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Fiorucci HISTORY

WE TAKE THE BEST OF TRADITION, BLEND IT WITH THE DEMANDS OF THE PRESENT AND IMAGE TOMORROW NEEDS. THANKS TO THIS APPROACH, WE HAVE REACHED EVERYONE'S TABLES, IN ITALY AND WORLDWIDE.

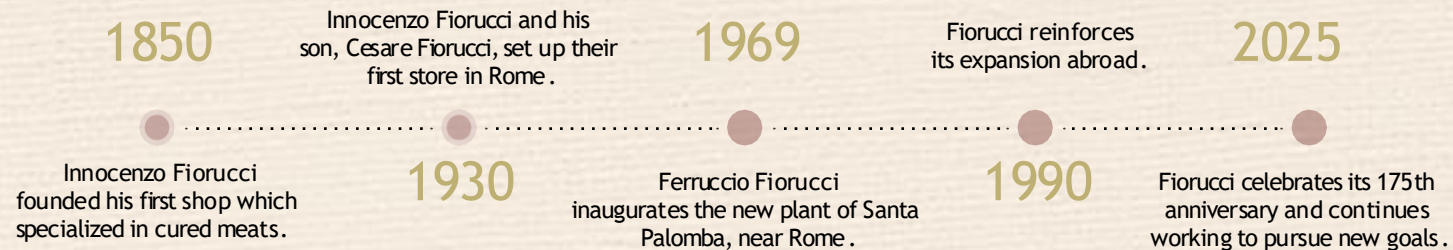


Driven by a pioneering spirit and confidence in his products, Innocenzo, along with his son Cesare, moved to Rome. The Fiorucci Deli and Butcher Shop was founded in the early 1900's in Piazza Vittorio Emanuele. Taking over from his father, Cesare expanded the brand, creating a chain of delis before World War II. In the post-war economic boom, he founded Roman Meat and Related Industries (IRCA) in the 1950s.

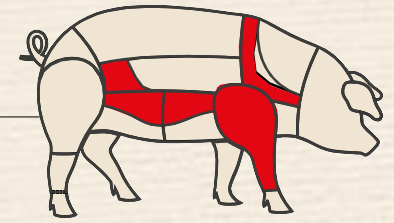
In 1969, the third generation of Fiorucci's Family inaugurated the production plant in Rome, where the Fiorucci legacy continues to this day.

The early 1970s introduced the company's first logo, evolving over time into the recognizable trademark we know today.

Today, Fiorucci boasts a wide range of unique products, regional specialties, and beloved classics.



MORTADELLA



Mortadella boasts a century old history; its name dates back to Roman times due to the «mortarium», a facility to make this product.

Over the centuries, the recipe has changed: it's made from a mix of lean pork, cuts and diced neck pork, cut fat, salt, and whole or ground pepper. The mix is finely minced, stuffed into natural or synthetic casings, and cooked for a long time, enhancing its aroma and flavor.



SQUISITELLA, AROMA, DIVINA



SQUISITELLA



AROMA



DIVINA

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21322	DIVINA HALF - W/P - CAL.17,5	6,0 KG	2	12,7KG	6X5=30 CTN	381,4 KG	90/63 D	2343170000000
22715	DIVINA HALF - W/P - CAL. 17,5	3,5 KG	2	7,6 KG	8X6=48 CTN	364,6 KG	90/63 D	2948439000000
20023	DIVINA HALF - W/O P - CAL.16	2,5 KG	2	5,6 KG	8X6=48 CTN	268,6 KG	90/63 D	2332540000000
20442	AROMA HALF - W/P - CAL.24,5	13,5 KG	1	14,2 KG	6X5=30 CTN	426,6 KG	90/63 D	2343890000000
20422	AROMA HALF - W/O P - CAL.24,5	13,5 KG	1	14,2 KG	6X5=30 CTN	426,6 KG	90/63 D	2330940000000
22083	SQUISITELLA HALF - W/L - CAL.14	3,5 KG	6	21,8 KG	6X5=30 CTN	653,4 KG	90/63 D	2772560000000
21312	SQUISITELLA W/O L - CAL.14	7,0 KG	3	21,8 KG	6X5=30 CTN	653,4 KG	90/63 D	2742560000000

