

new

Fratelli
Beretta
1812



Quality is a Family Tradition

Chubs

Beretta offers a variety of salami and specialty meats that will raise your standards. Our collection of salami 8 oz are carefully chosen for leanness, freshness and quality - then prepared using time honored Italian traditions. Our quality products are slowly air dried and cured to perfection. We guarantee that your customers will love the taste and variety of our new chubs selection.



Specifications: 8 oz. Exact Weight

Case quantity	15
Product weight	8 oz.
Case weight	7.50 lbs
Cu.	0.41
CASE dimensions	10½ x 15½ x 4¾
Ti/hi	10x12



0 73541 31108 8
Item ID : 131108
Weight : 8 oz

SOPPRESSATA SWEET

Beretta Sopressata is a specialty of southern Italy. Our Sopressata is ground more coarsely than other traditional types of salami, which gives it a rustic appearance when sliced. Beretta Sopressata is a sensational addition to all your platters and paninis.



0 73541 31208 8
Item ID : 131208
Weight : 8 oz

SOPPRESSATA HOT

Beretta Sopressata is a specialty of southern Italy. Our Sopressata is ground more coarsely than other traditional types of salami, which gives it a rustic appearance when sliced. Just the right amount of Spices to light up your creation.



0 73541 30608 8
Item ID : 130608
Weight : 8 oz

NOSTRANO SALAMI

Taste the flavour of this masterpiece of Italian chacuterie!! Beretta Nostrano is made from the finest-quality fresh pork and masterly mix of unique spices.



0 73541 30408 8
Item ID : 130408
Weight : 8 oz

MILANO SALAMI

Beretta Milano keep a long tradition It is made with finely fresh ground pork meat and delicate seasoned with wine and garlic. It is a good choice for quick and full of flavored snacks.



0 73541 30207 8
Item ID : 130207
Weight : 8 oz

DRY SAUSAGE SWEET

Beretta Dry Sausage is a classic favorite for generations. Our old style recipe features quality pork cuts with a coarse ground. We add just the right amount of spices and flavorings to tantalize your palate



0 73541 30307 7
Item ID : 130307
Weight : 8 oz

DRY SAUSAGE HOT

Time makes the difference—this classic recipe comes alive after weeks of careful air-drying.