

TRADITIONAL ITALIAN DELI MEATS

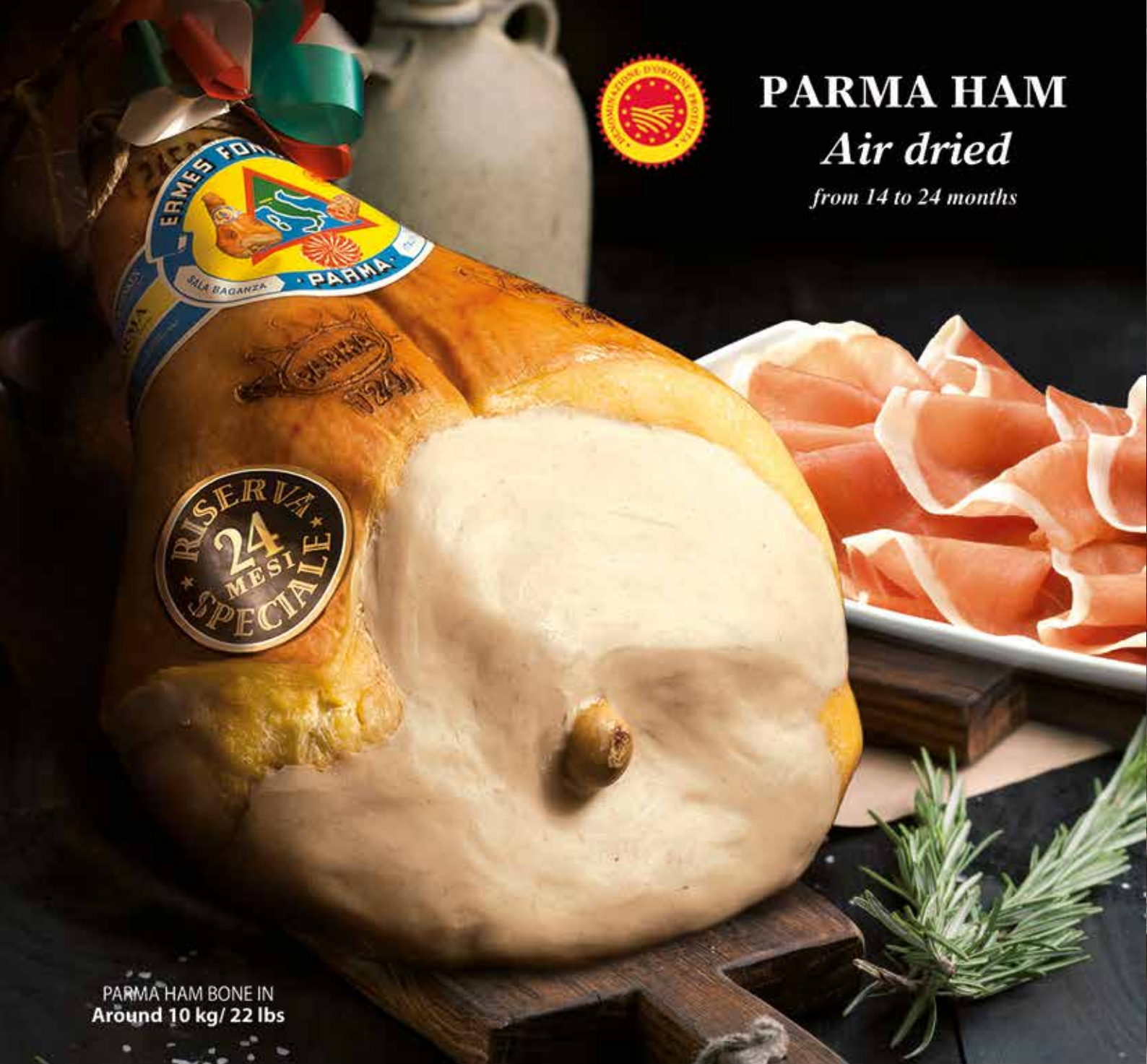




PARMA HAM

Air dried

from 14 to 24 months



PARMA HAM BONE IN
Around 10 kg/ 22 lbs

QUALITY
in many practical formats



DEBONED PRESSED
WASHED
Around 8 kg/17.6 lbs



DEBONED PRESSED VERY
WELL CLEANED
Around 8 kg/17.6 lbs



DEBONED ARTISANAL
VERY WELL CLEANED
Around 8 kg/17.6 lbs



DEBONED SKINNED
DELI LOAF
Around 6 kg/13.2 lbs



DEBONED
SKINNED BLOCK
Around 6 kg/13.2 lbs

Available in 14,16,18,20,22, & 24 months • Available also in half pieces
Shelf life of 365 Days • Units x case 1