MORTADELLA SUPREMA

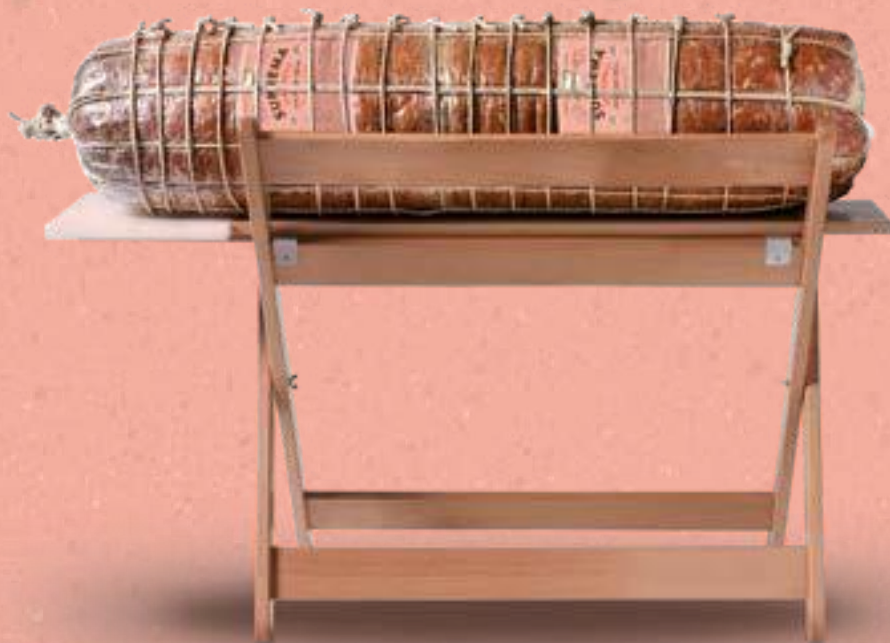


SUPREMA
LA MORTADELLA



CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20074	NAT.CAS - CAL .24 W/P	16,0 KG	1	16,7 KG	6X5=30 CTN	502,2 KG	90/63 D	2331440000000
20024	HALF - CAL .24,5 W/O P	18,0 KG	1	18,7 KG	6X5=30 CTN	561,6 KG	90/63 D	2331440000000
21562	HALF - CAL .24,5 W/P	18,0 KG	1	18,7 KG	6X5=30 CTN	561,6 KG	90/63 D	2343980000000
20022	CAL .22 W/O P	15,0 KG	1	15,7 KG	6X5=30 CTN	471,5 KG	90/63 D	2331440000000
22003	HALF - CAL .22 W/O P	7,5 KG	2	15,7 KG	6X5=30 CTN	471,8 KG	90/63 D	2331440000000
21552	CAL .22 W/P	15,0 KG	1	15,7 KG	6X5=30 CTN	471,5 KG	90/63 D	2343980000000
22095	HALF - CAL .22 W/P	7,5 KG	2	15,7 KG	6X5=30 CTN	471,8 KG	90/63 D	2343980000000
20034	HALF - CAL .22 W/O P	13,0 KG	1	13,7 KG	6X5=30 CTN	411,4 KG	90/63 D	2331440000000

