



TERREDUCALI.IT

Together tastes better



LOCATION INNOVATION SUSTAINABILITY EXPORTATION

Our strength comes from our location, **Parma**, in the centre of the **Food Valley**, with a tradition capable of conquering the world.

Terre Ducali holds major industrial process and environmental certificates as well as others for production and export in all the main markets around the world.





TENDER HAND-LAID SLICES

Terre Ducali now offers a new kind of elegant modern packaging for its full range of products, which come ready-sliced!

The new offering of tender, ready-sliced and hand-laid cold cuts expands and improves the range for large retailers and consumers alike.

- Quality always paired with fresh, tender slices
- Positive temperature slicing
- Manual positioning of the product in a preformed tray
- Loose slices easily separated when serving
- First-rate visual presentation of the product
- Quality service, typical of a trusty charcuterie

SOFFICI
FETTE
POSATE
A MANO

Fiocco di Prosciutto

100% ITALIANO



- ITALIANNES GUARANTEED
- MINIMAL, CLEAR GRAPHICS
- A SIGN OF QUALITY
- ELEGANT AND REFINED HOT FOIL STAMPING IN BRONZE

APERITIAMO

The aperitif from Terre Ducali, ideal to enjoy with family or friends, for a tasty treat. We invite you to taste the best of our range!



TRAYS ALSO AVAILABLE IN TRANSPARENT MATERIAL



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFAPEFSTR	Aperitivo - Fiocco ham, cheese, breadsticks and Strolghino salami	150 g	8	14	8	60
2AFAPEST	Aperitivo - Truffle salami, cheese, breadsticks and artichokes	150 g	8	14	8	60

Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFAPEF	Aperitivo - Fiocco ham, cheese, breadsticks and olives	150 g	8	14	8	60
2AFAPESF	Aperitivo - Salame Felino PGI, cheese, breadsticks and olives	150 g	8	14	8	60
2AFAPEMO	Aperitivo - Mortadella, cheese, breadsticks and olives	150 g	8	14	8	50
2AFAPESCO	Aperitivo - Tino salami, cheese, breadsticks and olives	150 g	8	14	8	60



APERITIAMO TERRE DUCALI & AURICCHIO 1877

Two leading brands synonymous with excellence, and products **made in Italy**, have joined forces to offer aperitifs typical of the Italian dolce vita, ideal for an offering intended for the Italian and international markets!

APERITIAMO
All the taste of Italy in one dish.

A fun new way to enjoy an aperitif whenever and wherever you like.

A practical and elegant tray which in separate compartments holds and preserves the best flavours of salami and tangy Provolone cheese, accompanied by Taralli biscuits and delicious vegetables in oil.

Enjoyed with a glass of fine wine this is the very best of an Italian Happy Hour!

APERITIAMO & AURICCHIO

Exquisite pairings, the delicious rich flavours of Italian food!



TRAYS ALSO
AVAILABLE IN
TRANSPARENT
MATERIAL

Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFAPEMOA	Aperitivo - Mortadella, provolone cheese, breadsticks and artichokes	150 g	8	14	8	50
2AFAPEBRA	Aperitivo - Bresaola, provolone cheese, breadsticks and olives	150 g	8	14	8	50
2AFAPESPA	Aperitivo - Spicy salami, provolone cheese, breadsticks and dried tomatoes	150 g	8	14	8	50



ECO LINE

RECYCLABLE PAPER TRAY

The raw material of the paper tray contains over 80% cellulose fibre in accordance with European directives.



FSC supply chain Forest Stewardship council; the paper comes from certified and renewable sources, respectful of environmental, social and economic factors, to guarantee the conscious and sustainable use of forests.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFEPPPF	Cured ham 24 months	100 g	8	15	8	100
2AFEPMOF	Mortadella	120 g	8	15	8	30
2AFEPPCNF	Italian Cooked ham HQ	120 g	8	15	8	30

Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFEPSMF	Salami "Milano"	100 g	8	15	8	100
2AFEPTACF	Roasted Turkey	120 g	8	15	8	30



SMALL SIZE, “BIG” QUALITY

Tender, hand-laid slices in 50-gram trays, a line of typical, authentic flavours.

There are many kinds of salami, seasoned cold cuts and specialities to be found on the market, but few which faithfully respect the ancient recipes and thus preserve the original **QUALITY, AROMA** and **FLAVOUR**.

Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFSTR5F	Strolghino	50 g	20	12	14	100
2AFSF5F	Salame Felino PGI	50 g	20	12	14	100
2AFPCR5F	Coppa di Parma PGI	50 g	12	12	14	100
2AFFIP5F	Fiocco Ham	50 g	12	12	14	100
2AFPPN5F	Pancetta with black pepper	50 g	12	12	14	100
2AFGS5F	Guanciale (Cured jowl)	50 g	12	12	14	100
2AFPCN5F	Italian Cooked Ham HQ	50 g	12	12	14	30
2AFMO5F	Mortadella	50 g	12	12	14	30
2AFCAR5F	Roasted Coppa	50 g	12	12	14	30
2AFSK5F	Speck	50 g	12	12	14	100
2AFSP5F	Salame Ducale	50 g	12	12	14	100



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFPP18F	Prosciutto di Parma PDO 18 months	90 g	12	12	8	90
2AFSFF	Salame Felino PGI	90 g	12	12	8	100
2AFSTRF	Strolghino	90 g	12	12	8	100
2AFFIPF	Fiocco Ham	90 g	12	12	8	100
2AFCPRF	Coppa di Parma PGI	90 g	12	12	8	100
2AFSKF	Speck	90 g	12	12	8	100
2AFGSF	Guanciale (Cured jowl)	90 g	12	12	8	100
2AFPPNF	Pancetta with black pepper	90 g	12	12	8	100
2AFFPF	BIS Pancetta & Fiocco Ham	90 g	12	12	8	100
2AFCPAF	BIS Pancetta & Coppa di Parma PGI	90 g	12	12	8	100



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFPCERF	Cooked ham with herbs	90 g	12	12	8	30
2AFPCNF	Italian cooked ham HQ	90 g	12	12	8	30
2AFMOF	Mortadella	90 g	12	12	8	30
2AFCARF	Roasted Coppa	90 g	12	12	8	30
2AFSDF	Salame Ducale	90 g	12	12	8	100
2AFSAFF	Fennel Salami	90 g	12	12	8	100
2AFSTF	Truffle Salami	90 g	12	12	8	100
2AFCUEF	Culatta Emilia	90 g	12	12	8	90
2AFLOF	Cured Loin	90 g	12	12	8	60
2AFDGSOFT	Salame Ducale e Truffle Cheese	80 g	12	12	8	25



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFFIPTAF	Fiocco Ham	90 g	10	15	8	100
2AFCPRTAF	Coppa di Parma PGI	90 g	10	15	8	100
2AFTCCFT	Italian tris (Cured ham, Salami, Coppa)	120 g	10	14	8	100
2AFSTRTAF	Strolghino	100 g	20	12	8	100
2AFSFTAF	Salame Felino PGI	100 g	20	12	8	100
2AFCUETAF	Culatta Emilia	90 g	10	15	8	100

Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2AFCARTAF	Roasted Coppa	90 g	10	15	8	100
2AFPNTAF	Pancetta with black pepper	90 g	10	15	8	100
2AFPSTAF	Pancetta	90 g	10	15	8	100
2AFSKTAF	Speck	90 g	10	15	8	100
2AFPCSTAF	Italian Cooked Ham	100 g	10	15	8	30



PROSCIUTTO DI PARMA PDO

Prosciutto di Parma PDO is the cold cut standard of excellence of traditional Italian food and represents the very best of the charcutier's art. With PDO certification (Protected Designation of Origin) - it can only come from Parma and its province.

Our dry-cured ham is produced using pork thigh from strictly selected Italian farms and slaughterhouses. The delicate salting, the slow maturation and the careful plastering that takes place in traditional natural cellars make it a product with an unbeatable taste and aroma on the palate.