GRANDUCA HAM

Air dried



GRANDUCA HAM BONE IN
Around 7 kg/15.4 lbs



DEBONED PRESSED
WASHED
Around 6 kg/13.2 lbs



DEBONED PRESSED VERY
WELL CLEANED
Around 6 kg/13.2 lbs



DEBONED ARTISANAL
VERY WELL CLEANED
Around 6 kg/13.2 lbs



DEBONED SKINNED
DELI LOAF
Around 5 kg/11lbs



DEBONED
SKINNED BLOCK
Around 5 kg/11lbs

Available also in half pieces
Shelf life of 365 Days • Units x case 1

SAN DANIELE HAM

Air dried

minimum 14 months



SAN DANIELE HAM BONE IN
Around 10 kg/22 lbs



DEBONED PRESSED
WASHED
Around 8 kg/17.6 lbs



DEBONED PRESSED VERY
WELL CLEANED
Around 8 kg/17.6 lbs



DEBONED ARTISANAL VERY
WELL CLEANED
Around 8 kg/17.6 lbs



DEBONED SKINNED
DELI LOAF
Around 6 kg/13.2 lbs



DEBONED
SKINNED BLOCK
Around 6 kg/13.2 lbs

Available in 14, 16, 18, 20, 22, & 24 months • Available also in half pieces
Shelf life of 365 Days • Units x case 1

CULATELLO and CULATTA

Air dried



**WHOLE
SKINNED V/P HPP**
Around 5 kg/11.02 lbs
shelf life of 180 Days



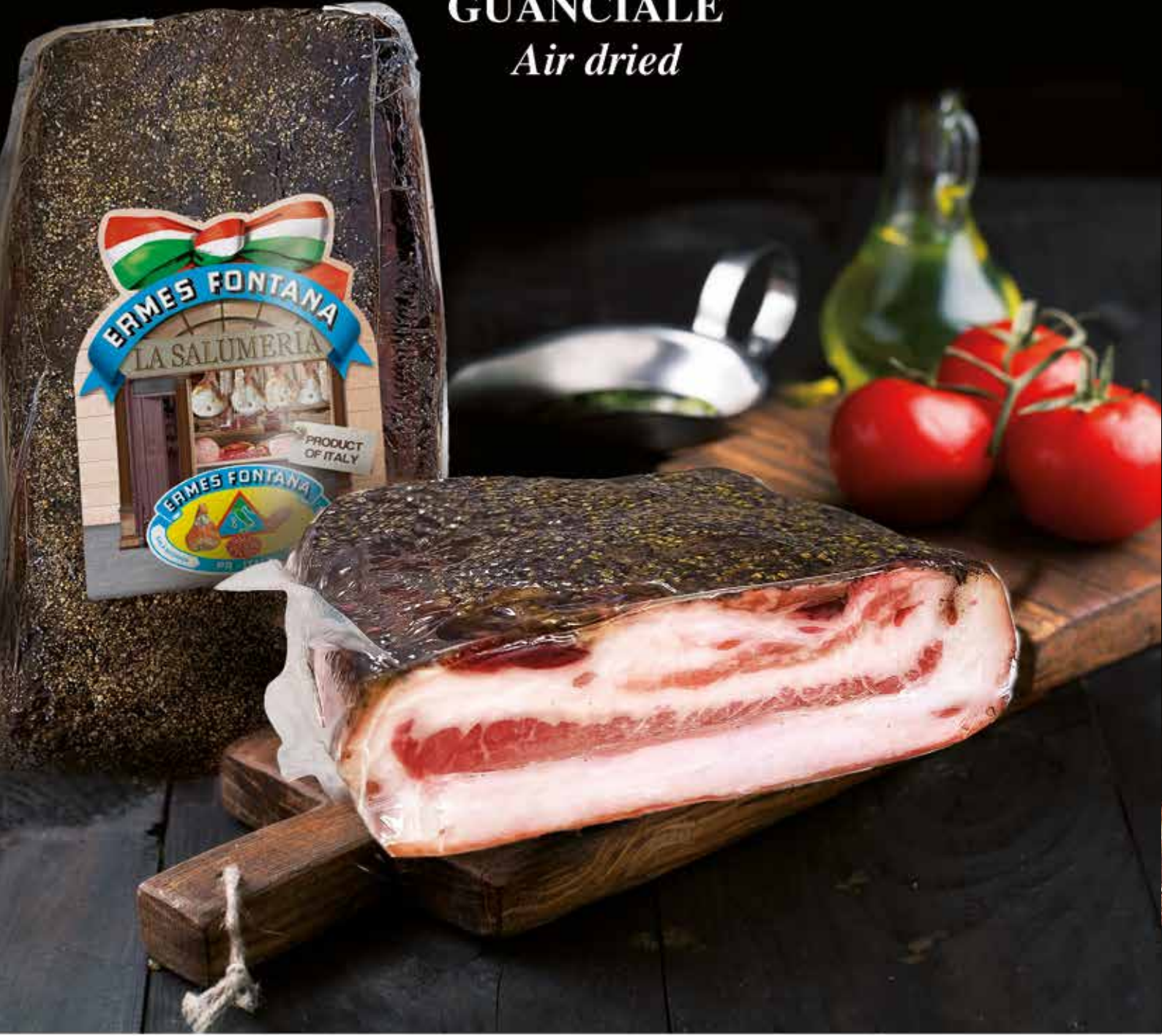
**HALVED
SKINNED V/P HPP**
Around 2,5 kg/5.5 lbs
shelf life of 180 Days



