



THE SALUMIFICIO PERNIGOTTI

**A story of quality and passion
for four generations.**

The area near the town of Tortona (Piemonte Region) has been renowned for the traditional production of cooked ham for centuries, the expertise acquired in this field is in fact a legacy of the French domination at the end of 18th century. Salumificio Pernigotti has been trading in the area for four generations.

The traditional plant, located near the village of Carezzano, which lies on the rolling hills on the right side of the river Scrivia, is specialized in the production of various kinds of cold meats and salami from the rigorously selected meat of heavy pigs bred in Piedmont and Lombardy. Great-grandfather Francesco established the family butchery business in Carezzano at the beginning of 20th century.







COOKED HAM (PROSCIUTTO COTTO)

7

Thinly sliced to enhance freshness, the Gran Cotto Pernigotti can be enjoyed with toasted bread or breadsticks. It is made of selected hind legs of domestic heavy pigs bred in Italy, using the traditional method of "injection salting".
Ingredients: pork, salt, dextrose, sucrose, natural flavors.
Antioxidant: E301.
Preservative: E250.
Average shelf life: 150 days.
Conservation instruction: vacuum-packed from 0 to 5° C. pH: 7,5 allergen free. Free water lower than 0,98.



SALTING IN THE VEIN

A tradition handed down from father to son.

Franco and Carlo Pernigotti follow the tradition: the recently built new plant, where all the processing is handmade, is designed to enable a limited traditional production, which allows to follow the tradition of manually salting the hind legs with an intravenous injection: the most important secret in obtaining quality hams. The method used by the Pernigotti family consists in injecting the hind leg intravenously with a combination of water, salt and natural flavorings, which allows the brine to spread evenly in the tissues through the capillary vessels, preventing the muscle fiber from being damaged, hence assuring the quality of the end product. Once selected the hind legs of heavy pigs, weighing on average between 180 Kg and 190 Kg, the procedure involves salting them by intravenous injection, then immersing them in brine about 200 hours.

The industrial procedure, on the other hand, consists in using an automatic device to inject the brine directly in the meat. Afterwards the hind legs are processed with an automatic massaging machine.

The 30 hour process allows salt absorption through the muscular fiber

and could damage the tissues after the immersion in brine, the hind legs are de-boned by hand, put in moulds and baked. Baking time is about 1 hour per kilo at a maximum temperature of 80°C. Once the hams are ready, they are stored in a cooling room for about 48 hours, then vacuum-packed. The superior Gran Cotto Pernigotti is now ready to be enjoyed. The brine does not contain polyphosphates which could compromise the wholesomeness and naturalness of the product. The production cycle does not involve the use of ingredients often present in industrial processing, such as milk proteins (lactose, casein, skimmed or powder milk) and gluten, which are increasingly the cause of food allergies.





RAW SALAMI TRONCHETTO (IL TRONCHETTO)

Ideal as an appetizer, you can enjoy it with red wines which enhance its taste and experience the true pleasures of the table. Made of selected domestic meat from heavy prigs bred in Italy. These animals are about 9 - 10 month old. The parts used are panera and leg. The meat, coarsely minced, is flavored with salt, pepper and softened with an infusion of garlic and local red wine. Stuffed into a sow casing, the salame is left to dry for about two weeks, then aged in a cool place for at least 20 days.

Ingredients: pork, salt, spices, natural flavors. Dextrose. Preservative: E250-E252.




A taste of tradition. Our vintage recipe for cooked ham faithfully preserves the original taste and the unique memory of the first ham crafted by the Pernigotti family. The distinctive flat shape, a result of our traditional baking pot, is the same we've used for over 30 years. Ingredients: Pork leg, salt, dextrose, sucrose, natural flavors. Antioxidant: E301. Preservative: E250.

COOKED HAM VINTAGE RECIPES (PROSCIUTTO COTTO VINTAGE RECIPES)

**VINTAGE RECIPES
(PROSCIUTTO COTTO
CON TARTUFO)**





Cooked ham with natural truffle flavor has the same characteristics as production of Grancotto to which the natural truffle flavor is added which gives it a delicate aroma. Ideal for toppings of pizzas and focaccia, can also be served on a slice of warm bread to enhance its aroma and flavour. Ingredients: Pork leg, salt, dextrose, sucrose, natural flavors, black truffle Aestivum Vitt (origin: Italy). Antioxidant: E301. Preservative: E250.