DEBONED TIED



DEBONED PRESSED



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2PPDRL	Parma Ham PDO boneless 16 months tied washed	7,6 kg	2	4	8	180
2PPDL18	Parma Ham PDO boneless 18 months tied washed	7,6 kg	2	4	8	180
2PPDL20	Parma Ham PDO boneless 20 months tied washed	7,6 kg	2	4	8	180
2PPDL24	Parma Ham PDO boneless 24 months tied washed	7,6 kg	2	4	8	180
2PPDSL	Parma Ham PDO boneless 16 months pressed washed	7,6 kg	2	4	8	180
2PPDS18	Parma Ham PDO boneless 18 months pressed washed	7,6 kg	2	4	8	180
2PPDS20	Parma Ham PDO boneless 20 months pressed washed	7,6 kg	2	4	8	180
2PPDS24	Parma Ham PDO boneless 24 months pressed washed	7,6 kg	2	4	8	180
2PPDSRL	Parma Ham PDO boneless 16 months pressed washed TOSINI	7,6 kg	2	4	8	180
2PPDE	Parma Ham PDO boneless Pelatello	5,6 kg	2	4	8	180
2PLDSL	Italian Ham boneless pressed washed	7,4 kg	2	4	8	180
2PMDSL	MEC Ham boneless pressed washed	6 kg	2	4	8	180
2PSDD	Prosciutto San Daniele PDO 18 months boneless pressed	8,2 kg	2	4	8	180



OUR SEASONED PRODUCTS

Our seasoned specialities are the jewel in the crown of Terre Ducali and represent the passion and love for the ancient food tradition of the Emilia region. The key word here is tradition. Tradition as a link with the land and the experience of knowing how to produce cold cuts, an art and culture that Terre Ducali has always promoted and protected.

Terre Ducali offers seasoned products of great quality that are born from selected raw materials while respecting an ancient process that has long kept its secret. The salting, the resting, the slow ageing in natural cellars and the careful plastering do the rest and allow us to savour a dry-cured ham, a Fiocco and other seasoned cold cuts that are delicious, tasty and unmissable!

FIOCCO DI PROSCIUTTO

A typical seasoned cold cut of the Parma region, it comes from a fresh pork thigh. It is characterized by its mild flavour and delicate aroma. Salting is done by hand using only natural ingredients; the careful ageing brings a unique quality in terms of aroma and flavour.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2FIP	Fiocco di Prosciutto hand-tied	1,8 Kg	10	4	6	180
2FIPM	Fiocco di Prosciutto half vacuum packed	0,9 Kg	20	4	6	180
2FIPCC	Fiocco di Prosciutto with pork rind	2 Kg	4	6	6	180
2FIPCCM	Fiocco di Prosciutto with pork rind half vacuum packed	1 Kg	8	6	6	180

TRIMMED BY KNIFE

Terre Ducali's Fiocco di Prosciutto reaches optimal maturation after about 10 months.

It comes wrapped in gold-coloured foil and vacuum packed. After the maturing phase, the product is completely trimmed using a knife to prepare it for slicing.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2FIPPC	Cured ham 24 months	2,5 kg	4	6	6	90

Culatta Emilia is a product subject to a specific production procedure. It is produced using the best part of the pork thigh, i.e. the posterior. Haunches intended for the production of Culatta Emilia come from pigs born, reared and slaughtered in Italy. Dry salting and ageing in the cellar for around 14 months give the product a mild flavour.

CULATTA EMILIA

CULATTA EMILIA WITH HIP BONE



VACUUM PACK CULATTA EMILIA READY-SLICED WITHOUT HIP BONE



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2CUE	Cured Culatta Emilia	5,2 kg	2	4	6	180
2CUEPF	Cured Culatta Emilia deboned	4,6 kg	1	7	7	180

COPPA DI PARMA PGI

A classic cold cut from the Emilia region, this is characterized by its typical enticing aroma, its full taste, enhanced by an ideal maturation in natural cellars. Our Coppa di Parma PGI is hand-salted and prepared for ageing using the classic hand-tying procedure.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2CPR	Coppa di Parma PGI	1,9 kg	10	4	6	180
2CPRM	Coppa di Parma PGI half vacuum packed	0,9 kg	20	4	6	180
2CPRSV	Coppa di Parma PGI, vacuum packed	1,9 kg	2	8	6	180
2CPRP	Coppa di Parma PGI peeled vacuum packed	1,6 kg	10	6	8	180

PANCETTA WITH BLACK PEPPER

Pancetta without its rind is processed in the traditional way, then rolled and finished with black pepper, hand-tied and left to slowly mature.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
4PPN	Pancetta with black pepper	4 kg	4	4	6	150
4PPNM	Pancetta with black pepper half vacuum packed	2 kg	8	4	6	150

DE-RINDED PANCETTA

A typical seasoned cold cut from the Emilia region, it comes from trimmed Italian pork meat, subjected to a dry salting with salt and spices alternating with resting times, following an ancient recipe. Rolled and hand-tied it is left to slowly mature.