**WHOLE
SKINNED V/P HPP**
Around 2,5 kg/5.5 lbs
shelf life of 180 Days

GUANCIALE

Air dried



WHOLE

Around 2 kg/4.4 lbs
shelf life of 180 Days



HALVED

Around 1 KG/2.2 lbs
shelf life of 180 Days



2 SLICES

Around 200g/0.44 lbs
shelf life of 180 Days

SPECK STAGIONATO

Air dried



HALVED

Around 5 kg/11.02 lbs



SKINNED BLOCK

Around 2,5 kg/5.5 lbs



1 SLICE

Around 0,200g/0.44 lbs



COPPA DI PARMA P.G.I. COPPA EMILIANA

Air dried



COPPA DI PARMA P.G.I./ COPPA EMILIANA



WHOLE
SKINNED V/P HPP
Around 1,5 kg/3.3 lbs
shelf life of 180 Days

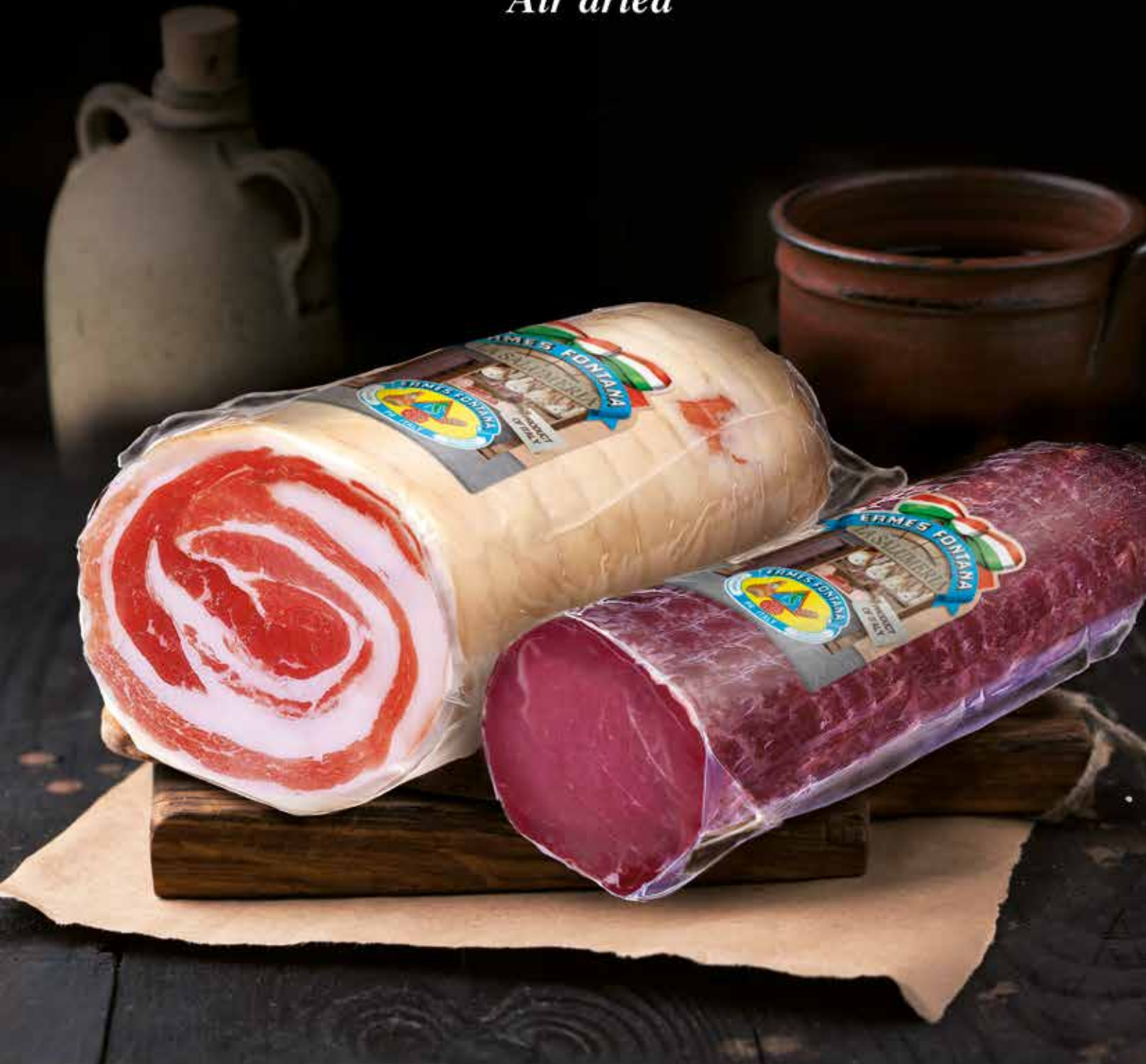
COPPA DI PARMA P.G.I./ COPPA EMILIANA



HALVED
SKINNED V/P HPP
Around 0,7 kg/1.5 lbs
shelf life of 180 Days

ROLLED PANCETTA and LOIN

Air dried



HALVED
SKINNED V/P HPP
Around 1,5 kg/3.3 lbs
shelf life of 180 Days



WHOLE
SKINNED V/P HPP
Around 3 kg/6.6 lbs
shelf life of 180 Days

HALVED
SKINNED V/P HPP
Around 1,5 kg/3.3 lbs
shelf life of 180 Days

MILANO SALAMI
finely minced
Air dried



