



*Sliced meats
in clear packs*

Cannelli®
N O R C I N E R I A

You can see all the goodness

The logo for Cannelli Norcineria is centered in the upper half of the image. It features the brand name "Cannelli" in a large, bold, red serif font, with a registered trademark symbol (®) to its upper right. Below it, the word "NORCINERIA" is written in a smaller, black, all-caps serif font. The text is set against a light-colored, textured background that resembles parchment or aged paper, which is framed by dark, irregular borders on the top and bottom.

Cannelli
NORCINERIA



You can see all the goodness



*A*ll you will see is the best that our land has given us.

A story of taste and authenticity with deep roots that we want to preserve intact.

The cellar has always been the privileged place for preserving the fruits of ancient knowledge, foods produced from an immense respect for nature and traditional methods of butchery, where the slow passing of the time, the accumulation of experience and an innate bond with the land are inseparable and essential, like the background in a painting.

The selection we have made is the expression of this cellar, a meeting place for the butchery excellences of Central Italy, with the addition of a noble intruder:
Culatta Emilia.

A story that started in the cellar

Technical specifications

COMMERCIAL NAME	PROSCIUTTO NORCIA IGP sliced	
BRAND	Cannelli	
SEMI-FINISHED SUPPLIER	IT 1112 L CE; IT 734 L CE	
PACKAGER INGREDIENTS	IT 983 L CE	
NET	Pork leg, salt, pepper	
WEIGHT	100 G	
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).	
SHELF LIFE	Total shelf life: 90 days Guaranteed commercial life on delivery: 42 days	
STORAGE SERVING	Store between 0 and +4°C. After opening, store in a refrigerator, protected by film.	
SUGGESTION	Open the package a few minutes before consumption to better enjoy the aroma of the product.	
PRODUCT CODE	11011258	
EAN CODE GTIN	8025886000106	
CODE	08025886000106	
TRAY SIZE	220 X 190 X 21 mm	
PERFORMED TRAY	Transparent in PET / PE-EVOH / PE	
UPPER FILM	Transparent	
PACKAGING	Cardboard, colour BEIGE - 230 x 240 x 210 mm	
PIECES PER BOX	10	
PALLET	EPAL 80X120	
N. BOXES PER LAYER	20	
N. LAYERS PER PALLET	9	
N. BOXES PER PALLET	180	
PALLET HEIGHT	185	
MICROBIOLOGICAL INFORMATION	E.Coli β -glucuronidase+ $<1 \times 10^2$ CFU/g Sulphite-reducing anaerobes $<1 \times 10$ CFU/g Coag. staphylococci + $<1 \times 10^2$ CFU/g Listeria monocytogenes ≤ 100 CFU/g (n=5 c=0) (Aw $\leq 0,92$) Salmonella spp. absent in 25 g. (n=5 c=0) Micro-organisms at 30°C $<5 \times 10^5$ CFU/g	
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 1136 kJ Energy value: 270 kcal Fat: 18 g of which Saturated fatty acids: 8.4 g Carbohydrates: 0 g of which Sugars: 0 g Protein: 27 g Salt: 6.5 g	

The purity of the air of the Sibillini mountains, the accumulated knowledge of master butchers and respect for centuries-old traditions bring us one of the cornerstones of the Italian delicatessen:

prosciutto di Norcia IGP.

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Prosciutto di Norcia IGP

Technical specifications

COMMERCIAL NAME	CAPOCOLLO STAGIONATO sliced
BRAND	Cannelli
SEMI-FINISHED SUPPLIER	IT 766 M CE
PACKAGER	IT 983 L CE
INGREDIENTS	Pork meat, salt, dextrose, seasonings and flavourings. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E250 (sodium nitrite), E 252 (potassiumnitrate).
MEAT ORIGIN	ITALY
NET WEIGHT	100 G
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
SHELF LIFE	Total shelf life: 90 days Guaranteed commercial life on delivery: 42 days
STORAGE	Store between 0 and +4°C. After opening, store in a refrigerator, protected by film.
SERVING SUGGESTION	Open the package a few minutes before consumption to better enjoy the aroma of the product.
PRODUCT CODE	115009
EAN CODE	8025886000090
GTIN CODE	08025886000090
TRAY SIZE	220 X 190 X 21 mm
PREFORMED TRAY	Transparent in PET/PE-EVOH/PE
UPPER FILM	Transparent
PACKAGING	Cardboard, colour BEIGE - 230 x 240 x 210 mm
PIECES PER BOX	10
PALLET	EPAL 80X120
N. BOXES PER LAYER	20
N. LAYERS PER PALLET	9
N. BOXES PER PALLET	180
PALLET HEIGHT	185
MICROBIOLOGICAL INFORMATION	Escherichia coli: <100 CFU/g Enterobacteriaceae: <10 CFU/g Listeria monocytogenes: ≤ 100 CFU/g (n=5 c=0) (Aw ≤0,92) Salmonella spp: Absent in 25 g (n=5 c=0) Coag. staphylococci (+): <200 CFU/g Anaerobic S.R.: <10 CFU/g
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 1502 kJ Energy value: 362 kcal Fat: 31 g of which Saturated fatty acids: 13 g Carbohydrates: 1.0 g of which Sugars: <0.1 g Proteins: 29 g Salt: 3.5 g