Pancetta without rind is processed in the traditional way, then rolled and hand-tied and left to slowly mature. Its perfume, aroma and taste are one of a kind.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
4PSC	Pancetta peeled	4 kg	4	4	6	150
4PSCM	Pancetta peeled half vacuum packed	2 kg	8	6	4	150

LOMBETTO STAGIONATO



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2LOSVM	Cured Loin half (Lombetto)	1,8 kg	4	7	7	120
4LSE	Lard with herbs	2 kg	4	6	4	100
4GS	Guanciale (Cured Jowl)	1,8 kg	6	6	4	180
4GSM	Guanciale half vacuum packed	0,9 kg	12	6	4	180

GUANCIALE

Seasoned cheek lard is the ideal cold cut to bring flavour in the kitchen. It is characterized by the rosy colour of the fat and a distinct flavour.





LO STROLGHINO

Our Strolghino is obtained from lean trimmings of the noble part of thigh from Italian heavy pigs. Medium minced, subtly seasoned and filled into very slim casings for maturing. These lean meats and mild flavours are best enjoyed in thick, round slices. It should be stored in a cool dry place.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2STR	Strolghino	0,25 kg	20	8	8	60
2STRE	Strolghino with display box	0,25 kg	12	10	10	60
2STRPSVFA	Strolghino Salami (HPP)	0,24 kg	20	8	8	75
2STRPSVFH	Strolghino Salami (HPP chilled)	0,24 kg	20	8	8	210
2STRB6	Strolghino 6 pieces MAP	1,5 kg	3	8	8	60
2STRESVA	Strolghino with display box (HPP)	0,24 kg	12	10	7	75
2STRPSV	Strolghino peeled VP	0,24 kg	20	8	8	90
2STRPSVF	Strolghino peeled VP - fixed weight	0,24 kg	20	8	8	100



SALAME FELINO PGI
- Packaged in flowpack

With its intense aroma and sweet, delicate flavor, Salame Felino IGP is crafted exclusively from selected Italian pork. The noble mold on its surface is the sign of a natural, flawless aging process: it protects, refines, and tells the story of its authenticity – just as tradition dictates. *Available in fixed and variable weight formats.*

Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2SFSSAPV	Salame Felino PGI packaged in flowpack variable weight	500 g ca	8	8	6	90
2SFSSAP	Salame Felino IGP packaged in flowpack	500 g	8	8	6	90



TINO, IL SALAME CONTADINO
- Packaged in flowpack

A rustic-style salami with a truly genuine taste, made with care and expertise from carefully selected pork. The noble mold is a hallmark of perfect, natural aging: it protects, refines, and reveals its authenticity – in full respect of tradition. *Available in fixed and variable weight formats.*

Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2SCOAPV	Tino packaged in flowpack variable weight	500 g ca	8	8	6	90
2SCOAP	Tino packaged in flowpack	500 g	8	8	6	90

SALAME FELINO PGI

This is the real Italian salami and takes its name from a town near Parma. Terre Ducali's Salame Felino PGI is made from lean selected pork with the addition of 25-30% noble fat. The coarsely-minced meat is prepared with salt, peppercorns and the addition of aromatized dry white wine. The natural casing and hand tying give it its characteristic shape and optimize its slow and natural maturation, to give the product its typical aroma and flavour.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2SF	Salame Felino PGI	0,9 kg	8	7	7	100
2SFSS	Salame Felino PGI short	0,5 kg	10	8	8	100
2SFPSVF3A	Salame Felino PGI (HPP)	0,3 kg	10	8	8	75
2SFPSVF3H	Salame Felino PGI (HPP chilled)	0,3 kg	12	8	8	210
2SFPSV	Salame Felino PGI half variable weight vacuum packed	0,35 kg	12	8	8	100
2SFPSVF	Salame Felino PGI vacuum packed	0,35 kg	12	8	8	100
2SFPSVF3	Salame Felino PGI vacuum packed	0,3 kg	12	8	8	100

