



ROSI[®]
SALUMIFICIO

dal cuore della Toscana...
“From the heart of Tuscany...
custodi di un tesoro da condividere guardians of a treasure to be shared,”

L'azienda

The company

Salumificio Rosi in Santa Maria a Monte, is a **family generation company**, for its management historical characteristics and also for the partnership built during times with its customers.

The **link with Tuscany** is a mix of strong and long-term commercial, cultural and social relationships.

Its first everyday choice is about maintaining and sharing the **authentic values**, which are often challenged by the evolution of markets and socio-economical backgrounds.

Its craft, the **production of high quality cured meat**, is always a true form of **art**, a faithful **mission** throughout the time.

The knowledge of the whole supply chain, the exclusive use of Italian guaranteed origin meats and **ingredients of high quality**, the technological power of the new production site, the intense training and involvement of the staff, will assist **Salumificio Rosi** in facing its **new commercial adventures**.

A story born from **tradition, craftsmanship**, projected towards **research, innovation** and **global market**.



La storia

The history

Our company has been working in the cured meats field since sixties. The founder was **Gaspero Rosi**, a pork live stocker. The Economic growth and the increasing of meat consumption, allowed the company to develop , so that Gaspero's **son Sauro** began to work in the family business.

At the end of the sixties the meat treating was **added** to the **animal farming**, and the products were sold in the **local butchers**. In 1973, the first slaughterhouse was built and widened out during the time.

Afterward, the first cured meats productions took place, and the **SALAME TOSCANO** was since then the **pride of our production**. In 1994, according to the **EEC regulations**, the **new plant** was built, and the butchery was abandoned.

During this decade, we specialized more and more in the production of **Salami, Sausages** and **Pancetta**(Bacon), especially in **packing for retail**.

7th October 2012, our activity was suddenly interrupted because of a **wild fire** that **completely destroyed our headquarters**.

At that time, **the company was run by Sauro's sons, Silvio and Riccardo**, who immediately began to **rebuild the Salumificio**.

9th February 2015 our **new production site** was operative. The **new building, 2.500 sq.m big**, has the **most innovative production facilities** and **machineries** of last generation for both production and packaging. All these features and the total respect of the sanitary regulations, make our company an excellent and **reliable** Italian reality, completely in **compliance with the standards** of our field.



Il Salame Toscano

The “**Salame Toscano Extra**”, it is with no doubt our **pride and top product**. The ingredient and the work process follow the tradition and make this product the “**real**” **traditional** Salame Toscano, **recipe** that was passed on by expert Sienese pork butchers to the first owners Gaspero and Sauro Rosi.

The **national meats** are **carefully selected** and hand worked to **reduce all the nerves**; the part used is the “**spalla**” (**shoulder**) which gives to slices a **very bright red color**. The **lardon**, coming from **national** animals, are **6 mm wide** and **carefully spreaded** .

The **spices** are of **high quality**, the **temperature** is **always supervised** during the phases of grinding, stuffing and stewing, the **PH is controlled** all over the process and the final **aging process**, which **lasts from 20 to 60 days**, give the right balance between the **genuine taste** of the selected meats and the spicing.

When we choose not exclusively national meats and pancetta (bacon), we offer a more economic product, but always with high quality standards. Our selling lines for retail and supermarket counters are different in packaging and size: whole, half and pieces, all vacuum sealed.

Il Salame Campagnolo

Created to **please all customers worldwide**. The **unrefined grinding** of **national selected meats**, from spalla and pancetta, the **delicate spicy taste** make this product unique. It is available in the whole version of 400 gr or half packed vacuum-sealed.



201.1	Salame Toscano Extra whole	kg 4
201.3	Salame Toscano Extra whole	kg 2,8
201.7	Salame Toscano whole	kg 2,8

201.2	Salame Toscano Extra half vacuum sealed	kg 2
201.4	Salame Toscano Extra half vacuum sealed	kg 1,4
201.8	Salame Toscano half vacuum sealed	kg 1,4



202.2	Salame Toscano Extra sliced vacuum sealed	gr 400
202.4	Salame Toscano Extra sliced vacuum sealed	gr 200
202.7	Salame Toscano sliced vacuum sealed	gr 400
202.8	Salame Toscano sliced vacuum sealed	gr 200



213.1	Salame Campagnolo whole	gr 400
213.2	Salame Campagnolo sliced vacuum sealed	gr 200



202.1	Salame Toscano Extra whole	gr 800
202.5	Salame Toscano whole	gr 800



202.3	Salame Toscano Extra whole	gr 400
202.6	Salame Toscano whole	gr 400

La Finocchiona IGP



Our **vocation** to **spread Tuscan salami** leads us to join the “**Consorzio di tutela della Finocchiona IGP**” (Consortium Finocchiona PGI) which guarantees the high quality and protection of the product.

