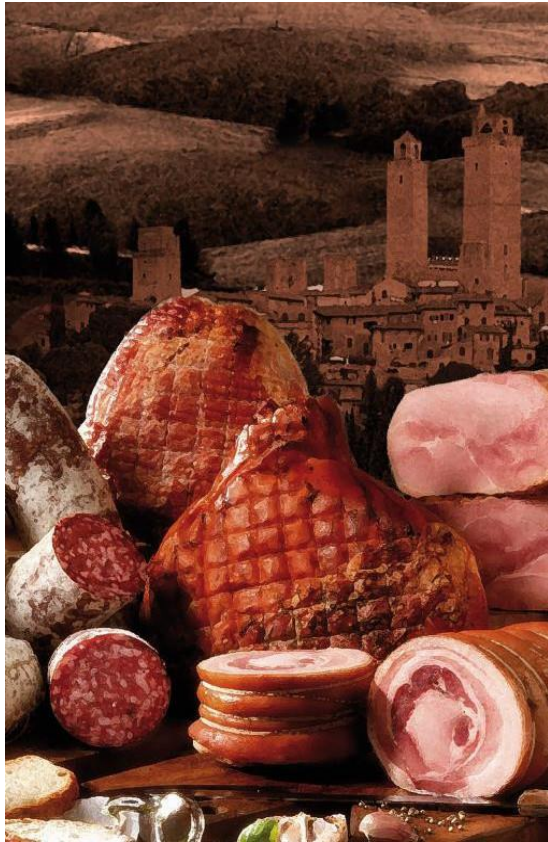




Introducing our company

SALUMIFICIO TOSCANO PIACENTI S.p.A.

History



Our story began in Tuscany in 1957.

Tuscany is an evocative land made of tradition, history, art and poetry.

San Gimignano is located in this seductive setting with its fifteen ancient towers, surrounded by rolling hills and rows of green cypresses.

Salumificio Toscano Piacenti is an efficient family-run company with ancient roots, an authentic history permeated with traditions and true flavors.

Facilities



FACILITY 1:

- 8000 mq;
- Production of Tuscan Ham PDO, Roasted , Sausages and Specialties.



FACILITY 2:

- 4000 mq;
- 2 pre sliced production lines.



CLEAN ROOMS FOR SLICING:

We have 2 clean rooms in Class 1,000 and 10,000 (US FED STD 209E). The rooms have a sophisticated ultrafiltration system for the elimination of particles and contaminants.

Certifications & Quality



BRC Food

(British Retail Consortium) Grade A

IFS Food

(International Feat. Standard) Highest grade

USDA/FSIS/APHIS – Export USA

UNI EN ISO 22005

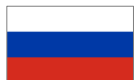
UNI EN ISO 9001



CONSORTIUMS MEMBERS

- ☐ Prosciutto Toscano PDO
- ☐ Finocchiona IGP
- ☐ Salamino Italiano alla Cacciatora PDO

COUNTRY WE ARE CURRENTLY APPLYING FOR EXPORT LISTS:



Russia

Colombia



China

Taiwan



EXPORT COUNTRIES



Australia

Mexico



Brasil

Panama



Canada

South Korea



Japan



Hong Kong

USA



Where you can find us



COUNTRIES



Italy



United States



Canada



Germany



France



Australia

Private Label and Italian G.D.O.



We work with all the most famous and important food companies in Italy as private label as you can see below:



Italian excellence also available in a "Fast Gourmet" version, ready to eat directly from the 100% sustainable tray, for a contemporary lifestyle attentive to pleasure

The art of Goodness

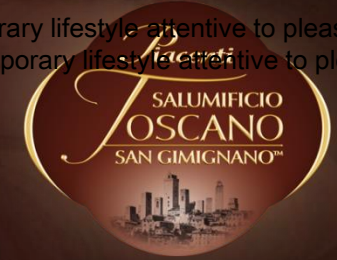


THE ART OF GOODNESS - 100% made in Tuscany

Our Italian excellence is also available in a "Fast Gourmet" version, ready to eat directly from the 100% sustainable tray.