RAW SALAMI FILZETTA (FILZETTA)

Ideal as an appetizer, you can enjoy it with red wines which enhance its taste and experience the true pleasures of the table. Made of selected domestic meat from heavy prigs bred in Italy. These animals are about 9 - 10 month old. The parts used are panera and leg. The meat, coarsely minced, is flavored with salt, pepper and softened with an infusion of garlic and local red wine. Stuffed into a sow casing, the salame is left to dry for about two weeks, then aged in a cool place for at least 20 days. Ingredients: pork, salt, spices, natural flavors. Dextrose. Preservative: E250-E252.



**RAW SALAMI
WITH TRUFFLE
(SALAME CRUDO
CON TARTUFO)**

The natural truffle flavor gives the seasoned salami a perfect balance of flavours. The parts of the pig used are bread and thigh. The meat, coarsely ground, is seasoned with salt and natural truffle flavouring. Stuffed in a natural casing, salami it is left to dry for a week and then aged in cool rooms for at least 30/40 days. Ingredients: pork, salt, spices, natural flavors. Dextrose. Preservative: E250-E252.



RAW SALAMI CRESPONE (CRESPONE)

Ideal as an appetizer, you can enjoy it with red wines which enhance its taste and experience the true pleasures of the table. Made of selected domestic meat from heavy prigs bred in Italy. These animals are about 9 – 10 month old. The parts used are panera and leg. The meat, coarsely minced, is flavored with salt, pepper and softened with an infusion of garlic and local red wine. Stuffed into a sow casing, the salame is left to dry for about two weeks, then aged in a cool place for at least 20 days.
Ingredients: pork, salt, spices, natural flavors. Dextrose. Preservative: E250-E252.



PICNIC SALAMI (IL SALAME PICNIC)

Picnic salami is the perfect companion for an afternoon snack or an aperitivo with friends. It can be enjoyed even after a few days of curing, allowing you to fully appreciate the flavors of the freshly seasoned meat. It has a slightly curved shape, given by the natural casing used for stuffing. The slice has a finer grind compared to other types of salami.

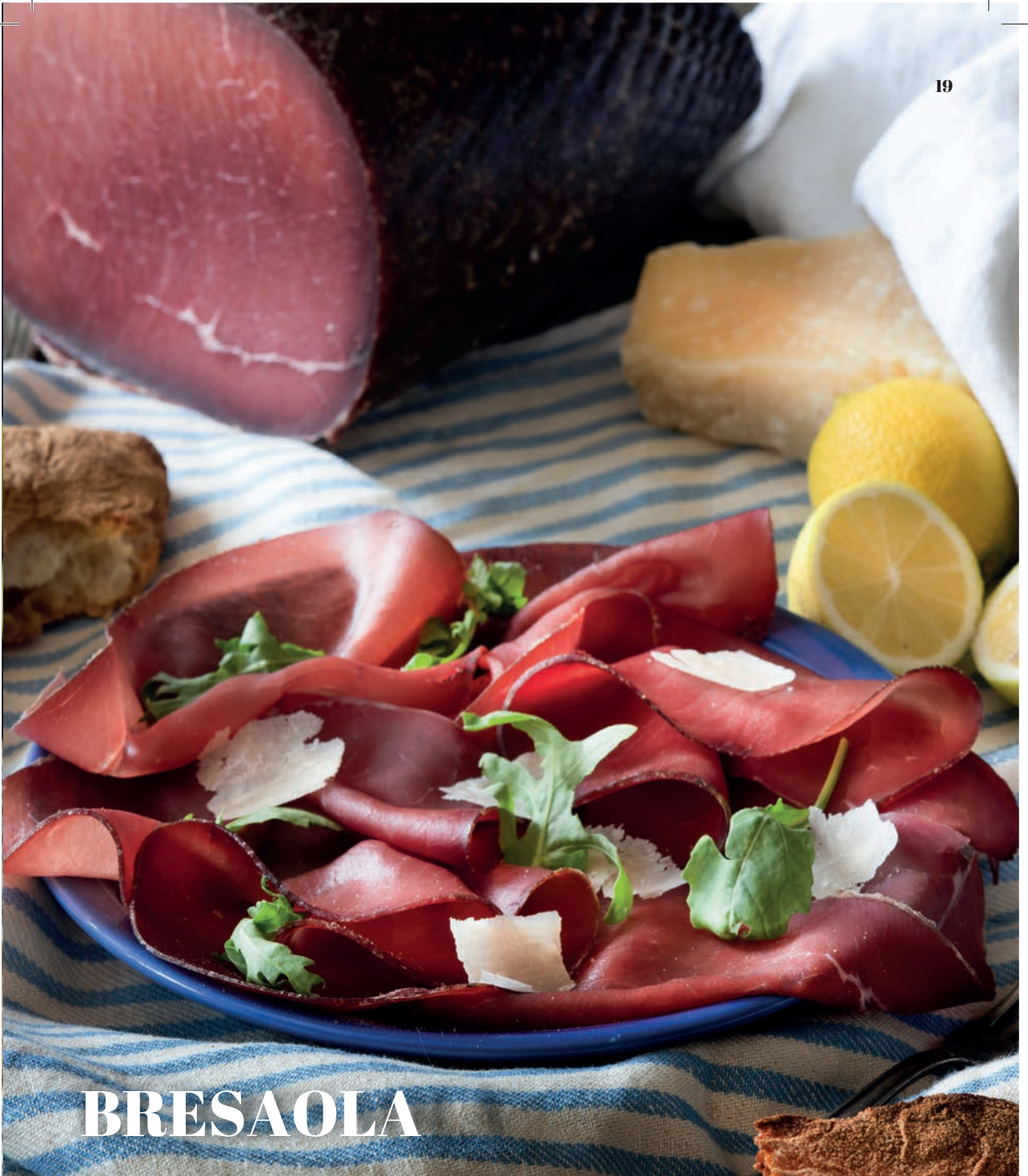
Ingredients: pork, salt, spices, natural flavors. Dextrose. Preservative: E250-E252.

