



CULATTA EMILIA

The haunches from pigs exclusively born and bred in Italy, specifically selected by abattoirs amongst the same prime cuts used for CULATELLO, give rise to CULATTA EMILIA DELSANTE, produced in compliance with the specifications of the Associazione Produttori Culatta Emilia. These specifications establish the production area, ingredients and maturation times. The production area covers part of the hills of the provinces of Parma, Reggio Emilia and Piacenza. The product is sold with a minimum maturation of 16 months and the only ingredient used is salt, with no additives or preservatives; it does not contain gluten.

The process is entirely made by hand following the tradition of old and expert butchers; the long maturation in the cellars allows the product to develop an excellent flavour and a unique aroma.

The characteristics, advantages and the convenience of this product are:

- The mildness of taste that is reminiscent of traditional deli meats from the past;
- Cost-effectiveness due to the high slicing yield;
- Easy slicing thanks to the deboning carried out before maturation;
- Shape and compactness that make it easy to handle;
- Easy storage in the refrigerator of the opened product with no risk of deterioration of its organoleptic qualities even after several weeks;
- The weight of Culatta Emilia Delsante that ranges between