Our mission is to offer to all international consumers a 100% made in Italy gourmet experience, suitable for any consumption occasion - from breakfast to aperitifs or to the haute cuisine of starred chefs - strongly connoted on the values of sustainability and excellence.

We would like to make our Tuscan know-how accessible 7/24 in the major retail chains, HORECA and international offline and online market places.



The art of Goodness

THE ART OF GOODNESS - 100% made in Tuscany - COLLABORATIONS

PIZZA

6 gourmet pizzas called The Magnifiche created by the Gambero Rosso award winning pizza maker Stefano Canosci one of the best pizza maker in town!!! <https://www.chiccocolle.it/>

The main condiment of the pizzas are our cured meats and they are served at the table in 100% recyclable single dose trays. In this way they are a guarantee of foodsafety, freshness and they are able at the same time to maintain all their organoleptic qualities.

CHEF ALDO LIGUORO - <https://www.aldoliguoro.com/ristorante-gusto-secondo-me-chianti/>

The Neapolitan master has created exclusively for us with our yummy specialties a lot of recipes. Gusto secondo me, his restaurant, is an unconventional location that hosts an innovative cuisine as well.

MIXOLOGY PRUNETI

We realize also a special booklet for mixology aperitif with STP products as key ingredients. In the next slides you can find a few photos for this project in collaboration with:

<https://www.pruneti.it/it/la-storia.html>

Gourmet Pizzas «Le Magnifiche»



100% MADE IN TUSCANY



www.piacenti.com



Specialties



All the specialties from Salumificio Toscano Piacenti are characterized by peculiarities that make them unique

Cooked Range

Tuscan Roasted Loin
Tuscan Roasted Porchetta
Turkey National Breast
Grilled ham

Sausages

All Natural
Fileria Toscana – Tuscan supply chain
Buone Così ready in 2 minutes

Cured hams

Prosciutto Toscano PDO
Antico de' Medici

Other:

Spalla Stagionata di suino
Capocollo Stagionato
Pancetta Tesa
Rigatino a lunga stagionatura

Terre di San Gimignano

All the products come from a Tuscan supply chain authentic, certified, sustainable.

Sliced Range

All products are available in 100% recyclable trays

Salami

Tuscan Salami
Finocchiona I.G.P. – Wild fennel seeds salami

Cinta Senese PDO and Wild Boar Range

Prosciutto da "Cinta Senese DOP"
Salsiccia da "Cinta Senese DOP"
Salame da "Cinta Senese DOP"
Pancetta da "Cinta Senese DOP"
Lardo da "Cinta Senese DOP"
Salame di cinghiale/suino
Salsiccia di cinghiale/suino

Terre di San Gimignano



Terre di San Gimignano is an authentic, certified and sustainable Tuscan supply chain project



MEAT

Indigenous pigs, suitable for outdoor farming in Tuscany, with standards that go beyond the EU standards of Animal Welfare, fed with cereals and vegetables.

INGREDIENTS

Exclusive use of typical ingredients from local organic productions.

Exclusive use of aromatic herbs and spices from local producers or used in the historical tradition of local gastronomy.

RECIPES

Without the addition of preservatives or other processing aids.

Truffle Cooked ham



ROASTED RANGE



Cooked Ham tied by hand to the truffle.

It is an extremely high quality ham, obtained only from selected fresh pork legs, with the addition of over **200g of fine black truffles.**

The careful craftsmanship of the production process, through **hand tying and slow cooking**, ensures soft slices with a delicate taste.

Without allergens, without added glutamate and polyphosphates.

Tuscan Roasted Ham



ROASTED RANGE



Our Tuscan Roasted Ham is a high quality product, obtained only by selected fresh pork legs, without allergens, without glutamate and without added polyphosphates.

The artisanal production guarantees through a perfect cooking in grills a soft but gently spicy taste and smooth slices.

Tuscan Roasted Turkey Breast



ROASTED RANGE



We only use a fresh, whole cut Italian turkey breast, without secondary trimmings or recovered meat.
The breast retains its original shape, well evident in each slice.