ROAST BEEF

Made with fresh veal (silverside). Once salted and seasoned, the beef is left for a few days in a refrigerated room. Then, after pouring some extra virgin olive oil on it, the beef is cooked in the oven for a few hours. Once cooled, it is vacuum-packaged and ready for distribution.

Ingredients: beef (fresh), salt, spices, olive oil.



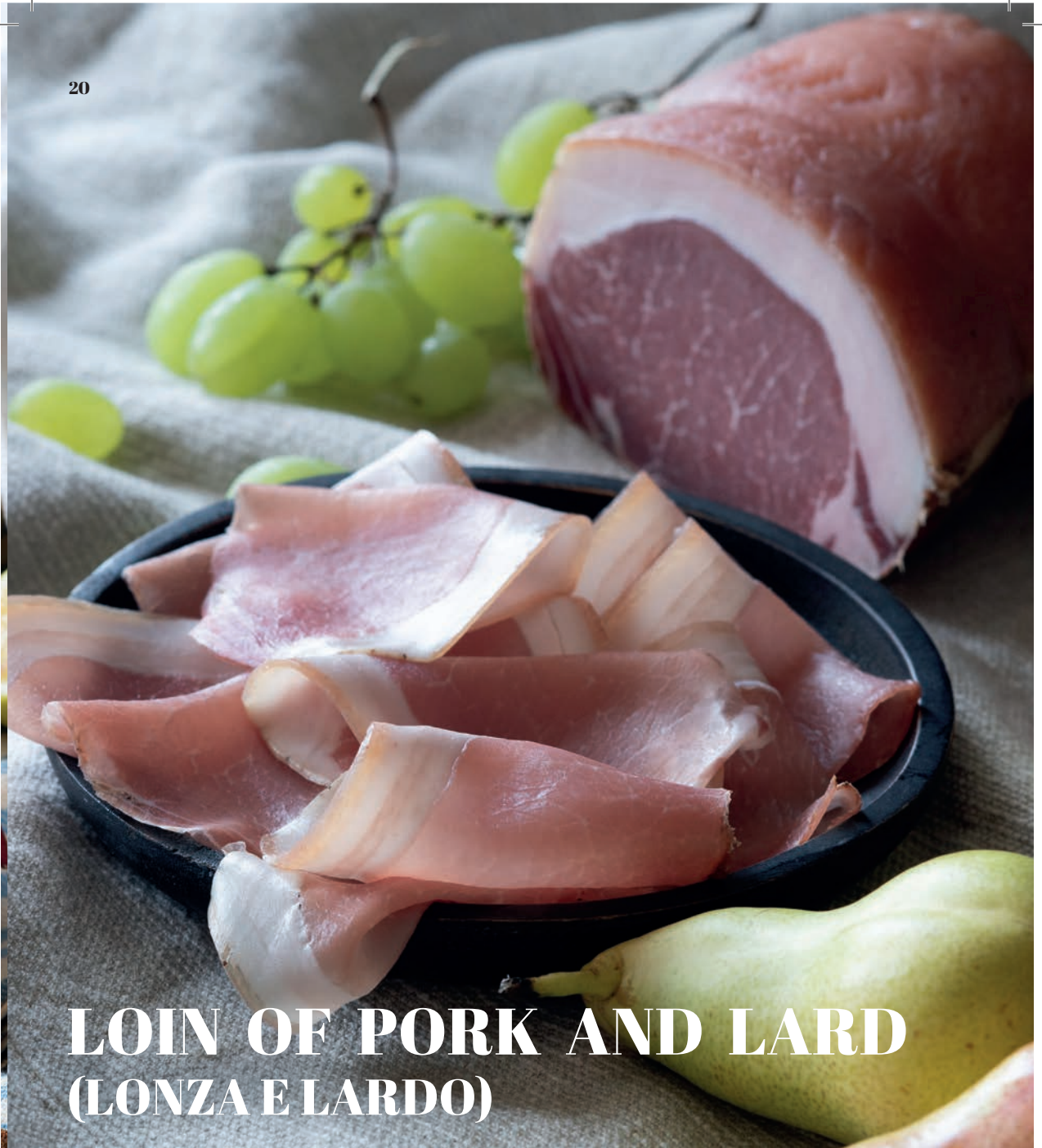


BRESAOLA