All the **meats** used are **carefully selected** and come from “Spalla” and “Pancetta” respectively for the 60% and 40%.

The **fennel seeds** are mixed with a little quantity of garlic, and after the **aging process** for at least **20 days (or 60** according to the size) product has gained a **well balanced taste** enriched by the highly selected ingredients.

“Sbriciolona”, typical Tuscan and historical cured meat, is also available and differs from the protected one.



203.4	Finocchiona PGI whole	kg 3
203.5	Finocchiona PGI half vacuum sealed	kg 1,5

203.1	Sbriciolona whole	kg 3
203.2	Sbriciolona half vacuum sealed	kg 1,5

204.1	Finocchiona PGI whole	gr 400
204.3	Finocchiona PGI sliced vacuum sealed	gr 200

204.4	Sbriciolona whole	gr 400
204.2	Sbriciolona sliced vacuum sealed	gr 200

Il Salame tipo Milano

We use **selected meats** (60% “Spalla” and 40% of “Pancetta”).

The **grinding process** is **carefully supervised** and the meat is enriched with our traditional mix of spices, which give the product the special slice

“a grana di riso” and its **delicate and sweet taste**.

There are available the **3 Kgs or half size** vacuum sealed package, with the **aging process of 60 days** minimum, or the **400 grs** one with **45 days aging**, perfect for retail.



205.1	Salame tipo Milano whole	kg 3
205.2	Salame tipo Milano half vacuum sealed	kg 1,5



206.1	Salame tipo Milano whole	gr 400
206.3	Salame tipo Milano sliced vacuum sealed	gr 200

Il Salame tipo Napoli

The “**unrefined**” **grinding process**, made with **Italian selected meats** such as “spalla” and “pancetta” in equal parts, **matches perfectly with crushed red pepper** for an authentic and spicy taste.

Suitable for who loves strong flavors, is one of the **most used ingredient for Italian Pizza**. For an economic version we use foreign meats, according to our client’s requests.



209.1	Salame Napoli Spicy Extra straight	gr 400
209.3	Salame Napoli Spicy Straight	gr 400
209.2	Salame Napoli Spicy Extra straight 2 pcs vacuum sealed	gr 800
209.4	Salame Napoli Spicy straight 2 pcs vacuum sealed	gr 800
210.1	Salame Napoli Spicy Extra sliced vacuum sealed	gr 200
210.2	Salame Napoli Spicy sliced vacuum sealed	gr 200



punta di coltello

Il Salame a punta di coltello

This is an **unique and precious product**, both for the **ingredients** and the particular **treatment**. Made of **selected Italian meats**, we use a **special part of the pork's back**, famous for its **lack of nerves**, which makes it softer, also known as "Braciola di Banco", because excellent cooked on the grill.

We reached its unicity thanks to a **less stressful process**, which is the "cubettatura" (dicing) created by a mechanic knife. Slow knead process, **natural wrap** and at least **40 days aged** make this product **tasty and refined**.



214.1	Salame a punta di coltello	gr 450
214.2	Salame a punta di coltello sliced vacuum sealed	gr 200
214.4	Salame a punta di coltello	gr 800

I Bracconieri

It is our **reply to the "Salame Cacciatore D.o.p"** since they have features in common such as **gluten free** and **no milk derivates**. It is available 150 or 180 gr. We created **4 different versions**: "The Classic" similar to Salame Toscano, "The Sweet", "The Spicy" and "The Truffle" one, the most loved one among foreign customers.



212.1	Classic Bracconiere	gr 150
212.2	Sweet Bracconiere	gr 150
212.3	Spicy Bracconiere	gr 150
212.4	Truffle Bracconiere	gr 150
212.5	Three Bracconiere vacuum sealed	gr 450

Le Salamelle

A **modern, young product**, suitable for **happy hours** and **appetizers** with **80% of less fats**. It is available in more versions: "**sweet**", "**spicy**" and "**truffle**". Perfect if eaten at its softer time, with less seasoning. Prepared in 500 gr or 250 gr size both straight.



