



# GENERAL CATALOGUE





With annual turnover reaching 350 million euros, and a staff of more than 1,000 employees in Italy, 300 in other countries and 10 facilities around the world: the iconic Ferrarini Group was founded in 1956 in Reggio Emilia as a producer of polyphosphate-free cooked hams, quickly establishing itself as one of the major players of the sector. The food production division – including farming and the production of traditional specialities – which is where it all began, has expanded significantly over time and continues to represent a key section of the group’s operations in complement to its industrial activities.

The Group has become one of the leading European players in the food industry, with a range of products that are enjoyed all over the world. In addition to the unmistakable flavour and fragrance of

its trademark cooked hams, the group a leading proponent of some of Italy’s most iconic products, from the finest cured meats, including certified Prosciutto di Parma, to Parmigiano Reggiano PDO, wine and a range of balsamic vinegars (Modena Balsamic Vinegar PGI and Traditional Balsamic Vinegar of Reggio Emilia PDO).

Even if the Ferrarini Group is intrinsically tied to Italy, its market presence in other countries is growing at a notable rate, thanks not least to the acquisition of the Vismara company in 2000. This move paved the way for more synergistic production processes that, in turn, enhanced the group’s capacity to serve international markets, to the point that exports now account for 25% of sales. The Group has also been able to draw on operators that are well established in local markets to consolidate its presence in Western Europe (Spain and Switzerland especially), the United States, Japan and Southeast Asia.



#### RIVATELLA (REGGIO EMILIA)

It is here that, in 1956, the history of Ferrarini began. It is the Head Office and the production factory for cooked ham where the productive operations following the original recipe of 21 herbs and a very slow steam cooking take place.

#### LESIGNANO DE' BAGNI (PARMA)

Curing and maturing centre, deboning and slicing, on the banks of the River Parma, in front of Langhirano, in the typical production area of PDO Parma Ham.

#### VISMARA - CASATENOVO (LECCO)

On December 27th, 2011 productive activity started in the modern and innovative plant for salami, mortadella and sliced products all produced at a short distance from the historic plant which dates back to 1898.

#### AZIENDA AGRICOLA

Farmland: 1,954 hectares. Vineyards: 35 hectares. Employees: 133. Livestock farms: 10. Heads of Cattle: 4,398 of which 2,131 lactating. Milk production: 57,44 tons / day. Dairies: 2. Production: 41,628 wheels of Parmigiano Reggiano yearly. Vinegar production plants: 3.



# PROSCIUTTO COTTO COOKED HAM

- Since 1956 the leader in Italian Top Quality Market
- NO added polyphosphates or colouring
- NO added milk protein or lactose
- Gluten FREE
- NO trans fat
- NO hormones

## Producing traditional cooked ham since 1956

Ferrarini cooked ham is unique and unmistakable. It is distinguishable by its sweetly aromatic fragrance, its marbled pink colour and its inimitable flavour. The traditional recipe we use has made us undisputed leaders in the sector in Italy for more than 50 years. The secret behind this recipe for unparalleled cooked ham is the brine, which contains 21 carefully chosen aromatic herbs, and the extremely slow steam cooking which reaches the heart of our meats. Ferrarini therefore holds the secret to one of the products most closely associated with Italy. Ferrarini cooked ham does not contain lactose, milk protein, gluten or added polyphosphates.



3409  
3448

Code	Description	Packaging	Weight
3409	PROSCIUTTO COTTO 1956	1 PC/BOX	15 lb
3448	PROSCIUTTO COTTO 1956 1/2 pc	2 PC/BOX	7.5 lb



# CURED HAM

- Produced in our plants in Langhirano (Parma)
- Treated with High Pressure Process
- No Nitrates

## A slow patient curing for a sweet and delicate taste

It is on the banks of the River Parma, facing Langhirano, amongst the green hills of Parma, that our Hams are crafted. The sweet flavour of which is given by a natural ingredient: time. A slow patient curing in an environment where both the temperature and humidity are constantly controlled by using innovative technologies that have patents conceived and deposited by Ferrarini.