A noble cut of the butchery tradition of Norcia aged for well over 100 days, ideal for snacks and delicious appetizers.

Always on the table in all the celebrations of Italian tradition.

You can see all the goodness



Cannelli
NORCINERIA

CAPOCOLLO
STAGIONATO
SUINO 100% ITALIANO

Capocollo Stagionato

Technical specifications

COMMERCIAL NAME	GUANCIALE STAGIONATO sliced
BRAND	Cannelli
SEMI-FINISHED SUPPLIER	IT 766 M CE
PACKAGER	IT 983 L CE
INGREDIENTS	Pork meat, salt, dextrose, seasonings and flavourings. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E 252 (potassium nitrate), E250 (sodium nitrite).
MEAT ORIGIN	ITALY
NET WEIGHT	100 G
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
SHELF LIFE	Total shelf life: 90 days Guaranteed commercial life on delivery: 42 days
STORAGE	Store between 0 and +4°C. After opening, store in a refrigerator, protected by film.
SERVING SUGGESTION	Open the package a few minutes before consumption to better enjoy the aroma of the product.
PRODUCT CODE	1112120
EAN CODE	8025886000021
GTIN CODE	08025886000021
TRAY SIZE	220 X 190 X 21 mm
PREFORMED TRAY	Transparent in PET/PE-EVOH/PE
UPPER FILM	Transparent
PACKAGING	Cardboard, colour BEIGE - 230 x 240 x 210 mm
PIECES PER BOX	10
PALLET	EPAL 80X120
N. BOXES PER LAYER	20
N. LAYERS PER PALLET	9
N. BOXES PER PALLET	180
PALLET HEIGHT	185
MICROBIOLOGICAL INFORMATION	Escherichia coli: <100 CFU/g Enterobacteriaceae: <10 CFU/g Listeria monocytogenes: ≤ 100 CFU/g (n=5 c=0) (Aw ≤0,92) Salmonella spp: Absent in 25 g (n=5 c=0) Coag. staphylococci (+): <200 CFU/g Anaerobic S.R.: <10 CFU/g
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 2667 kJ Energy value: 647 kcal Fat: 69 g of which Saturated fatty acids: 28 g Carbohydrates: 0.2 g of which Sugars: 0.2 g Proteins: 10 g Salt: 3.4 g

An ingredient that adds flavour to traditional dishes.

From today, ready to use on gourmet pizzas or delicious toasts.

You can see all the goodness



Guanciale Stagionato

Technical specifications

COMMERCIAL NAME	LONZINO STAGIONATO sliced
BRAND	Cannelli
SEMI-FINISHED SUPPLIER	IT 766 M CE
PACKAGER	IT 983 L CE
INGREDIENTS	Pork meat, salt, dextrose, seasonings and flavourings. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E250 (sodium nitrite), E 252 (potassium nitrate).
MEAT ORIGIN	ITALY
NET WEIGHT	100 G
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
SHELF LIFE	Total shelf life: 90 days Guaranteed commercial life on delivery: 42 days
STORAGE	Store between 0 and +4°C. After opening, store in a refrigerator, protected by film.
SERVING SUGGESTION	Open the package a few minutes before consumption to better enjoy the aroma of the product.
PRODUCT CODE	115007
EAN CODE	8025886000076
GTIN CODE	08025886000076
TRAY SIZE	220 x 190 x 21 mm
PREFORMED TRAY	Transparent in PET/PE-EVOH/PE
UPPER FILM	Transparent
PACKAGING	Cardboard, colour BEIGE - 230 x 240 x 210 mm
PIECES PER BOX	10
PALLET	EPAL 80X120
N. BOXES PER LAYER	20
N. LAYERS PER PALLET	9
N. BOXES PER PALLET	180
PALLET HEIGHT	185
MICROBIOLOGICAL INFORMATION	Escherichia coli: <100 CFU/g Enterobacteriaceae: <10 CFU/g Listeria monocytogenes: ≤ 100 CFU/g (n=5 c=0) (Aw ≤0,92) Salmonella spp: Absent in 25 g (n=5 c=0) Coag. staphylococci (+): <200 CFU/g Anaerobic S.R.: <10 CFU/g
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 1135 kJ Energy value: 271 kcal Fat: 12 g of which Saturated fatty acids: 6 g Carbohydrates: <0.1 g of which Sugars: <0.1 g Proteins: 41 g Salt: 5.7 g

Pork fillet, lean, well-seasoned and tasty.