MORTADELLA SUPREMA



CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20570	HALF - CAL.22 - W/P	13,0 KG	1	13,7 KG	6X5=30 CTN	411,4 KG	90/63 D	2342820000000
20936	HALF - CAL.24 - W/O P	9,5 KG	2	19,7 KG	6X5=30 CTN	592,0 KG	90/63 D	2343980000000
20939	HALF - CAL.30 - W/O P	22,0 KG	1	22,9 KG	6X4=24 CTN	549,2 KG	90/63 D	2331440000000
20042	CAL.32 - W/O P	95,0 KG	1	95,0 KG	1X1=1 PC	475,0 KG	80/56 D	2331710000000
20549	CAL.32 - W/P	95,0 KG	1	95,0 KG	1X1=1 PC	475,0 KG	80/56 D	2342930000000
20912	CAL.40 - W/O P	350,0 KG	1	350,0 KG	1x1=1 PC	350,0 KG	80/56 D	2331850000000
21318	CAL.30 - W/O P	45,0 KG	1	45,0 KG	1X1=1 PC	315,0 KG	90/63 D	2313180000000

MORTADELLA BOLOGNA IGP



BOLOGNA IGP

Produced according to the IGP specifications for those who love original and traditional flavours.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21299	BOL .HALF - W/P - CAL .24,5	13,5 KG	1	14,2 KG	6X5=30 CTN	426,6 KG	90/63 D	2343170000000
21319	BOL .HALF - W/O P - CAL .24,5	13,5 KG	1	14,2 KG	6X5=30 CTN	426,6 KG	90/63 D	2343170000000
21563	BOL .HALF - W/O P - CAL .20	6,0 KG	2	12,7 KG	6X5=30 CTN	381,5 KG	90/63 D	2642050000000
20602	BOL .HALF - W/P - CAL .20	7,5 KG	2	15,8 KG	6X5=30 CTN	472,3 KG	90/63 D	2916134000000
20398	BOL .HALF - W/P - CAL .17,5	5,0 KG	1	5,57 KG	8X4=48 CTN	267,4 KG	90/63 D	2331980000000

MORTADELLA SUPREMA 1850



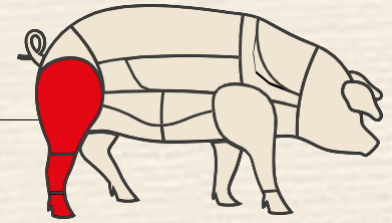
Hand tied Vacuum-packed with 6mm **LINEN ROPES**. Printed **JUTE** bag.

ONLY
ITALIAN MEAT
HONEY FROM
SICILY
SICILIAN
SEASALT
PISTACHO
FROM BRONTE

Gluten free
Lactose free

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S .L./GTC	EAN
20377	NAT.CAS. - CAL.24 W/O P	14,0 KG	1	15,1 KG	6X5=30 CTN	454 KG	90/63 D	2203770000000
20382	NAT.CAS. - CAL.24 W/P	14,0 KG	1	15,1 KG	6X5=30 CTN	454 KG	90/63 D	2203820000000
22201	HALF - CAL.24 W/P	7,0 KG	2	15,1 KG	6X5=30 CTN	454 KG	90/63 D	2322010000000
22202	HALF - CAL.24 W/O P	7,0 KG	2	15,1 KG	6X5=30 CTN	454 KG	90/63 D	2322020000000

PROSCIUTTO



The word prosciutto has latin origins. “Peresuctum,” meaning dried, suggests that drying the meat was the only way to preserve it.

The most important stage of the process is salting the pork leg. After a resting period, the ham is washed, dried, and inspected for any defects. The curing process then begins, which determines the success and quality of the ham. During this stage, the “sugnature” process also takes place, where the muscle parts are coated with a mix, typically made from pork fat, salt, ground pepper, and other ingredients, which prevents the ham from drying out too quickly.



THE DIFFERENT TYPES OF PROSCIUTTOS



BONE-IN PROSCIUTTO



DE-BONED PROSCIUTTO



EXTRA TRIM



DE-BONED "ADDOBBO STYLE"

CONTADINO, EXPRESS, MAXIFETTA



CONTADINO

Made In Italy Prosciutto
in several formats .



EXPRESS

Pork leg with a minimum curing period
of 5 months, boneless and ready to slice .



MAXIFETTA

A ready-to-slice product .

