg boned and vacuum packed.



## SALAME LARDELLATO

The “**SALAME LARDELLATO**” is composed of meat from the thigh and shoulder finely chopped 3-4 times to which is added cubes of lard which have a great importance in the making of good or bad salami, genuine and simple with the addition of only salt and pepper, ground and in whole form after which it is cased in a casing suitable for a long seasoning and then hung for a day or so until it dries a little and then hung for 4 days in a smoke room with a temperature of 18°-20°C. At the end of this period it is placed in a dry room which is well aerated for the maturing process of at least 4 months. Identifiable for its consistency when sliced, one part of its ruby red of the lean meat and little cubes of fat (lardelli) of 5-7 mm and because the meats are compact the salami results in being less elastic.

The meat comes from a cross breed white pig chosen from the national territories.

The product is vacuum-packed to assure a better quality and hygiene.

**INGREDIENTS:** pig's meat, salt, dextrosio, herbs, spices. Antioxidant: E300 – E301. Preservative: E250 – E252.

May contain lactose.

### USEFUL SUGGESTIONS

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## SALSICCIA SECCA

The “**DRIED SAUSAGE**” today it is possible to find only in some farm cellar. With a larger grain it is loved by those who like a rich, uncompromised full flavour. The dried sausage is made from white cross bred pig from the national territories with seasoning of salt, pepper and fruit sugars.

The meat comes from a cross breed white pig chosen from the national territories.

The product is vacuum-packed to assure a better quality and hygiene.

**INGREDIENTS:** pig's meat, salt, dextrosio, saccarose, herbs, spices. Antioxidant: E300 , E301. Preservative: E250 , E252. May contain lactose.

### USEFUL SUGGESTIONS

Open the vacuum-packed one day or two before using the product. Leave it wrapped in a white cloth for one day in the fridge in order that it dry a bit. If you do not use it for one day remove the first slice and set in the fridge always wrapped in the cloth. If you follow these simple advices you can preserve it for more than one month.