

THE SALUMIFICIO "DELSANTE DALMAZIO & C. S.R.L." PRODUCTS

The DELSANTE DALMAZIO & C. S.R.L. factory was build in 1959 on the hills of Parma along the Parmaso and Parma rivers, about 8Km from Langhirano(PARMA), and has always been run by the current owners.

Delsante Dalmazio with the help of his son Rocco decided in the mid 90s to change their focus from dry-cured hams to niche deli-meats, characterized by top quality and freshness, but with the same family management.

Our production is characterized by craftsmanship and authenticity, the quantities produced are limited to favour high quality, which is also obtained thanks to the careful choice of the raw material that must be exclusively Italian meat.

The preparation is carried out by hand without adding any preservatives, as shows on the label of the finished product.

The excellence of our products is the result of a long experience gained in manufacturing deli-meats: from the use of top quality fresh pork to lengthy dry-curing in the air of the two rivers and the sea wind.

Tradition and quality since 1959.



Delsante Dalmazio & C. s.r.l.

Str. Val Toccana, 45/1 - 43020 Orzale di Naviano Degli Arduini (PR)

Cod. Fiscale/Partita IVA/iscr.reg. Imp. PR - IT 00165350349

Telefono: 0521 854126 - Fax 0521 854470

REA: PR nr. 77092 - Capitale Sociale 51.430,00 i.v. - CE IT 1966 L

www.salumidelsante.it - delsantedalmazio@libero.it