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20610	CONTADINO BONE-IN	6,0-8,0 KG	2	15,10 KG	3X7=21 CTN	317,6 KG	180/126 D	2641640000000
20605	CONTADINO DE-BONED	5,7-6,3 KG	2	12,70 KG	4X10=40 CTN	506,7 KG	180/126 D	2331670000000
20726	CONTADINO EXTRA TRIM	5,7-6,3 KG	2	12,70 KG	4X10=40 CTN	506,9 KG	180/126 D	2332260000000
20675	CONTADINO EXTRA TRIM	6,3 KG	2	13,28 KG	4X10=40 CTN	531,2 KG	180/126 D	2342750000000
22629	CONTADINO ADDOBBO	6,25 KG	2	12,67 KG	4X10=40CTN	506,7 KG	180/126 D	2326290000000
20917	CONTADINO MATT . HALF	2,0-2,5 KG	2	4,77 KG	10X10=100 CTN	477,2 KG	150/105 D	2331320000000
20690	CONTADINO GIFT SET	6,25 KG	1	8,30 KG	12X2=24 CTN	199,0 KG	180/126 D	8007975008309
21787	EXPRESS EXTRA TRIM	5,0-6,0 KG	2	11,60 KG	8X6=48 CTN	556,8 KG	150/105 D	2771950000000
21772	EXPRESS EXTRA TRIM HALF	2,6 KG	2	5,57 KG	10X7=70 CTN	389,9 KG	150/105 D	2337720000000
21080	MAXIFETTA	5,0-6,0 KG	2	11,74 KG	8X7=56 CTN	657,4 KG	150/105 D	2641700000000

PROSCIUTTO DI PARMA



CINQUE STELLE



RISERVA



CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21149	PARMA 20 M BONE-IN	9,7-10,5 KG	2	21,4 KG	3X8=24 CTN	514,5 KG	180/126 D	233196000000
21147	PARMA 20 M ADDOBBO	8,0-8,5 KG	2	17,3 KG	4X10=40 CTN	691,2 KG	180/126 D	277253000000
21140	PARMA 20 M EXTRA TRIM	8,0-8,5 KG	2	17,3 KG	4X10=40 CTN	691,2 KG	180/126 D	233149000000
20782	PARMA 16 M BONE-IN	9,5-10,5 KG	2	21,1 KG	3X7=21 CTN	443,5 KG	180/126 D	233115000000
20050	PARMA 16 M ADDOBBO	7,6-8,3 KG	2	16,9 KG	4X6=24 CTN	404,6 KG	180/126 D	264149000000
20565	PARMA 16 M DE-BONED	7,7-8,4 KG	2	16,9 KG	4X10=40 CTN	675,2 KG	180/126 D	233124000000
20791	PARMA 16 M EXTRA TRIM	7,6-8,3 KG	2	16,7 KG	4X10=40 CTN	667,2 KG	180/126 D	264149000000

PROSCIUTTO SAN DANIELE



CINQUE STELLE



RISERVA



CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21190	SAN DANIELE 20 M BONE-IN	9,7-10,5 KG	2	21,4 KG	3X8=24 CTN	514,5 KG	180/126 D	2642040000000
21186	SANDANIELE 20M D-B EXTRA TRIM	8,0-8,5 KG	2	17,3 KG	4X10=40 CTN	691,2 KG	180/126 D	2311860000000
21008	SAN DANIELE 16 M BONE-IN	9,5-10,5 KG	2	21,2 KG	3X8=24 CTN	508,8 KG	180/126 D	2330950000000
20059	SAN DANIELE 16 M ADDOBBO	7,5-8,3 KG	2	16,6 KG	4X6=24 CTN	398,4 KG	180/126 D	2331250000000
20684	SAN DANIELE 16 M DE-BONED	7,7- 8,3 KG	2	16,7 KG	4X10=40 CTN	666,9 KG	180/126 D	2331250000000
20903	SAN DANIELE 16 M EXTRA TRIM	7,5-8,3 KG	2	16,5 KG	4X10=40 CTN	659,2 KG	180/126 D	2641520000000