Very lean, white and soft meat with excellent nutritional properties as low fat and high protein contents.

Tuscan Roasted Loin



ROASTED RANGE



Slowly cooked for more than 10 hours
Marinated for 48 hours
with aromatic herbs and spices.
Very lean, white and soft meat with excellent taste and
nutritional properties.

Roasted Porchetta



COTTI E ARROSTI



Slowly cooked for more than 10 hours.

Marinated for 2 days

with herbs and spices according to the oldest Tuscan
gastronomic tradition.

Our Roasted porchetta is brined with a mix of rosemary, black
and white pepper, garlic, laurel, sage and wild juniper berries
that are the secret of its exclusive taste and intense scent.

Tuscan Salami



An old style Tuscan Salami, with strong flavors and a full taste rich of unforgettable smells of fresh garlic and mashed black pepper.

Its name came from the typical salting process that ensure the product all the characteristics.

The lean part is minced and joined to the cubet lard mixed with spices, garlic and mashed black pepper. The meat is canned in natural casings and dried in warm rooms with a temperature between 17°C e 24°C.

According to the weight, the seasoning lasts from 8 to 60 days in cold and dry room until a complete maturation.

Finocchiona IGP



A Tuscan typical and traditional product: fresh pork meat is mixed with pork fat, spices and wild fennel seeds.

The mixture, after few hours in cold drying rooms, it is canned in natural casings.

The process goes on in drying rooms with temperature and humidity controlled for a week. According to the weight, Finocchiona went through a seasoning process for minimum 45 days.

Mixology - Pruneti

100% made in Tuscany



100% MADE IN TUSCANY



Sbriciolona di San Gimignano



Obtained only from
selected italian raw materials
and Italian wild fennel seeds.
The fennel seeds pleasantly characterize the flavor.

The average weight is about 400g.

Salame Toscano 500g



An old style Tuscan Salami, with strong flavors and a full taste rich of unforgettable smells of fresh garlic and mashed black pepper.

The lean part is minced and joined to the cubet lard mixed with spices, garlic and mashed black pepper.

We use only selected italian meat.

Average weight 500g

Wild boar salami



A traditional salami with wild boar meat (characterized by a red, deeply, flavored muscle) and with the presence of swine cuts that partially migrate the strong taste of wild boar, leaving a good, particular aroma.

Average weight 500g ca.

Salami



The little Salamis of our Ambient temperature line are practical and easy to handle with a wide choice that does not compromise taste and quality of an artisanal production.

It is possible to store them at room temperature, in a cool and dry place.
Fixed weight 180 gr.

Prosciutto Toscano PDO



The hams are only obtained from the first class pork legs approved by the official Consortium.

The crown is wider than the other hams for an easier penetration of the salt and the various aromas.

Sea salt, black pepper, garlic and juniper berries bring an intense aroma with a strong flavor.

The art of Goodness

Oliveto: Gin, succo d'arancia e
Monocultivar Leccino Pruneti



100% MADE IN TUSCANY



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Antico de' Medici Seasoned pork leg



CURED PRODUCTS



In the Tuscan countryside in the past people used to salt the pork leg only after they removed the bone. In this way they ensured perfect seasoning and the best flavor.

Antico de 'Medici proposes the full and authentic taste of that tradition.

We use only the best pork leg, in quality and size. They are salted with a mix of spices and wild Tuscan juniper berries.

Spalla Stagionata



CURED PRODUCTS



Only the best pork cuts, cured with sea salt and premium spices.
A jewel of the Tuscany butchery art retrieved using typical recipes and traditional practices.

Seasoned ham with pepper



ALTRI CRUDI



We use selected pork legs from European Community countries.

After salting with salt and pepper, the ham is matured for about 7/8 months.

A strong and tasty flavors according to the typical tradition of central Italy.

Tuscan Pancetta



CURED PRODUCTS



Our pancetta alternates a part of fat on the outside with a leaner one on the inside, for a soft consistency.