Ideal for the calorie-conscious consumer who doesn't want to give up the pleasure of a cured meat that is full of flavour.

Excellent as an appetizer or appetizing carpaccio.

You can see all the goodness



Lonzino Stagionato

COMMERCIAL NAME	SALAME CORALLINA sliced
BRAND	Cannelli
SEMI-FINISHED SUPPLIER	IT 766 M CE
PACKAGER	IT 983 L CE
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E250 (sodium nitrite), E 252 (potassium nitrate).
MEAT ORIGIN	ITALY
NET WEIGHT	100 G
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
SHELF LIFE	Total shelf life: 90 days Guaranteed commercial life on delivery: 42 days
STORAGE	Store between 0 and +4°C. After opening, store in a refrigerator, protected by film.
SERVING SUGGESTION	Open the package a few minutes before consumption to better enjoy the aroma of the product.
PRODUCT CODE	115008
EAN CODE	8025886000083
GTIN CODE	08025886000083
TRAY SIZE	220 x 190 x 21 mm
PREFORMED TRAY	Transparent in PET/PE-EVOH/PE
UPPER FILM	Transparent
PACKAGING	Cardboard, colour BEIGE - 230 x 240 x 210 mm
PIECES PER BOX	10
PALLET	EPAL 80X120
N. BOXES PER LAYER	20
N. LAYERS PER PALLET	9
N. BOXES PER PALLET	180
PALLET HEIGHT	185
MICROBIOLOGICAL INFORMATION	Escherichia coli: <100 CFU/g Enterobacteriaceae: <10 CFU/g Listeria monocytogenes: ≤ 100 CFU/g (n=5 c=0) (Aw ≤0,92) Salmonella spp: Absent in 25 g (n=5 c=0) Coag. staphylococci (+): <200 CFU/g Anaerobic S.R.: <10 CFU/g
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 1519 kJ Energy value: 366 kcal Fat: 28 g of which Saturated fatty acids: 11 g Carbohydrates: 0.2 g of which Sugars: <0.1 g Proteins: 29 g Salt: 5.0 g

A cured meat made from lean cuts of ham, aged in natural casing for over 8 weeks.

The traditional cured meat of Norcia, ready for any festive occasion.

You can see all the goodness



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SALAME
CORALLINA
SUINO 100% ITALIANO

Salame Corallina

COMMERCIAL NAME	SALAME CASARECCIO sliced
BRAND	Cannelli
SEMI-FINISHED SUPPLIER	IT 766 M CE
PACKAGER	IT 983 L CE
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E250 (sodium nitrite), E252 (potassium nitrate).
MEAT ORIGIN	ITALY
NET WEIGHT	100 G
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
SHELF LIFE	Total shelf life: 90 days Guaranteed commercial life on delivery: 42 days
STORAGE	Store between 0 and +4°C. After opening, store in a refrigerator, protected by film.
SERVING SUGGESTION	Open the package a few minutes before consumption to better enjoy the aroma of the product.
PRODUCT CODE	115011
EAN CODE	8025886000113
GTIN CODE	08025886000113
TRAY SIZE	220 X 190 X 21 mm
PREFORMED TRAY	Transparent in PET/PE-EVOH/PE
UPPER FILM	Transparent
PACKAGING	Cardboard, colour BEIGE - 230 x 240 x 210 mm
PIECES PER BOX	10
PALLET	EPAL 80X120
N. BOXES PER LAYER	20
N. LAYERS PER PALLET	9
N. BOXES PER PALLET	180
PALLET HEIGHT	185
MICROBIOLOGICAL INFORMATION	Escherichia coli: <100 CFU/g Enterobacteriaceae: <10 CFU/g Listeria monocytogenes: ≤ 100 CFU/g (n=5 c=0) (Aw ≤0,92) Salmonella spp: Absent in 25 g (n=5 c=0) Coag. staphylococci (+): <200 CFU/g Anaerobic S.R.: <10 CFU/g
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 1415 kJ Energy value: 340 kcal Fat: 24 g of which Saturated fatty acids: 10 g Carbohydrates: 1.0 g of which Sugars: <0.1 g Proteins: 31 g Salt: 4.3 g

The traditional cured meat of our land, loved for its unmistakable flavour and aroma.