TINO IL SALAME CONTADINO

This typical rustic salami was born from the company's lengthy experience in producing cold cuts. It is made from

selected pork meat; the medium-minced meat is filled into an easily-peeled casing and aged in natural cellars.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
2SCO	Tino "Farmer's salami"	0,5 kg	10	8	8	210
2SPSVF3A	Salame Ducale (HPP)	0,3 kg	10	8	8	75
2SPSVF3H	Salame Ducale (HPP chilled)	0,3 kg	10	8	8	210
2SCOSV	Tino "Farmer's salami" half, vp, variable weight	0,4 kg	10	8	8	100
2SCOSVF	Tino "Farmer's salami" half, vp	0,35 kg	10	8	8	100



OUR COOKED MEATS

Terre Ducali's roast specialities are a feast for the palate, coming from selected meats, expertly flavoured and cooked to enhance their taste and aroma.

You can choose between Grilled Ham, Herb-cooked Ham, San Secondo shoulder, Roast pork, up to the tasty Roast Coppa and the delicate Roast Cuor di Prosciutto; two specialities rediscovered by Terre Ducali whose roots lie in the ancient peasant tradition.

Products that make dining in company uniquely convivial.

PROSCIUTTO COTTO

Cooked ham comes from pork haunches selected by weight, deboned, trimmed and carefully processed and then cooked inside a mould. Terre Ducali offers three qualities: **REGIO**, **DUOMO** and **CERTOSA**.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
3PCR	Italian cooked ham Regio	8,4 kg	2	6	4	150
3PCRM	Italian cooked ham Regio half	4,2 kg	4	6	4	150
3PCDB	Cooked ham Duomo	7,8 kg	2	6	4	150
3PCDBM	Cooked ham Duomo half	3,8 kg	4	6	4	150
3PCE	Cooked ham Certosa	8,7 kg	2	6	4	150
3PCEM	Cooked ham Certosa half	4,2 kg	4	6	4	150

COOKED HAM WITH HERBS

The “Prosciutto cotto alle erbe” (Cooked ham with herbs) is made by selected pig’s hind leg, without bone, well cut and manually tied before the cooking. What characterizes this product is the internal and external aromatization with herbs and spices that give to the ham an intense and typical flavor.



COOKED HAM WITH TRUFFLE

Our “Prosciutto Cotto al tartufo” (Cooked ham with truffle) comes from the boneless hind thigh of selected pigs, accurately processed and cooked in an appropriate mould.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
3PCTA	Cooked Ham with Truffle	8,4 kg	2	6	4	150
3PCTAM	Cooked Ham with Truffle half	4 kg	4	6	4	150
3PCER	Cooked ham with herbs	7,1 kg	2	4	6	150
3PCERM	Cooked ham with herbs half	3,6 kg	4	4	6	150

PORCHETTA DUCALE

This roast pork is a product of the ancient, cured meat tradition, it comes from deboned pork belly with the loin. It is salted and flavoured with chopped rosemary and other herbs and hand-tied. Cooked in a medium-temperature

steam oven it is finished by brazing the exterior which produces a strong aroma and a distinct roasted flavour.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
5PAE	Porchetta Ducale	6,5 kg	2	6	4	150
5PAEM	Porchetta Ducale half	3 kg	2	7	7	150

GRILLED COOKED HAM

This grilled ham comes from whole pork thighs selected by weight. The slow maceration of the meat in brine gives the product a delicate flavour and maintains the tenderness of the meat even after being slowly steamed.



Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
5PCB	Grilled Cooked Ham High Quality	7,6 kg	2	4	6	150
3FIPAR	Roasted Fiocco	3 kg	2	7	5	150

ROASTED COPPA

A product rediscovered and given new value by Terre Ducali. It is obtained from fresh meat of Italian pigs. Salted and flavoured according to our particular recipe, it is hand-tied, cooked and braised in the oven to produce a tender product with a delicate taste.



ROASTED LOIN

This roasted loin of pork is a tender and lean product. It is prepared with salt, spices and aromas, steamed and then braised in the oven. The result is a delicate but mouth-watering flavour.

Code	Description	Unit Weight	Pcs per box	Boxes per layer	Layers per pallet	Total Shelf Life days
3CAR	Roasted Coppa	3 kg	2	8	8	150
3CARM	Roasted Coppa half	1,5 kg	4	8	8	150
5LA	Roasted Loin	3 kg	6	8	8	150

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