Capocollo



CURED PRODUCTS



One of the best cut of pork meat accurately prepared to preserve softness and savor.

Its particular structure with the presence of little fat stripes between soft muscle masses, gives the product a particular texture.

Cinta Senese PDO ham



CINTA SENESE PDO



Valuable products from the oldest native pork breed of Tuscany, bred in the wild and fed exclusively with natural forages.

It is seasoned with the whole leg of pork, including the knuckle.

Cinta Senese PDO pancetta



CINTA SENESE PDO



Valuable products from the oldest native pork breed of Tuscany, bred in the wild and fed exclusively with natural forages.

A very tasty well seasoned bacon from the best part of Cinta Senese pork belly.

Cinta Senese PDO lardo



CINTA SENESE PDO



Valuable products from the oldest native pork breed of Tuscany, bred in the wild and fed exclusively with natural forages

It is squared in shape and very thick with a delicate but savory taste emphasized by typical notes of hazelnut.

Cinta Senese PDO sausages



CINTA SENESE PDO



Valuable products from the oldest native pork breed of Tuscany, bred in the wild and fed exclusively with natural forages.

A sausage with a short maturation, characterized by an intense color and by a deep savor.

Cinta Senese PDO salami



CINTA SENESE PDO



Valuable products from the oldest native pork breed of Tuscany, bred in the wild and fed exclusively with natural forages.

Lean cuts of meat are mixed with a few fat, making a very tasty salami.

Salumificio Toscano Piacenti

X un Mondo +



STP per un mondo + "is the reconversion project - already presented to our customers, press and public - on which our company has been committed for quite a long time. We are sure that this project will lead us in the next 10 years to important improvement objectives for ethics and sustainability.

An ambitious path, in which the replacement of the trays of our cold cuts wants to be an important first step that involved also an important technological effort able to carry us to a significant result for the conservation of the world in which we live.

Salumificio Toscano Piacenti

X un Mondo +



SLICED RANGE

Below you can find photos of our new line with **100% recyclable** trays (PET-1).

This packaging is composed of **90% recycled raw material with a 30% reduction in the amount of plastic compared to the previous one**: a concrete help for the environment. That doesn't impose compromises on **elegance, comfort and performance**.

The new label, designed for the occasion, will highlight the new range thanks to the presence of the **"STP per un mondo +"** mark.



www.piacenti.com





Sliced Range STP Roasted Products 100% recyclable trays



SLICED RANGE



Product Description	Meat Origin	Weight - KG	Pcs/CT	U.M.	Shelf life DAYS
PROSCIUTTO COTTO DI ALTA QUALITA' LEGATO A MANO g90	UE	0,09	10	NR	31
PROSCIUTTO COTTO ARROSTO DI ALTA QUALITA' g90	UE	0,09	10	NR	31
PETTO DI TACCHINO ARROSTO g100 2% DI GRASSI 100% ITALIANO	ITALIA	0,10	10	NR	31
ARISTA ARROSTO ALLA GRIGLIA g 90 ATP	ITALIA	0,09	10	NR	31
PORCHETTA ARROSTO alla TOSCANA g 90	ITALIA	0,09	10	NR	31
SOPRASSATA TOSCANA g 90 atp	ITALIA	0,09	10	NR	31
PROSCIUTTO ARROSTO AL TARTUFO 80g	UE	0,08	10	NR	31
PORCHETTA AL TARTUFO 80g	ITALIA	0,08	10	NR	31