Ideal for appetisers and mouthwatering sandwiches.

You can see all the goodness



Salame Casareccio

Technical specifications

COMMERCIAL NAME	FRANCOBOLLI DI GUANCIALE cured
BRAND	Cannelli
SEMI-FINISHED SUPPLIER	IT 766 M CE
PACKAGER	IT 983 L CE
INGREDIENTS	Pork meat, salt, dextrose, seasonings and flavourings. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E 252 (potassium nitrate), E250 (sodium nitrite).
MEAT ORIGIN	ITALY
NET WEIGHT	100 G
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
SHELF LIFE	Total shelf life: 90 days. Guaranteed commercial life on delivery: 42 days
STORAGE	Store between 0 and +4°C. After opening, store in a refrigerator, protected by film.
SERVING SUGGESTION	Ready to eat or cook with.
PRODUCT CODE	115004
EAN CODE	8025886000014
GTIN CODE	08025886000014
TRAY SIZE	168x120x26 mm
PREFORMED TRAY	Transparent in PET/PE-EVOH/PE
UPPER FILM	Transparent
PACKAGING	Cardboard, colour BEIGE - 230 x 200 x 160 mm
PIECES PER BOX	10
PALLET	EPAL 80X120
N. BOXES PER LAYER	18
N. LAYERS PER PALLET	10
N. BOXES PER PALLET	180
PALLET HEIGHT	175 cm including platform
MICROBIOLOGICAL INFORMATION	Escherichia coli: <100 CFU/g Enterobacteriaceae: <10 CFU/g Listeria monocytogenes: ≤ 100 CFU/g (n=5 c=0) (Aw ≤0,92) Salmonella spp: Absent in 25 g (n=5 c=0) Coag. staphylococci (+): <200 CFU/g Anaerobic S.R.: <10 CFU/g
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 2667 kJ Energy value: 647 kcal Fat: 69 g of which Saturated fatty acids: 28 g Carbohydrates: 0.2 g of which Sugars: 0.2 g Proteins: 10 g Salt: 3.4 g

Convenient main ingredient of various traditional Italian pasta dishes, such as carbonara and amatriciana.

Its unique seasoning brings a recognisable character to any dish.

You can see all the goodness



Francobolli di Guanciale Stagionato

COMMERCIAL NAME	FRANCOBOLLI DI PANCETTA cured
BRAND	Cannelli
SEMI-FINISHED SUPPLIER	IT 766 M CE
PACKAGER	IT 983 L CE
INGREDIENTS	Pork meat, salt, dextrose, seasonings and natural flavourings. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E250 (sodium nitrite), E 252 (potassium nitrate).
MEAT ORIGIN	ITALY
NET WEIGHT	100 G
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
SHELF LIFE	Guaranteed commercial life on delivery: 42 days
STORAGE	Store between 0 and +4°C. After opening, store in a refrigerator, protected by film.
SERVING SUGGESTION	Ready to eat or cook with.
PRODUCT CODE	115005
EAN CODE	8025886000052
GTIN CODE	08025886000052
TRAY SIZE	168 x 120 x 26 mm
PREFORMED TRAY	Transparent in PET/PE-EVOH/PE
UPPER FILM	Transparent
PACKAGING	Cardboard, colour BEIGE - 230 x 200 x 160 mm
PIECES PER BOX	10
PALLET	EPAL 80X120
N. BOXES PER LAYER	18
N. LAYERS PER PALLET	10
N. BOXES PER PALLET	180
PALLET HEIGHT	175 cm including platform
MICROBIOLOGICAL INFORMATION	Escherichia coli: <100 CFU/g Enterobacteriaceae: <10 CFU/g Listeria monocytogenes: ≤ 100 CFU/g (n=5 c=0) (Aw ≤0,92) Salmonella spp: Absent in 25 g (n=5 c=0) Coag. staphylococci (+): <200 CFU/g Anaerobic S.R.: <10 CFU/g
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 2560 kJ Energy value: 621 kcal Fat: 54 g of which Saturated fatty acids: 22 g Carbohydrates: <0.1 g of which Sugars: <0.1 g Proteins: 14 g Salt: 3 g

Useful and practical variety of seasoned pancetta.

Adds taste and flavour to savoury pies, salads and delicious pasta dishes.