The cured raw beef, obtained with selected bovine meat cut, rigorously not frozen, undergoes a process of dry salting for a few weeks, then it's wrapped in a casing and tied. Cured raw beef is then seasoned for at least 30 days.

Ingredients: beef meat, salt, dextrose, spices, natural flavors.

Preservative: E250-E251.



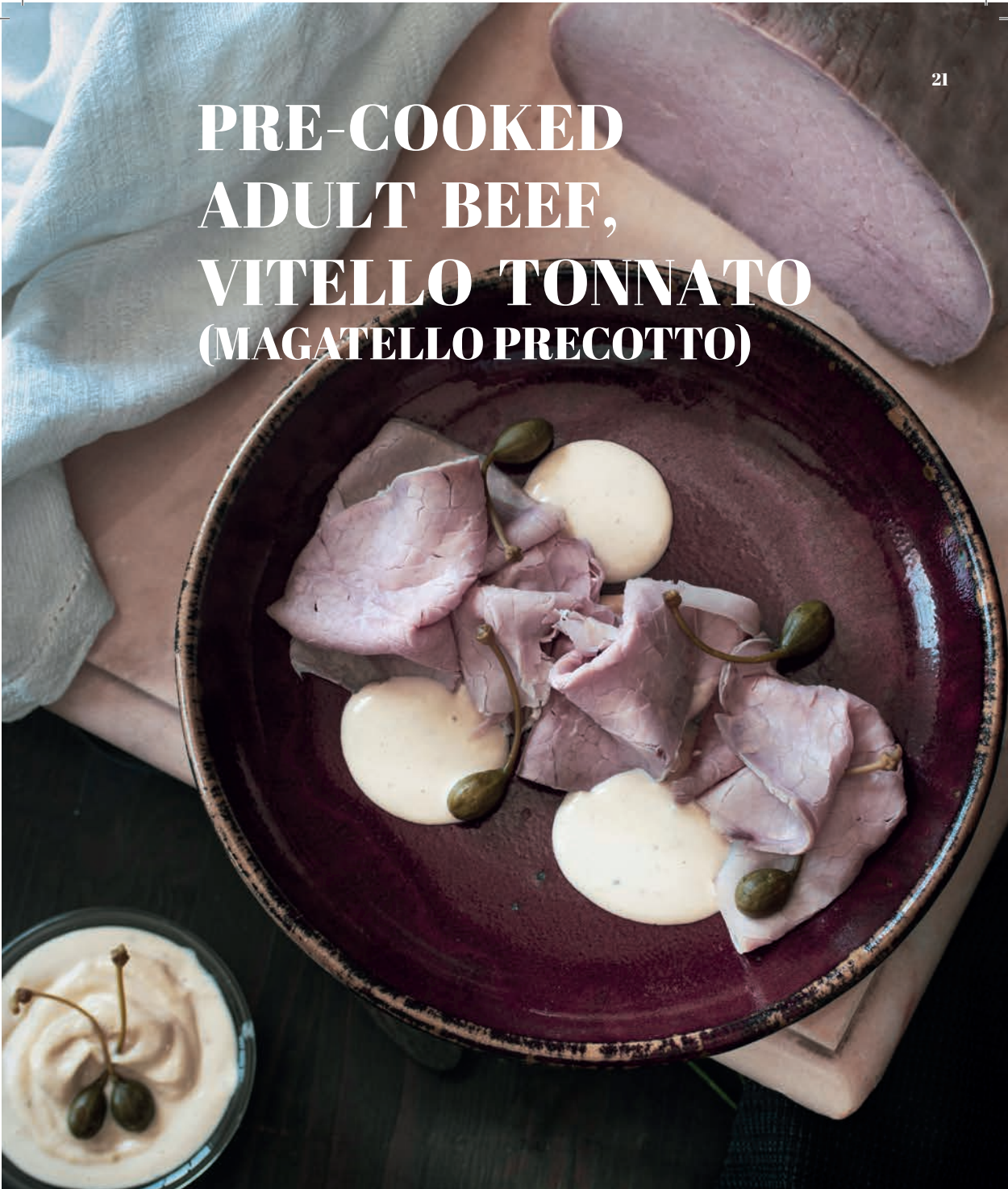
LOIN OF PORK AND LARD (LONZA E LARDO)