PROSCIUTTO TIVOLI



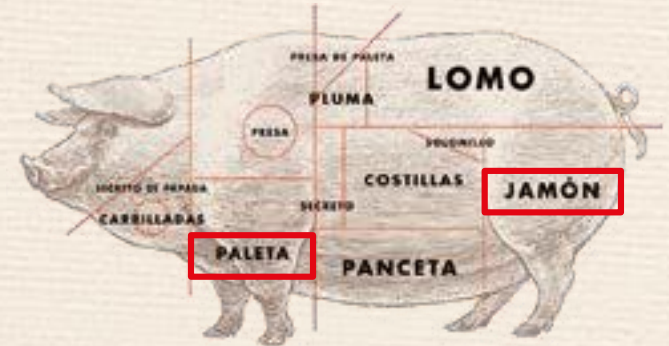
CLASSIC

SMOCKED

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20609	TIVOLI BONE-IN	8,5-9,7 KG	2	19,3 KG	3X7=21 CTN	405,8 KG	180/126 D	233248000000
20757	TIVOLI DE-BONED	7,5-8,0 KG	2	16,2 KG	4X10=40 CTN	642,8 KG	180/126 D	264160000000
20973	TIVOLI EXTRA TRIM	6,8-8,0 KG	2	15,6 KG	4X10=40 CTN	662,4 KG	180/126 D	239450200000
20600	TIVOLI SMOKED BONE-IN	8,5-9,7 KG	2	19,3 KG	3X7=21 CTN	404,7 KG	180/126 D	264157000000
20685	TIVOLI SMOKED ADDOBBO	7,2-8,0 KG	2	16,0 KG	4X10=40 CTN	639,2 KG	180/126 D	279277800000

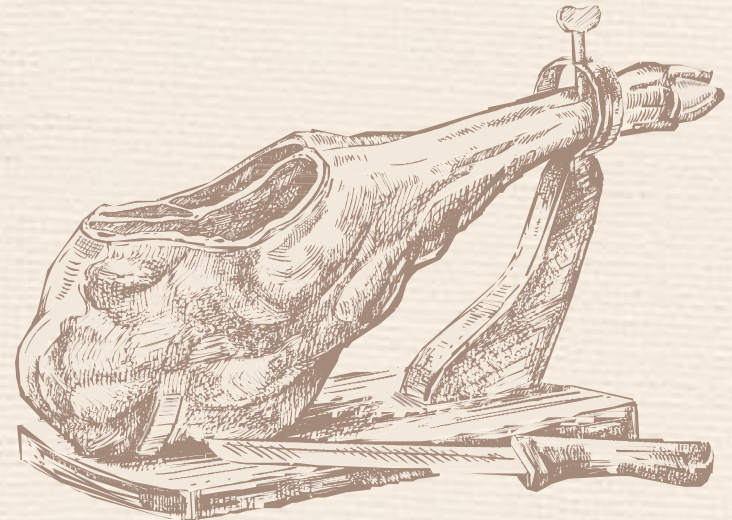
SPANISH JAMÓN - SERRANO

Made from 'white' pigs, Serrano ham is more affordable (in terms of price) and complies with EU legislation, which requires it to be cured for a minimum of seven months.



Depending on the curing period, we distinguish between:

- JAMÓN SERRANO: minimum 7 months
- JAMÓN SERRANO BODEGA: minimum 10 months
- JAMÓN SERRANO RESERVA: minimum 12 months
- JAMÓN SERRANO GRAN RESERVA: 15 months



JAMÓN SERRANO



RESERVA CUATRO ESTACIONES

Aged for at least 12 months.