You can see all the goodness



Francobolli di Pancetta Stagionata

COMMERCIAL NAME	FIAMMIFERI DI "CINQUE CERRI" – cured ham
BRAND	Cannelli
SEMI-FINISHED SUPPLIER	IT 1459 L CE
PACKAGER	IT 983 L CE
INGREDIENTS	Pork leg, salt, garlic, pepper.
MEAT ORIGIN	EU
NET WEIGHT	100 G
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
SHELF LIFE	Total shelf life: 90 days Guaranteed commercial life on delivery: 42 days
STORAGE	Store between 0 and +4°C. After opening, store in a refrigerator, protected by film.
SERVING SUGGESTION	Ready to eat or cook with.
PRODUCT CODE	115006
EAN CODE	8025886000069
GTIN CODE	08025886000069
TRAY SIZE	168x120x26 mm
PREFORMED TRAY	Transparent in PET/PE-EVOH/PE
UPPER FILM	Transparent
PACKAGING	Cardboard, colour BEIGE - 230 x 200 x 160 mm
PIECES PER BOX	10
PALLET	EPAL 80X120
N. BOXES PER LAYER	18
N. LAYERS PER PALLET	10
N. BOXES PER PALLET	180
PALLET HEIGHT	175 cm including platform
MICROBIOLOGICAL INFORMATION	E.Coli β -glucuronidase+ <1x10 ² UFC/g Sulphite-reducing anaerobes <1x10 ¹ UFC/g Coag. staphylococci + <1x10 ² CFU/g Listeria monocytogenes $\leq$ 100 CFU/g (n=5 c=0) (Aw $\leq$ 0,92) Salmonella spp. absent in 25 g. (n=5 c=0) Micro-organisms at 30°C <5x10 ⁵ CFU/g
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 982 kJ Energy value: 236 kcal Fat: 13 g of which Saturated fatty acids: 3.1 g Carbohydrates: 0 g of which Sugars: 0 g Proteins: 30 g Salt: 5.5 g

Perfect for giving flavour to baked pasta and pasta dishes in general.

Ideal for enriching salads and quick snacks.

You can see all the goodness



Fiammiferi di Cinque Cerri

Technical specifications

COMMERCIAL NAME	CULATTA EMILIA sliced
BRAND	La Badia
SEMI-FINISHED SUPPLIER	IT 613 L CE
PACKAGER	IT 983 L CE
INGREDIENTS	Pork leg, salt.
MEAT ORIGIN	ITALY
NET WEIGHT	100 G
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
SHELF LIFE	Total shelf life: 90 days Guaranteed commercial life on delivery: 42 days
STORAGE	Store in a refrigerator between 0 and +4°C. After opening, store in a refrigerator, protected by film.
SERVING SUGGESTION	Open the package a few minutes before consumption to better enjoy the aroma of the product.
PRODUCT CODE	11011431
EAN CODE	8034076470032
GTIN CODE	08034076470032
TRAY SIZE	220 X 190 X 21 mm
PREFORMED TRAY	Transparent in PET/PE-
EVOH/PE UPPER FILM	Transparent
PACKAGING	Cardboard, colour BEIGE - 230 x 240 x 210 mm
PIECES PER BOX	10
PALLET	EPAL 80X120
N. BOXES PER LAYER	20
N. LAYERS PER PALLET	9
N. BOXES PER PALLET	180
PALLET HEIGHT	185
MICROBIOLOGICAL INFORMATION	Escherichia coli: <50 CFU/g Staphylococci aureus: <100 CFU/g Listeria monocytogenes: ≤100 CFU/g (n=5 c=0) (Aw ≤0,92) Salmonella spp: Absent in 25 g (n=5 c=0)
NUTRITIONAL INFORMATION (per 100g of product)	Energy value: 1234 kJ Energy value: 296 kcal Fat: 21 g of which Saturated fatty acids: 8 g Carbohydrates: <0.5 g of which Sugars: 0 g Proteins: 27 g Salt: 3.8 g

From the land of mild and delicious flavours, an exquisite whole cut that encapsulates the essence of prosciutto. Clear provenance, traditional processing, curing and quality checking.

Ladies and gentlemen, we present Culatta Emilia!

You can see all the goodness



Culatta Emilia



Cannelli
NORCINERIA

The logo is set within a rectangular frame with a dark border. The background of the frame is a textured, light-colored surface, possibly parchment or aged paper, with a subtle pattern. The word "Cannelli" is written in a large, bold, red serif font, and "NORCINERIA" is written in a smaller, black, all-caps serif font below it.

You can see all the goodness



A story that started in the cellar



*Sliced meats
in clear packs*

Cannelli®

N O R C I N E R I A

GRUPPO ALIMENTARE
VALTIBERINO

You can see all the goodness