Ideal as a delicious, superfine, sweet tasting and delicate appetizer, best served with a fresh melon. Made exclusively of selected meat from locally bred heavy pigs, usually 9-10 month old. Lonza e Lardo is the result of the Pernigotti family's creativity: loin of pork wrapped in a thin layer of fat to obtain a tasty product that seasoned with salt, natural flavorings and spices is aged for 30-60 days.

Ingredients: beef meat, salt, dextrose, spices, natural flavors.

Preservative: E250-E251.

PRE-COOKED ADULT BEEF, VITELLO TONNATO (MAGATELLO PRECOTTO)



Vitello Tonnato is a typical dish of the Piedmont gastronomic culture which derives from the union of bovine magatello with a tuna caper sauce and eggs. Our Magatello comes from fresh meat of beef. Once seasoned it is baked in a low temperature oven for enhance the taste qualities and texture on the palate. Ingredients: Beef, salt, olive oil.



The lard of Carezzano, obtained from pig shoulder, is left to soak with salt for three/four weeks. Afterwards it's aromatized with black pepper to enhance the superior taste of the meat of local pigs. The choice to simply add pepper and not spices or herbs, as in other recipes, is intended to enhance the full taste of lard, whose white color has a veining of lean meat and a light pink core. Ingredients: pork, salt, spices, natural flavors. Preservative: E252.

LARD (IL LARDO)



PORCHETTA

Porchetta Pernigotti has a captivating flavor combined with a balanced aroma of spices. In his work they coexist the two different natures of the craftsman and the butcher, two kindred souls for a unique combination of flavours and consistencies. To be sliced like a cured meat and to be tasted as a freshly cooked porchetta. It can be warmed in the oven and accompany with sauces and potatoes.

Ingredients: Pork, salt, spices, natural flavors.
Preservative: E250







BURGER PRE COOKED (BURGER)

The precooked Hamburger derives from the perfect union of pork and meat beef minced together and seasoned with a balanced blend of herbs.

It is necessary to heat it in a pan for a few minutes before serving

Ingredients: pork, beef, salt, dextrose, sucrose, natural flavors.

Antioxidant: E301. Preservative: E250.