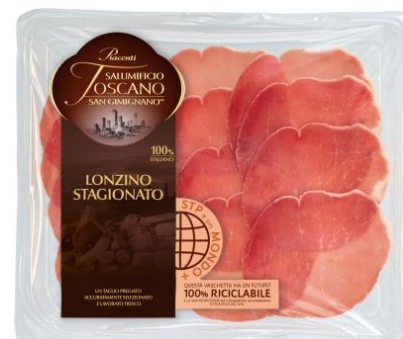
Sliced Range STP

Cured products and ham

100% recyclable trays



SLICED RANGE



Product Description	Meat Origin	Weight - KG	Pcs/CT	U.M.	Shelf life DAYS
PROSCIUTTO TOSCANO DOP G 90 atp	ITALIA	0,09	10	NR	60
ANTICO DE' MEDICI G 90 atp	UE	0,09	10	NR	60
SPALLA STAGIONATA alla TOSCANA g 90 atp	ITALIA	0,09	10	NR	60
LONZINO STAGIONATO g 90 atp	ITALIA	0,09	10	NR	60
CAPOCOLLO STAGIONATO g 90 atp	UE	0,09	10	NR	60
RIGATINO alla TOSCANA g 90 atp	ITALIA	0,09	10	NR	60
PANCETTA alla TOSCANA ARROTOLATA g 90 atp	ITALIA	0,09	10	NR	60
POLPA STAGIONATA di CINGHIALE g 80 atp	ITALIA/UE	0,08	10	NR	60



Sliced Range STP Salami 100% recyclable trays



SLICED RANGE



Product Description	Meat Origin	Weight - KG	Pcs/CT	U.M.	Shelf life DAYS
SALAME TOSCANO g 90 atp	ITALIA	0,09	10	NR	60
FINOCCHIONA IGP g 90 atp	ITALIA	0,09	10	NR	60
FINOCCHIONA IGP fetta GRANDE g 90 atp	ITALIA	0,09	10	NR	60
SALAME DI CINGHIALE g 80 atp	ITALIA/UE	0,08	10	NR	60
PROSCIUTTO TOSCANO DOP + CAPOCOLLO STAGIONATO + SALAME TOSCANO	ITALIA	50+50	10	NR	31
PROSCIUTTO TOSCANO DOP + PECORINO TOSCANO DOP	ITALIA	50+50	10	NR	31
FINOCCHIONA IGP + PECORINO TOSCANO DOP	ITALIA	50+50	10	NR	31

www.piacenti.com





Sliced Range STP Cinta Senese PDO 100% recyclable trays



SLICED RANGE



True excellence of Tuscan production, the Cinta Senese is a breed with distant origins, already depicted in the frescoes of the Palazzo Pubblico in Siena.



Only the products that come from animals who live freely, feeding themselves with wild cereals and berries will be able to obtain the prestigious "P.D.O." mark. For this reason the breeders need to follow strictly specifications and rules that enhances the characteristics of the breed in order to offer a unique product with ancient flavors. We have the full and authentic taste of this range in a practical 100% recyclable tray.

Product Description	Meat Origin	Weight - KG	Pcs/CT	U.M.	Shelf life DAYS
PANCETTA DA CINTA SENESE DOP 80g atp	ITALIA	0,08	10	NR	60
LARDO DA CINTA SENESE DOP 80g atp	ITALIA	0,08	10	NR	60
SALAME DA CINTA SENESE DOP 80g atp	ITALIA	0,08	10	NR	60
ARISTA ARROSTO DA CINTA SENESE DOP AFF. 80g atp	ITALIA	0,08	10	NR	31
PROSCIUTTO CRUDO DA CINTA SENESE DOP AFF. 80g atp	ITALIA	0,08	10	NR	60
PROSCIUTTO COTTO ARROSTO DA CINTA SENESE DOP AFF. 80g atp	ITALIA	0,08	10	NR	31

Salumificio Toscano Piacenti X un Mondo +



SLICED RANGE

Below you can find photos of our new line with **100% recyclable** trays (PET-1).

This packaging is composed of **90% recycled raw material with a 30% reduction in the amount of plastic compared to the previous one**: a concrete help for the environment. That doesn't impose compromises on **elegance, comfort and performance**.

The new label, designed for the occasion, will highlight the new range thanks to the presence of the **"STP per un mondo +"** mark.





Sliced Range

Terre di San Gimignano

100% recyclable trays



SLICED RANGE



Our pork Supply Chain is a network of Tuscan companies that respect a Technical Ethical Code to protect the origin and quality of the products.