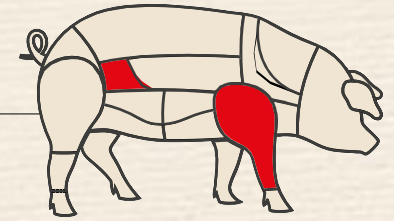


JAMON SERRANO BODEGA GIFT SET

The Serrano gift set, complete with a ham holder and knife.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21747	SERRANO BONE-IN	7,2 KG	2	15,6 KG	4x7=28 CTN	436,7 KG	270/160 D	2902185000000
21743	SERRANO DE-BONED	5,7 KG	2	11,4 KG	6x6=36 CTN	410,4 KG	180/126 D	2903254000000
21748	SERRANO GIFT SET	7,25 KG	1	9,7 KG	8x4=32 CTN	308,8 KG	240/168 D	8410320062879

SALAMI



Salami production varies widely depending on regional traditions, especially in Italy. Combined with salt, pepper, spices, and other flavorings.

Over centuries, this has led to a rich diversity of salami types, differing in ingredients, texture, size, and flavor, ranging from mild and classic to spicy or smoked varieties. Different cuts of meat are used—such as shoulder, belly, fat, and lean portions.



CLASSIC SALAMI



MILANO



UNGHERESE



NAPOLI

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20202	MILANO CAL .10	3,0 KG	4	12,7 KG	6X5=30 CTN	380,3 KG	90/63 D	2331610000000
20131	MILANO CAL .10 HALF VC	1,5 KG	6	9,6 KG	6X7=42 CTN	402,8 KG	100/70 D	2342990000000
20175	UNGHERESE CAL .10	3,0 KG	4	12,7 KG	6X5=30 CTN	380,3 KG	90/63 D	2331690000000
20151	UNGHERESE CAL .10 HALF VC	1,5 KG	4	6,6 KG	6X7=42 CTN	276,3 KG	100/70 D	2343960000000
20464	NAPOLI CAL .7,5	1,5 KG	6	9,5 KG	6X7=42 CTN	399,8 KG	90/63 D	2413171000000
22038	NAPOLI CAL .7,5 SV	1,5 KG	6	9,7 KG	6X7=42 CTN	405,6 KG	100/70 D	2413171000000
20800	NAPOLI CAL .7,5	0,8 KG	4	3,8 KG	8X10=80 CTN	303,0 KG	90/63 D	2332270000000

CLASSIC SALAMI



CAMPAGNOLO



FILZETTA



SPICY SALAMI

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20221	CAMPAGNOLO CAL .11	3,2 KG	4	13,5 KG	6X5=30 CTN	404,4 KG	90/63 D	233 1820000000
20262	FILZETTA CAL .7	0,8 KG	4	3,6 KG	8X10=80 CTN	286,5 KG	90/63 D	2343950000000
20444	SPICY SALAMI	1,4 KG	4	6,13 KG	7X10=70 CTN	429,2 KG	180/91 D	2434337000000

SALAMINI



CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20178	NORCINETTO	220 GR	16	3,9 KG	8X10=80 CTN	313,5 KG	90/63 D	2342690000000
20297	NORCINETTO EXPO	220 GR	8	2,0 KG	18X10=180 CTN	367,6 KG	90/63 D	2343190000000
20248	SALAMETTO	150 GR	10	1,76 KG	18X10=180 CTN	317,9 KG	90/63 D	8007975004882
22635	SPICY SALAMELLA	300 GR	6	2,08 KG	18X10=180 CTN	374 KG	90/63 D	8007975226352



REGIONAL SALAMI: LAZIO



SPIANATA ROMANA

With typical flat shape.



CORALLINA

Seasoned with pepper and garlic.