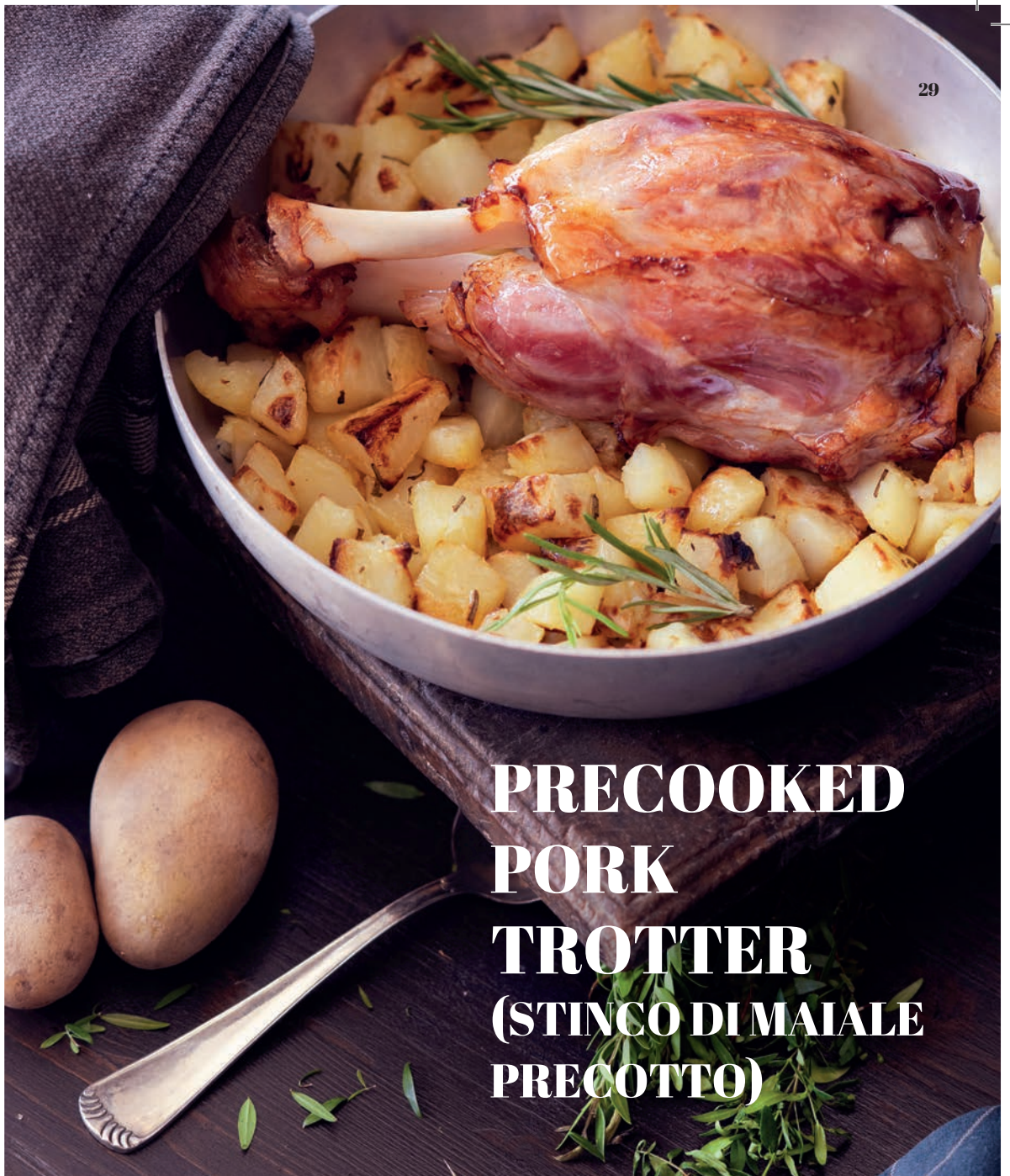
PRECOOKED SALAME (COTECHINO PRECOTTO)

A ready to be cooked salame made of refined finely minced meat. It is assumed this product dates back to 15th century. The mixture is similar to the cooked salame. Best served with potatoes, lentils and polenta, cotechino is a typical Christmas dish. Cooking instruction: cook the cotechino in its original wrapping for 10-15 min. in boiling water. Once cooked, remove from packaging and serve. Ingredients: pork, salt, natural flavors, sugar, antioxidant E301, spices. Preservative: E250.

Bacon comes marinate with the same tanning of Cooked Ham for a few days and subsequently rolled and cooked on low temperature. The smoking takes place using natural wood. Ideal for filling of pizza and focaccia.
Ingredients: Pork. Salt, dextrose, sucrose, natural flavors.
Antioxidant: E301.
Preservative: E250.