The meats come from native animals, suitable for rustic farming and with access to the outdoors, exclusively born and raised in Tuscany, with rules that go beyond the EU standards of animal welfare and with a diet rich in cereals and vegetables.

Typical ingredients come exclusively from local producers. The recipes belong to the historical tradition of the local gastronomy of the area.

Terre di San Gimignano is an authentic, certified and sustainable Tuscan supply chain. Their products have a unique and authentic flavor according to a sustainable economic model that brings wealth back to where it was generated.

Product Description

PROSCIUTTO COTTO TOSCANO DI FILIERA ALTA QUALITA' g 90

PROSCIUTTO ARROSTO DI FILIERA ALLORO E BACCHE DI GINEPRO g 90

PORCHETTA DI FILIERA GLASSATA AL MIELE CON "ZAFFERANO DI SAN GIMIGNANO DOP" g 90

ARISTA DI FILIERA ALLA SALVIA E VERNACCIA DI SAN GIMIGNANO DOP g 90

SCAMERITA DI FILIERA ALL'AGRESTO TOSCANO g 90

FINOCCHIONA IGP DI FILIERA g 90

SALAME RUSTICO DI FILIERA AL VINO ROSSO g 90

RIGATINO TOSCANO DI FILIERA LUNGA STAGIONATURA g 90

LOMBO TOSCANO DI FILIERA LUNGA STAGIONATURA g 90

Meat Origin

ITALIA

ITALIA

ITALIA

ITALIA

ITALIA

ITALIA

ITALIA

ITALIA

ITALIA

Weight - KG

0,09

0,09

0,09

0,09

0,09

0,09

0,09

0,09

0,09

Pcs/CT

12

10

10

10

10

10

10

10

10

U.M.

NR

NR

NR

NR

NR

NR

NR

NR

NR

Shelf life DAYS

31

31

31

31

31

60

60

60

60

Salumificio Toscano Piacenti X un Mondo +



SLICED RANGE

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Sliced range Terre di San Gimignano 100% recyclable trays



SLICED RANGE



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Product Description	Meat Origin	Weight - KG	Pcs/CT	U.M.	Shelf life DAYS
PROSCIUTTO COTTO TOSCANO DI FILIERA ALTA QUALITA' g 90	ITALIA	0,09	12	NR	31
PROSCIUTTO ARROSTO DI FILIERA ALLORO E BACCHE DI GINEPRO g 90	ITALIA	0,09	10	NR	31
PORCHETTA DI FILIERA GLASSATA AL MIELE CON "ZAFFERANO DI SAN GIMIGNANO DOP" g 90	ITALIA	0,09	10	NR	31
ARISTA DI FILIERA ALLA SALVIA E VERNACCIA DI SAN GIMIGNANO DOP g 90	ITALIA	0,09	10	NR	31
SCAMERITA DI FILIERA ALL'AGRESTO TOSCANO g 90	ITALIA	0,09	10	NR	31
FINOCCHIONA IGP DI FILIERA g 90	ITALIA	0,09	10	NR	60
SALAME RUSTICO DI FILIERA AL VINO ROSSO g 90	ITALIA	0,09	10	NR	60
RIGATINO TOSCANO DI FILIERA LUNGA STAGIONATURA g 90	ITALIA	0,09	10	NR	60
LOMBO TOSCANO DI FILIERA LUNGA STAGIONATURA g 90	ITALIA	0,09	10	NR	60

Sausages – Terre di San Gimignano



SAUSAGES



Produced only with
fresh pork meat.

The process follows a traditional receipt
using natural casings.

Without added water.

No garlic.

Vacuum packed.

Fixed Weight 300g.

Shelf life 45gg.