3116  
3442



2996  
2987  
2994



2968



3362



3312

Code	Description	Packaging	Weight
3116	PROSCIUTTO DI PARMA BONELESS BOUND 22 M.	1 PC/BOX	16 lb
3442	PROSCIUTTO DI PARMA BONELESS BOUND 18 M.	1 PC/BOX	16 lb
2996	PROSCIUTTO DI PARMA PRESSED 22 M.	1 PC/BOX	14 lb
2987	PROSCIUTTO DI PARMA PRESSED 18 M.	1 PC/BOX	14 lb
2994	PROSCIUTTO DI PARMA PRESSED 14 M.	1 PC/BOX	14 lb

Code	Description	Packaging	Weight
2968	PROSCIUTTO DI PARMA CLASSICO BONE IN	1 PC/BOX	19 lb
3362	PROSCIUTTO MEC PRESSED	1 PC/BOX	14 lb
3312	PROSCIUTTO MATTONELLA	4 PC/BOX	10 lb



# SALAMI

## Old recipes

Our range of salami, made following traditional methods from Emilia and Brianza, comes from carefully chosen pigs. The lean and fatty parts of the meat are ground relatively finely, following an ancient recipe, and seasoned with salt, pepper, herbs and spices, before being wrapped in natural or artificial casing.

- Original and Authentic Italian taste
- Slow natural Dry Cure Process
- Treated with High Pressure Process
- NO added polyphosphates or colouring
- NO added milk protein or lactose
- Gluten FREE
- NO trans fat
- NO hormones



3459



3461



3460



3446



3369



3368

Code	Description	Packaging	Weight
3459	SALAME PARMA CHUB 300 GR	8 PC/BOX	10.6 oz
3461	SALAME MILANO CHUB 300 GR	8 PC/BOX	10.6 oz
3460	SALAME NAPOLI CHUB 300 GR	8 PC/BOX	10.6 oz

Code	Description	Packaging	Weight
3446	SALAME PARMA STICK 600 GR	4 PC/BOX	1.32 lb
3369	SALAME ROSETTA SPICY 300 GR	8 PC/BOX	10,6 oz
3368	SALAME ROSETTA SPICY	4 PC/BOX	1.32 lb



3367



3381



3385



3383

Code	Description	Packaging	Weight
3367	SALAME EMILIA	2 PC/BOX	3.3 lb
3381	SALAME EMILIA SPICY	1 PC/BOX	5.5 lb

Code	Description	Packaging	Weight
3385	SALAME EMILIA SMOKED	1 PC/BOX	6.5 lb
3383	SALAME NAPOLI	2 PC/BOX	3.3 lb

# MORTADELLA

- Slowly cooked in dry air ovens
- The flavor of an age old tradition
- NO added polyphosphates or colouring
- NO added milk protein or lactose
- Gluten FREE
- NO trans fat
- NO hormones



## A unique fragrance

Our entire mortadella range is produced using only the most carefully selected meats, free from gluten, lactose and milk protein, and following traditional recipes to the letter. The subtle flavouring and long cooking time give our range of mortadella its characteristic fragrance and unique, delicate taste, ensuring it is truly unmistakable. Our mortadella are available with or without pistachios.



3357



3358



3451



Code	Description	Packaging	Weight
3357	MORTADELLA WITH PISTACHIO	1 PC/BOX	12 lb
3358	MORTADELLA WITHOUT PISTACHIO	1 PC/BOX	12 lb
3451	MORTADELLA WITH TRUFFLE	1 PC/BOX	12 lb



# PRESLICED



2854



3462



3432



3436



Code	Description	Packaging	Weight
2854	PROSCIUTTO DI PARMA	10 PC/BOX	4 oz
3462	PROSCIUTTO CRUDO	6 PC/BOX	1 lb
3432	PROSCIUTTO CRUDO	12 PC/BOX	3 oz
3436	MORTADELLA WITH PISTACHIO	12 PC/BOX	4 oz
	NEW PRODUCT - MORTADELLA TRUFFLE		