BACON COOKED AND SMOKED (PANCETTA COTTA AFFUMICATA)



PRECOOKED PORK TROTTER (STINCO DI MAIALE PRECOTTO)

The pork trotter, salted and aromatized, it's another interesting gastronomic offering from the Pernigotti family. The same pork legs used to make cooked ham are immersed in brine and the deboned (including the muscle covering the bone). The pork trotters are then sealed in an aluminium wrap and baked for four hours at 80°C.

Cooking Instructions: remove the pork trotter from its bag, place it on a roasting tray and cook it in the oven for 30/40 minutes at 200°C.

Ingredients: pork, salt, dextrose, sucrose, natural flavors. Antioxidant: E301.

Preservative: E250.

30 GUANCIALE

For lovers of amatriciana but not only, the guanciale is a salami for palates fini, which stands out for its flavor and its succulence. The strong points of the pillow Pernigotti are the quality of the raw material - the pig's cheek - and wisdom of the master butchers in the processing. The result is a cured meat with soft fat and enveloping, to be enjoyed up to the rind.

Ingredients: Pork throat, salt, dextrose, spices, natural flavors.

Preservatives: E250,E251.





BACON

Produced with pork belly from Italian pigs, it is dry-salted and aged for a minimum of 60 and a maximum of 180 days. The balance between the fatty and lean parts is perfect, with the sweetness of the former combining with the savory flavor of the latter. Ingredients: Pork, salt, dextrose, spices, natural flavors. Preservatives: E251, E252.

Zampino is a traditional Piedmontese delicacy crafted from the finest cuts of pork. Lean and flavorful pieces like the leg, muscles, and jowl are meticulously ground and seasoned with a harmonious blend of salt, aromatic herbs, warming spices, and a touch of sweet Marsala wine.

This savory mixture is then encased in a natural casing, gently cooked to perfection, and allowed to cool. The result is a tender, flavorful cured meat with a distinctive Piedmontese character.

Zampino is often paired with a slice of crispy polenta, creating a classic and satisfying combination.

Ingredients: pork, salt, natural flavors, dextrose, antioxidant E301, spices.

Preservative: E250

COOKED SALAME ZAMPINO





COOKED SALAME

Cooked salame used to be made of scraps of lean pork meat, while the best cuts were used to make raw salame. Nowadays this product is made of selected meat and rarely of second-best cuts. The meat is minced quite finely and mixed with leg fat, pancetta, salt, spices and Marsala. The mixture is then stuffed into a casing (cooked salame). Once ready the product is boiled for over 10 hours, left to cool and vacuum-packed.

Ingredients: pork, salt, natural flavors, dextrose, antioxidant E301, spices.

Preservative: E250.



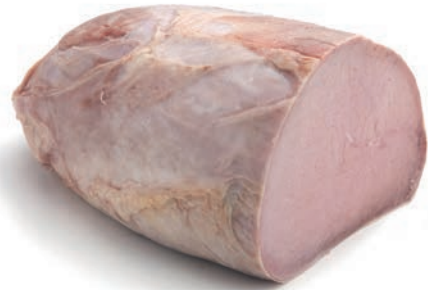
Cooked Ham Grancotto - Prosciutto cotto Grancotto
entire Kg 10 / half Kg 5 / quarter Kg 2,5



Cooked Ham Vintage Recipes
Prosciutto cotto Vintage Recipes
entire Kg 10 / half Kg 5