WHOLE SKINNED V/P HPP
Around 3 kg/6.6 lbs
Caliber 90 mm/3.5 in
shelf life of 180 Days



HALVED SKINNED V/P HPP
Around 1,5 kg/3.3 lbs
Caliber 90 mm/3.5 in
shelf life of 180 Days



WHOLE SKINNED V/P HPP
Around 1,5 kg/3.3 lbs
Caliber 60 mm/2.36 in
shelf life of 180 Days



WHOLE SKINNED V/P HPP
Around 0,7 kg/1.5 lbs
Caliber 60 mm/2.36 in
shelf life of 180 Days

EMILIANO SALAMI

Mild and Hot Pepper

medium minced

Air dried



MILD



WHOLE SKINNED V/P HPP
Around 1,5 kg/3.3 lbs
Caliber 60 mm/2.36 in
shelf life of 180 Days

HALVED SKINNED V/P HPP
Around 0,7 kg/1.5 lbs
Caliber 60 mm/2.36 in
shelf life of 180 Days



WHOLE SKINNED V/P HPP
Around 3 kg/6.6 lbs
Caliber 90 mm/3.5 in
shelf life of 180 Days

HALVED SKINNED V/P HPP
Around 1,5 kg/3.3 lbs
Caliber 90 mm/3.5 in
shelf life of 180 Days

HOT PEPPER



WHOLE SKINNED V/P HPP
Around 1,5 kg/3.3 lbs
Caliber 60 mm/2.36 in
shelf life of 180 Days

HALVED SKINNED V/P HPP
Around 0,7 kg/1.5 lbs
Caliber 60 mm/2.36 in
shelf life of 180 Days