Product Description	Meat Origin	Weight - KG	Pcs/CT	U.M.	Shelf life DAYS
SALSICCIA TOSCANA DI FILIERA 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA DI FILIERA PICCANTE 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA DI FILIERA AL FINOCCHIO SELVATICO 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA DI FILIERA ALLA PROVOLA 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA DI FILIERA ALLE RAPE 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA DI FILIERA ALLA PROVOLA 1 kg ca. sv.	ITALIA	1,00	2	NR	45

The art of Goodness'

"Le Magnifiche" Pizza Maker Stefano Canosci



100% MADE IN TUSCANY



www.piacenti.com



All Natural Sausages



Produced only with
fresh pork meat.

The process follows a traditional receipt
using natural casings.

Without added water.

No garlic.

Vacuum packed.

Fixed Weight 300g.

Shelf life 45gg.

Product Description	Meat Origin	Weight - KG	Pcs/CT	U.M.	Shelf life DAYS
SALSICCIA TOSCANA 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA PICCANTE 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA AL FINOCCHIO SELVATICO 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA ALLA PROVOLA 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA AL TARTUFO 4pz 300g	ITALIA	0,30	10	NR	45
SALSICCIA ALLE RAPE 4pz 300g	ITALIA	0,30	10	NR	45

Cinta Senese PDO Sausages



True excellence of Tuscan production, the Cinta Senese is a breed with distant origins, already found in the frescoes of the Palazzo Pubblico in Siena.

Only the products that come from animals who live freely, feeding themselves with wild cereals and berries will be able to obtain the prestigious "P.D.O" mark. For this reason the breeders need to follow strictly specifications and rules that enhances the characteristics of the breed in order to offer a unique product with ancient flavors.

S.T.P. proposes the full and authentic taste of this product range in fixed weight sausages(300 gr)

Product Description	Meat Origin	Weight - KG	Pcs/CT	U.M.	Shelf life DAYS
SALSICCIA DA CINTA SENESE DOP 4pz 300g	ITALIA	0,30	10	NR	45

Buone Così Sausages



SAUSAGES

"BUONE COSÌ,"



**Buone Così,
sausages ready in 2 minutes.**

An exclusive technological process, partly secret, which allows you to wait just a few seconds to enjoy the unique and full taste of sausages.

Without added water, prepared with fresh and all natural ingredients - including casings - according to the authentic traditional recipe, rich in flavor, without garlic.

Fixed weight 300g – Shelf life 90 days

Product Description	Meat Origin	Weight - KG	Pcs/CT	U.M.	Shelf life days
SALSICCIA "BUONA COSÌ" AL NATURALE 300g – NATURAL	ITALY	0,30	8	NR	90
SALSICCIA "BUONA COSÌ" AL FINOCCHIO 300g – FENNEL SEEDS	ITALY	0,30	8	NR	90
SALSICCIA "BUONA COSÌ" PICCANTE 300g – HOT CHILI	ITALY	0,30	8	NR	90
SALSICCIA "BUONA COSÌ" ALLA PROVOLA 300g – PROVOLA CHEESE	ITALY	0,30	8	NR	90

Spesse & Volentieri – Thick and quick



THICK AND QUICK



Roasted tradition
products...in the plate
in 90"

TUSCAN ROASTED PORCHETTA SLOWLY COOKING
TUSCAN ROASTED HAM SLOWLY COOKING
TUSCAN ROASTED LOIN SLOWLY COOKING
TUSCAN ROASTED COPPA SLOWLY COOKING
Quick and easy to use in microwave, oven
and pan.



Product Description	Meat origin	Weight KG	Pcs/CT	U.M.	Shelf life DAYS
FETTE SPESSSE DI PROSCIUTTO ARROSTO PF 180g ATP – ROASTED HAM	UE	0,18	8	NR	35
FETTE SPESSSE DI PORCHETTA ARROSTO PF 180g ATP – ROASTED PORCHETTA	ITALIA	0,18	8	NR	35
FETTE SPESSSE DI ARISTA ARROSTO PF 180g ATP – ROASTED LOIN	ITALIA	0,18	8	NR	35
FETTE SPESSSE DI COPPA ARROSTO PF 180g ATP – ROASTED COPPA	ITALIA	0,18	8	NR	35



Thanks for your attention

SALUMIFICIO TOSCANO PIACENTI S.p.A.