**PRESLICED**



3433



3435



3444



3450

Code	Description	Packaging	Weight
3433	SALAME PARMA	12 PC/BOX	4 oz
3435	SALAME FERRARINO	12 PC/BOX	4 oz
3444	SALAME EMILIA SPICY	12 PC/BOX	4 oz
3450	SALAME EMILIA SMOKED	12 PC/BOX	4 oz

# PARMIGIANO REGGIANO, BUTTER NON GMO

## Controlled production from the start to the finish for a unique taste

It is on the Ferrarini Farm land that our Parmigiano Reggiano Cheese, made from NON-GMO feed, acquires its goodness. A wholesome goodness that we choose to follow step by step, with the full control of the entire production chain; from crop farming to production that occurs in the two Ferrarini owned dairies. Amongst the products from the Ferrarini controlled production can also be found our butter produced from the cream skimmed during the production of the Parmesan cheese.

PRODUCED BY MILK  
OBTAINED BY  
**NON GMO\***  
FEEDING



2588



2587



1467



2829

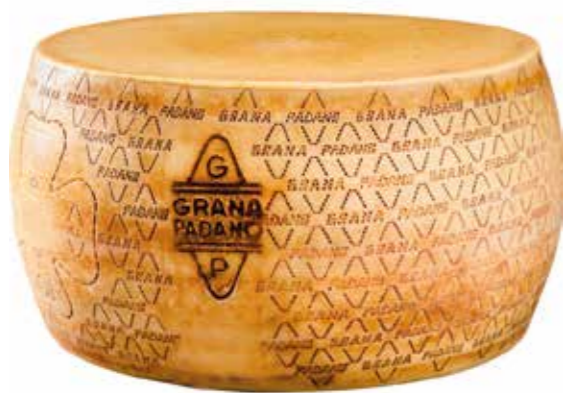
Code	Description	Packaging	Weight
2588	PARMIGIANO REGGIANO NON GMO wheel	1 PC/BOX	88 lb
2587	PARMIGIANO REGGIANO NON GMO 1/8 Wedge	2 PC/BOX	11 lb

Code	Description	Packaging	Weight
1467	PARMIGIANO REGGIANO NON GMO 250 gr Wedge	16 PC/BOX	8.8 oz
2829	ITALIAN BUTTER NON GMO	10 PC/BOX	8.8 oz

# OTHER CHEESES

## Other cheeses

We select excellent local dairy suppliers and affix our brand as a guarantee of the quality of the products we offer; genuine masterpieces true to Italian tradition. These are all traditional products that recall a different world and a totally Italian way of life.



3039



3037



1427



2955

Code	Description	Packaging	Weight
3039	GRANA PADANO whole wheel	1 PC/BOX	83 lb
3037	GRANA PADANO 1/8 wedge	2 PC/BOX	10 lb

Code	Description	Packaging	Weight
1427	GRANA PADANO 200 GR wedge	15 PC/BOX	7.05 oz
2955	MONTERICCIO CHEESE 1/8 wedge	2 PC/BOX	10 lb

# BALSAMIC VINEGAR

## The art of waiting

Ferrarini's passion for natural produce has led to the creation of two outstanding balsamic vinegars: Modena Balsamic Vinegar PGI and Traditional Balsamic Vinegar of Reggio Emilia PDO. Their rounded and harmonious flavour adds a dash of sophistication to even the simplest recipes.



2519



2957



2971



2963

Code	Description	Packaging	Weight
2519	ACETO BALSAMICO TRADIZIONALE DI REGGIO EMILIA aged 10 years	1 PC/BOX	100 ml
2957	ACETO BALSAMICO DI MODENA IGP	6 PC/BOX	250 ml

Code	Description	Packaging	Weight
2971	ACETO BALSAMICO DI MODENA IGP AGED	6 PC/BOX	250 ml
2963	CREMA ALL'ACETO BALSAMICO DI MODENA IGP AGED	6 PC/BOX	250 ml



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