WHOLE SKINNED V/P HPP
Around 3 kg/6.6 lbs
Caliber 90 mm/3.5 in
shelf life of 180 Days

HALVED SKINNED V/P HPP
Around 1,5 kg/3.3 lbs
Caliber 90 mm/3.5 in
shelf life of 180 Days

SPIANATA SALAMI

Mild and Hot Pepper

medium minced

Air dried



MILD



WHOLE SKINNED V/P HPP
Around 2 kg/4.4 lbs
Shelf life of 180 days



HALVED SKINNED V/P HPP
Around 1 kg/2.2 lbs
Shelf life of 180 days

HOT PEPPER



WHOLE SKINNED V/P HPP
Around 2 kg/4.4 lbs
Shelf life of 180 days



HALVED SKINNED V/P HPP
Around 1 kg/2.2 lbs
Shelf life of 180 days

STROLGHINO SALAMI

Mild and Hot Pepper

medium minced

Air dried



AVAILABLE IN THE FOLLOWING FLAVORS

TRUFFLE



FENNEL



GARLIC



WINE



SMOKED



MILD



WHOLE SKINNED V/P HPP
Around 0,25 kg/0.55 lbs
Caliber 40 mm/1.57 in
shelf life of 180 Days

HOT PEPPER



WHOLE SKINNED V/P HPP
Around 0,25 kg/0.55 lbs
Caliber 40 mm/1.57 in
shelf life of 180 Days

PANCETTA TESA

Mild and Smoked bacon



HALVED
MILD

Around 1,5 kg/3.3 lbs
shelf life of 180 Days



HALVED
SMOKED

Around 1,5 kg/3.3 lbs
shelf life of 180 Days



2 SLICES
MILD - SMOKED
Around 200g/0.44 lbs
shelf life of 180 Days



MORTADELLA BOLOGNA P.G.I. MORTADELLA CASTELLARO

Plain and with Pistachio
Air dried



PLAIN



READY TO SLICE
Around 13 kg/
28.6 lbs
Caliber 210 mm/
8.2 in
Shelf life of
180 days



WHOLE
Around 6,5 kg/
14.3 lbs
Caliber 180 mm/
7 in
Shelf life of
180 days



HALVED
Around 6,5 kg/
14.3 lbs
Caliber 150 mm/
5.9 in
Shelf life of
180 days

WITH PISTACHIO NUTS



READY TO SLICE
Around 13 kg/
28.6 lbs
Caliber 210 mm/
8.2 in
Shelf life of
180 days