207.1	Sweet whole Salamella	gr 500
207.2	Spicy whole Salamella	gr 500
207.3	Truffle whole Salamella	gr 500
208.4	Sweet straight Salamella	gr 250
208.5	Spicy straight Salamella	gr 250
208.6	Truffle straight Salamella	gr 250

La Salsiccia

Sausages

We propose a **wide range** of products in order to **answer to all kinds of need**.

The "**Toscana**" is famous for its **strong garlic taste**. **Selected national meats**, 60% "spalla" and 40% "pancetta". It is available even in the dough version.

The "**Comune**". We can **customize its taste** and the spices according to our customer's requests. Made of 30% national "spalla" and 70% "pancia".

The "**Natural**". **No preservatives or coloring**, 60% "spalla" and 40% "pancia" (belly), national origins.

The "**Magra**" (**low fat's percentage**). Very innovative sausage, created according to the new trends and flavors, **100% made of national "spalla"**.

The "**Aromatizzate**" or aromatized. The available versions are with **Fennel, Red pepper** and **Truffle** (70% spalla and 30% pancia)

The "**Americana**", for its particular **BBQ aroma**.

The "**Ristorazione**". The most suitable for **catering and restaurant uses**, 100% Pancia.

The "**Luganica**". Traditional northern Italy long version made of a selection of the best national meats 60% spalla and 40% pancia



301.1	Tuscan Sausage loose	gr 100
301.2	Tuscan Sausage loose	gr 80
301.4	Tuscan Sausage loose M.A.P.	kg 1,8
301.5	Tuscan Sausage loose M.A.P.	kg 3,5
301.7	Tuscan Sausage vacuum sealed	
301.8	Tuscan Sausage M.A.P cm 15	



303.1	Natural Sausage loose	gr 100
303.2	Natural Sausage M.A.P.	kg 1,8
305.3	Fennel Sausage loose	gr 100
305.4	Fennel Sausage M.A.P.	kg 3,5

302.1	Ho.re.ca Sausage loose	gr 100
302.2	Ho.re.ca Sausage M.A.P.	kg 3,5

305.5	Truffle Sausage	gr 100
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305.6	American Sausage loose	gr 100
305.7	American Sausage M.A.P.	kg 1,8
305.8	American Sausage M.A.P.	kg 3,5

307.1	"Magra" Sausage loose	gr 100
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305.1	Red Pepper Sausage loose	gr 100
305.2	Red Pepper Sausage M.A.P.	kg 3,5



304.1	Luganica Sausage loose	
304.2	Luganica Sausage M.A.P.	kg 3,5
304.3	Red Pepper Luganica Sausage	



308.1	Common Sausage loose	gr 100
308.2	Common Sausage M.A.P.	kg 1,8
308.3	Common Sausage M.A.P.	kg 3,5



301.3	Mignon Tuscan Sausage	gr 30/40
301.6	Mignon Tuscan Sausage M.A.P.	kg 3,5



Nazional Pancetta or bacon

Selected and carefully trimmed Italian meats, and skilful, balanced spicing make our products distinctive and valuable. “**Ri-gatino**” is the typical Tuscan expression that we use in this part of Italy to name the well known **Extended Bacon**.

We offer two different kinds of **Rolled Pan-cetta**, which differ in the previous treatment of meat skinning.

The **one with rind results appealing** especially when it is exposed on the supermarket or specialized stores counters. The other, **with no rind**, requires an **easier treatment** and it's more profitable.

The combination of two pancetta, carefully trimmed brought us to our special beacon so-called **Double Pancetta**, maximum expression of this unique taste.

For each product is available both the whole and the half vacuum sealed. For the extended and rolled versions, also pieces are available for retailers.

National Jowl bacon

A very “trendy” product, searched by the most important chefs for their special recipes and by traditional families who love its delicate taste and enjoy it with Italian bread.

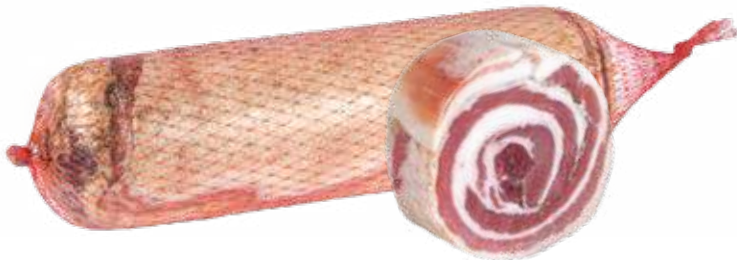
A perfect combination between the delicate “pancetta” meats and the pleasant softness of the seasoned Lard.