Cooked salame - Zampino
entire Kg 2,5



Pre-cooked Adult Beef
Vitello Tonnato
Magatello precotto
half Kg 1,5



Guanciale
entire Kg 2 / half Kg 1



Cooked Salame
entire Kg 2,5



Bacon
half Kg 3,5



Raw salami Pic Nic with Truffle

g 200



Raw Salami Tronchetto

g 400 / 500



Raw Salami Crespone

Kg 1,2



Raw Salami Filzetta

Kg 1,2



Precooked pork trotter

entire g 1.200 / half g 600



Burger precooked

g 100

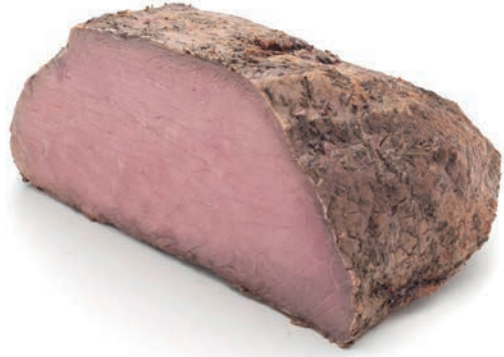


Pre-cooked salame

g 500



Bacon cooked and smoked
half Kg 3



Roast beef
half Kg 3,5



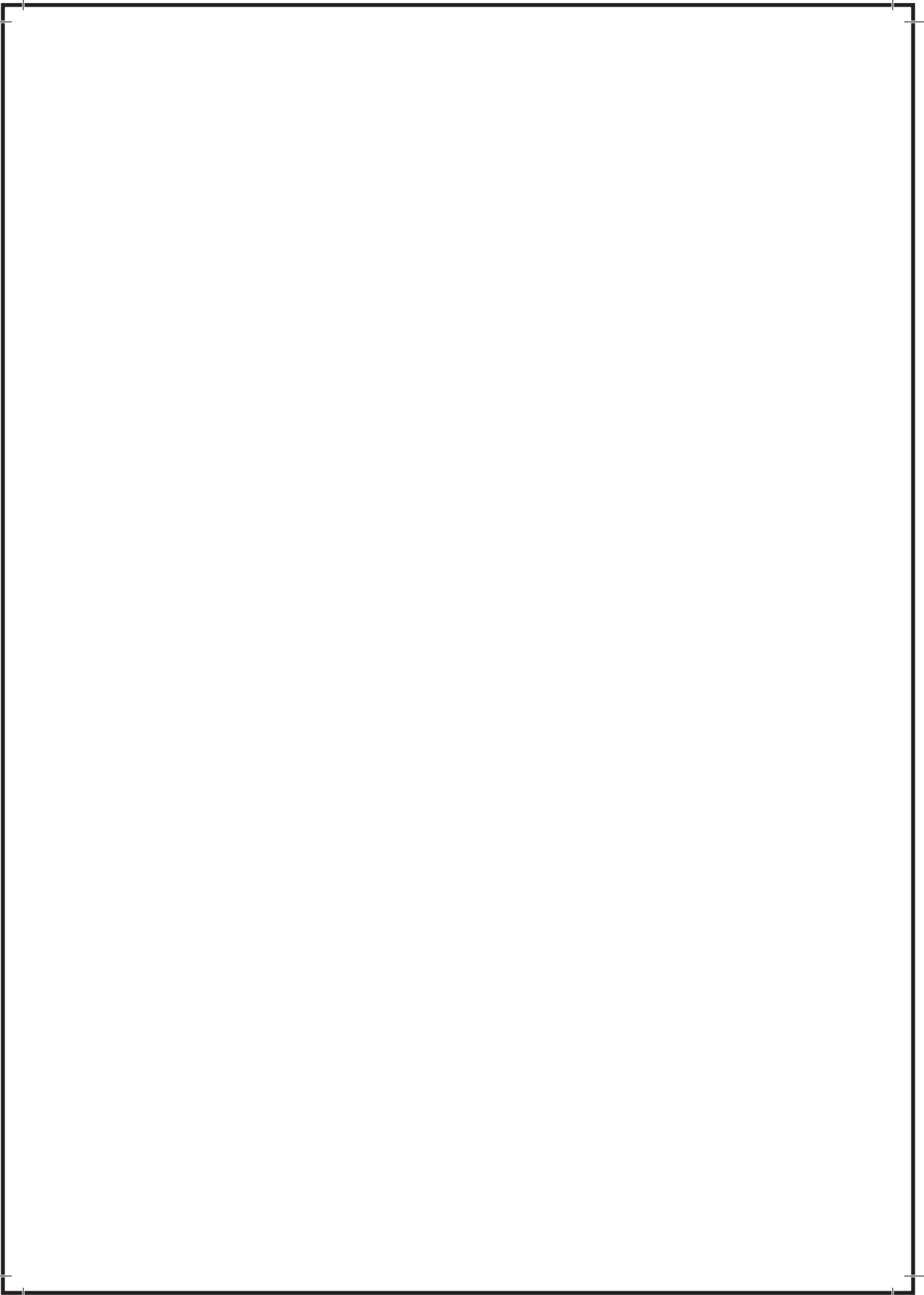
Bresaola
half Kg 2,5



Lard
half Kg 2,5



Porchetta
half Kg 4





www.salumipernigotti.it

Via Villalvernia, 8
15051 – Carezzano
Alessandria, Italia

Ufficio - Tel. +39 0131 839373
Negozio – Tel. +39 0131 839131
info@salumipernigotti.it

