



Quality is a Family Tradition

Imported Line



A superior Prosciutto di Parma.

Unequaled aroma and velvety texture make this the king of all Prosciutti. The secret lies in the lush hills of the Val Parma at an altitude of 2,325 ft.

Cool mountain air and 15 months curing puts this prosciutto in a class of its own. Beretta Prosciutto di Parma is individually jabbed and trimmed assuring consistent quality and performance.

Specifications:	15 lbs Average Weight
Case quantity	1
Product weight	15 lbs Average RW
Case weight	17 lbs
Cu.	1.02
CASE dimensions	16 x 16 x 6
Ti/hi	6 x 10 + 6 = 66 boxes
Item ID	110805



One of the world's most enjoyable culinary delights that is still produced in the same way as centuries ago. Selected raw materials, experience, salt and time are the four essential ingredients for this famous Italian Prosciutto, produced only in San Daniele del Friuli in the beautiful north-eastern part of Italy, under strict supervision of the "Consorzio del Prosciutto di San Daniele"

Specifications:	15 lbs Average Weight
Case quantity	2
Product weight	15 lbs Average RW
Case weight	32 lbs
Cu.	1.25
CASE dimensions	23½ x 15 x 6
Ti/hi	5 x 10
Item ID	110505



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The original Prosciutto di Parma from Italy now available in attractive, convenient packs!

- *Attractive Packaging*
- *8 perfect slices in each pack*
- *Easy to use slice separators*
- *Packed in a protective atmosphere to assure freshness*
- *Sliced in Parma, Italy under strict supervision of the Parma Ham Consortium*

A great way to offer Italy's premier deli meat in a convenient and easy to use pack!

Specifications:	4 oz Exact Weight
Case quantity	10
Product weight	4 oz
Case weight	2.5 lbs
Cu.	0.17
CASE dimensions	5¾ x 9¾ x 5¼
Ti/hi	32 x 10
Item ID	110426



This high quality "Italian cooked ham" is made from the finest pork hams and ingredients available, and enjoyed by millions of people for its delicate aroma, sweet and smooth flavor embodied by the typical thin layer of fat that makes this product even more special. Guaranteed workmanship, steam cooking and packaging in aluminum-coated bags, along with post-packaging pasteurization ensure the unsurpassed quality and characteristics of this unique product.

Specifications:	Whole	Half
Case quantity	1	2
Product weight	13 lbs RW	7 lbs RW
Case weight	14 lbs RW	15 lbs RW
Cu.	0.50	0.50
CASE dimensions	11¾ x 10¾ x 8	
Ti/hi	12 x 9	12 x 9
Item ID	112005	112015



This is by definition the classic "Mortadella Bolognese", an authentic specialty of the Old Italian tradition, characterized by a unique flavor and an exceptionally fine texture. Its origin dates back to the 14th Century, when it was first produced in a monastery in the Center of Italy, in the surroundings of the beautiful city of Bologna. The secret of its unique characteristics is in the selection of spices and ingredients as well as in the slow cooking in innovative ovens that combine the traditional cooking process along with modern technologies and rigorous process controls. Tasty and appetizing, it is a story, a love affair and a delight. It is an absolute essential in your deli case.

Specifications:	Mortadella With Pistacchio
Case quantity	1
Product weight	10 lbs RW
Case weight	11 lbs RW
Cu.	0.59
CASE dimensions	15 x 7½ x 7
Ti/hi	12 x 9
Item ID	111105