Aged for at least 90 days, it is cut “a goccia d’acqua” (as a water drop),it is our production stamp. Available as a whole piece to be cut or in pieces for retailers.

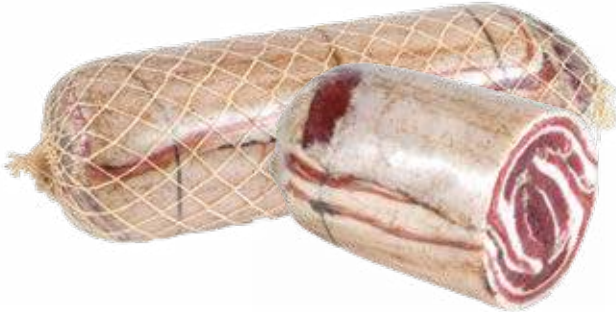


101.1 National extended Pancetta whole kg 3
101.2 National extended Pancetta half vacuum sealed kg 1,5
102.1 National extended Pancetta sliced vacuum sealed gr 400

103.1 National rolled Pancetta with rind whole kg 3
103.2 National rolled Pancetta with rind half vacuum sealed kg 1,5



104.1 National rolled Pancetta without rind whole kg 2,5
104.2 National rolled Pancetta without rind half vacuum sealed kg 1,25
105.1 National rolled Pancetta without rind sliced vacuum sealed gr 400



106.1 National double rolled Pancetta without rind whole kg 5
106.2 National double rolled Pancetta without rind half vacuum sealed kg 2,5



701.1 National Jowl bacon whole kg 1,5
701.2 National Jowl bacon whole vacuum sealed kg 1,5
702.1 National Jowl bacon sliced vacuum sealed gr 500

National Capocollo

This product, made of national meats of the highest quality, features the typical Tuscan taste for its strong flavor of garlic, black pepper and salt.

The particular cut (between upper neck and shoulder) and the treatment gives to each slice the traditional “marbled” aspect.

Aged for at least 60 days, the product shows an intense and delicate taste.

Available vacuum sealed whole and pieces.