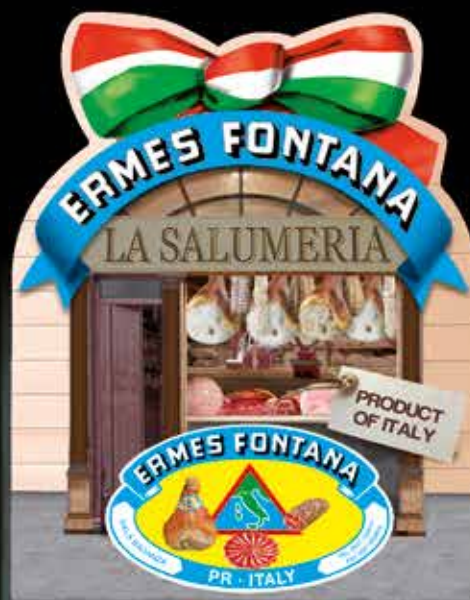


WHOLE
Around 6,5 kg/
14.3 lbs
Caliber 180 mm/
7 in
Shelf life of
180 days



HALVED
Around 6,5 kg/
14.3 lbs
Caliber 150 mm/
5.9 in
Shelf life of
180 days

WIDE RANGE OF COOKED HAMS



HQ ARTISAN
SHAPE COOKED HAM



HQ ARTISAN SHAPE COOKED HAM



WHOLE
Around 8 kg/17.6 lbs
Shelf life of 180 days

HALVED
Around 4 kg/8.8 lbs
Shelf life of 180 days

HQ COOKED HAM ROUND SHAPE WITHOUT RIND



READY TO SLICE
Around 5 kg/11 lbs
Shelf life of 180 days

SELECTED ARTISAN SHAPE COOKED HAM



WHOLE
Around 8 kg/17.5 lbs
Shelf life of 180 days

HALVED
Around 4 kg/8.8 lbs
Shelf life of 180 days

SELECTED ROUND SHAPE COOKED HAM WITHOUT RIND



READY TO SLICE
Around 5 kg/11 lbs
Shelf life of 180 days

SELECTED ARTISAN SHAPE COOKED HAM WITH HERBS



HALVED
Around 4 kg/8.8 lbs
Shelf life of 180 days

COOKED HAM WITH HERBS ROUND SHAPE WITHOUT RIND



READY TO SLICE
Around 5 kg/11 lbs
Shelf life of 180 days

PORCHETTA WITH RIND



READY TO SLICE
Around 5 kg/11 lbs
Shelf life of 180 days

LOIN READY TO SLICE



READY TO SLICE
Around 4 kg/8.8 lbs
Shelf life of 180 days

“WHOLE RANGE OF DELI MEATS AVAILABLE IN VARIOUS PACK SIZES AND FORMATS”



MAXI

mm
195 x 230
in
7.67 x 9



PDO PARMA HAM



ITALIAN CURED HAM



PGI COPPA DI PARMA



MILANO SALAMI



EMILIANO SALAMI
HOT PEPPER



SPIANATA SALAMI MILD

MIDI

mm
150 x 195
in
5.9 x 7.67



PDO
PARMA HAM



ITALIAN
CURED HAM



PGI COPPA
DI PARMA



MILANO
SALAMI



EMILIANO
SALAMI
HOT PEPPER



SPIANATA
SALAMI MILD

MINI

mm
130 x 230
in
5.1 x 9



PDO
PARMA HAM



ITALIAN
CURED HAM



PGI COPPA
DI PARMA



MILANO
SALAMI



EMILIANO
SALAMI
HOT PEPPER



SPIANATA
SALAMI MILD

PRODUCT DESCRIPTION	MAP	SHELF-LIFE	VP	SHELF-LIFE	WEIGHT
Maxi pack portrait	•	150			From 3 to 16 oz
Maxi pack landscape	•	150	•	180	From 3 to 16 oz
Midi pack	•	150	•	180	From 3 to 16 oz
Mini pack	•	150	•	180	From 3 to 16 oz

OUR COMPANY IN NUMBERS


35.000 m²
manufacturing area


200
employees


17
production departments


9
clean rooms


15
slicing lines


+ 70.000.000 €
turnover


45%
domestic share


55%
export share


+ 6.500.000 Kg
of processed meat


+ 500.000
cured hams


+ 15
different formats of
boneless hams available


+ 100
typical products of Italian charcuterie,
also PGI and PDO


+ 500
items in pre-sliced
packagings


30.000.000
pre-sliced packs
produced per year


+ 25
different packaging
formats

CERTIFICATIONS

The most important food certifications



HIGHER LEVEL
International Standard



GLOBAL STANDARD
Global Standard



Sistema Qualità



Sicurezza Alimentare



Certificazione Tracciabilità

Ethical and social responsibility



SALICOD COMPANY WITH
SOCIAL ACCOUNTABILITY
SYSTEM
CERTIFIED BY DNV



SAICOD COMPANY WITH
SAFETY SYSTEM
CERTIFIED BY DNV

Health and Safety on the job

Attention to carbon dioxide emissions



Inventario di GHG verificato per
Fontana Ermete S.p.A.
sito di via San Vitale n. 12 43038
Sala Baganza (PR) - Italia.
Anno di riferimento 2022.
Dichiarazione di verifica
n. IT24/0906/17



Partial CO₂ per 18 kg di Prosciutto di
Parma IGP 100% stagionato 12,44 mesi
confezionato con ossigeno verificato.
Site di produzione: via San Vitale,
n. 12 43038 Sala Baganza (PR) - Italia.
Credenziali del sistema: credito-topper.
Anno di riferimento: 2022.
Dichiarazione di verifica
n. IT22/0906/17

Sustainability Report



Attention and respect for environment



Environmental System



Energy Management System



EMAS
Certificata
ambasciata
verificata

Traceability



Lactose and gluten free Italian products

Organic products



Operatore Contrattato 7122
Codice Operatore di Contratto:
IT 80 009



Japan Agricultural Standards

Historic Trademark of National Interest



Research and development lab



Experimental Station for the
Food Preservation Industry



Laboratorio Qualifica di RAS
n. 10 n. di aprile 2014
Ministero
dell'Agricoltura e delle Risorse

Members of



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