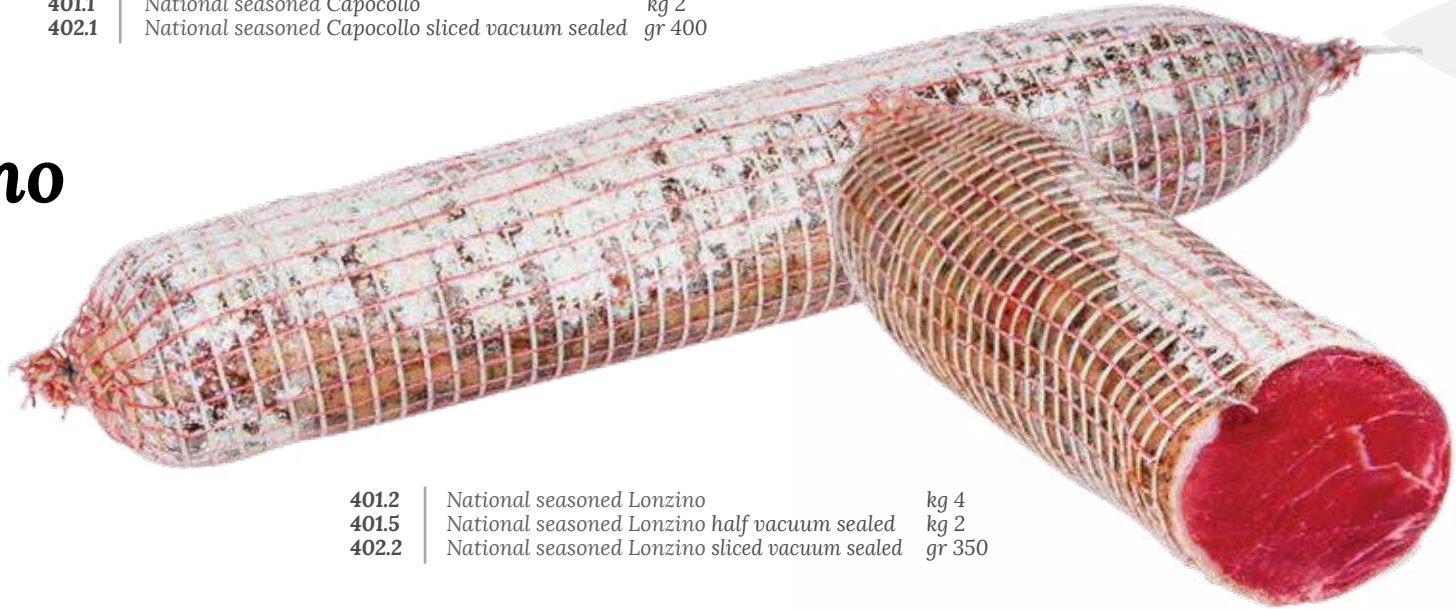


401.1 National seasoned Capocollo kg 2
402.1 National seasoned Capocollo sliced vacuum sealed gr 400

National Lonzino

Another “top” seller in our range comes from Italian boneless, selected sirloins, trimmed very carefully. It can be compared to “bresaola”, its nickname indeed is “Pork Bresaola”.

Aging lasts for at least 60 days. Available as whole, half, pieces vacuum sealed.



401.2 National seasoned Lonzino kg 4
401.5 National seasoned Lonzino half vacuum sealed kg 2
402.2 National seasoned Lonzino sliced vacuum sealed gr 350

The Lard

The salting process takes place in suitable tubs, and we use 6/7 cm thick slices seasoned with aromatics herbs.

After 6 months aging process, the product is ready to be vacuum packed. Available different weight, from 4 kg to 400 gr.



801.1 Seasoned Lard vacuum sealed kg 4
801.2 Seasoned Lard vacuum sealed kg 1
802.1 Seasoned Lard sliced vacuum sealed gr 400



Il Prosciutto

National Ham

501.1	National ham with black pepper	kg 9/10
501.2	National ham without black pepper	kg 9/10
501.3	National boneless ham vacuum sealed	kg 7,5/8
501.4	Contadino's ham with black pepper	kg 11/13

Prosciutto di Parma



502.1	Prosciutto di Parma con osso	kg 9/10
502.2	Bonless Prosciutto di Parma	kg 7,5/8

Seasoned pork thigh

504.1	Pork thigh with black pepper	kg 6/7
504.2	Pork thigh without black pepper	kg 6/7
504.3	Pork thigh with red pepper	kg 6/7
504.4	National pork thigh with black pepper	kg 7/8
504.5	National pork thigh without black pepper	kg 7/8
504.6	Pork thigh with pepper half vacuum sealed	
504.7	Pork thigh without pepper half vacuum sealed	

505.1	Pork thigh Extra sliced vacuum sealed	gr 600/800
505.2	Pork thigh earth vacuum sealed	kg 1/1,5
505.3	National pork thigh sliced vacuum sealed	gr 800/ kg 1
505.5	Pork thigh sliced vacuum sealed	gr 500/700

Seasoned shoulder

506.1	National pork seasoned shoulder with black pepper	kg 4/5
506.2	National pork boneless seasoned shoulder with black pepper	kg 2,5/3,5
507.1	National pork seasoned shoulder sliced vacuum sealed	gr 300/400



Foreign Ham

503.1	Foreign ham with black pepper	kg 6/7
503.2	Foreign ham without black pepper	kg 6/7
503.3	Foreign ham with black pepper	kg 6
503.4	Foreign ham without black pepper	kg 6
503.5	Foreign boneless ham	kg 5,5/6

I Cotti

Mallegato

601.1	Mallegato with grapes	kg 1/1,5
601.2	Mallegato without grapes	kg 1/1,5



Soppressata

602.1	Soppressata half vacuum sealed	kg 6
602.2	Soppressata half vacuum sealed	kg 4
602.3	Giant Soppressata half vacuum sealed	kg 30
603.1	Soppressata Sliced vacuum sealed	gr 400



Tronchetto arrosto

605.1	Roasted Tronchetto	kg 10/11
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Fegatelli

604.1	Fegatelli in pieces	6 packs
604.2	Fegatelli in pieces	2 packs
604.3	Grinded Fegatelli	6 packs
604.4	Grinded Fegatelli	6 packs





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