SALAMEZZA ROMANA

With its typical shape.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20236	SPIANATA ROMANA	2,0 KG	4	8,5 KG	8X5=40 CTN	340,5 KG	90/63 D	2331010000000
20200	SPIANATA ROMANA HALFVC	1,0 KG	4	4,3 KG	10X10=100 CTN	430,0 KG	100/70 D	2330750000000
22027	SPIANATA ROMANA X2	2,0 KG	2	4,26 KG	10X10=100 CTN	426,1 KG	90/63 D	2331010000000
20396	CORALLINA LONGVERSION*	1,0 KG	12	12,6 KG	4X7=28 CTN	352,9 KG	90/63 D	2394129000000
22455	CORALLINA STD	0,45 KG	12	5,8 KG	8X7=56 CTN	322,6 KG	90/60 D	2324550000000
20230	SALAMEZZA ROMANA	0,4 KG	8	4,0 KG	8X10=80 CTN	318,4 KG	90/63 D	2342890000000

REGIONAL SALAMI: TUSCANY, EMILIA, ABRUZZO



FINOCCHIONA IGP

Flavoured with fennel seeds.



FELINO IGP

Natural casing, tender slice, mild taste.



VENTRICINA

Typical bean-shaped form distinctive flavour with chopped chilli and fennel seeds.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20290	SALAME FINOCCHIONA	2,5 KG	2	5,5 KG	8X5=40 CTN	220,7 KG	90/63 D	233176000000
20761	SALAME FELINO IGP	0,9 KG	2	2,2 KG	6X12=72 CTN	157,0 KG	120/84 D	233761000000
20279	VENTRICINA	3,0 KG	4	12,7 KG	6X5=30 CTN	380,5 KG	90/63 D	233150000000
20196	VENTRICINA HALF VC	1,5 KG	6	9,7 KG	8X6=48 CTN	464,9 KG	100/70 D	233074000000

REGIONAL SALAMI: SARDINIA, CALABRIA



SALAME DEL PASTORE

Typical recipe of Sardinia island.



N'DUJA

With soft texture and a spicy flavour.



SPICY SPIANATA

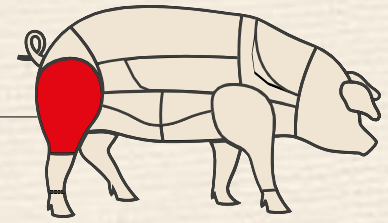
With flat shape and strong flavour.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20187	SALAME DEL PASTORE	1,5 KG	6	9,5 KG	6X7=42 CTN	414,7 KG	90/63 D	2330590000000
20082	NDUJA VACUUM	0,4 KG	4	1,8 KG	15x10=150CTN	264,6 KG	150/120 D	2300820000000
20260	SPICY SPIANATA	2,0 KG	4	8,5 KG	8x5=40 CTN	340,3 KG	90/63 D	2331420000000
22029	SPICY SPIANATA VACUUM	2,0 KG	4	8,5 KG	8x6=48 CTN	414,7 KG	90/63 D	2331420000000

COOKED HAM

The process begins by cutting, trimming and deboning the product. This is followed by a massage to aid the absorption of the aromatics: salt, pepper, bay leaves and juniper.

Cooking takes place inside a mold in a steam oven, up to a temperature of 70°C. At this point, the cooked ham is cooled in cold storage before trimming, which evens out its shape by removing the rind and impurities. This is followed by the pasteurization stage, which ensures its shelf life, and subsequent packaging.



VELLUTATO AND FIORDICOTTO



VELLUTATO



FIORDICOTTO

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20638	VELLUTATO	8,4 KG	2	17,8 KG	4X6=24 CTN	427,1 KG	150/105 D	2331410000000
21343	FIORDICOTTO	9,1 KG	2	19,2 KG	4X6=24 CTN	460,5 KG	150/105 D	2331620000000

NORCINO, PRAGA, SOPRAFFINO



NORCINO



PRAGA



SOPRAFFINO

High quality.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21339	NORCINO	8,5 KG	2	18,0 KG	4X6=24 CTN	432,0 KG	150/105 D	264147000000
20842	PRAGA	8 KG	1	8,62 KG	8X6=48 CTN	413,7 KG	150/105 D	2331840000000
20468	SOPRAFFINO	8,5 KG	2	18,0 KG	4X6=24 CTN	432,0 KG	150/105 D	2304680000000

NATURISSIMO COOKED HAM



NATURISSIMO

Contains exclusively plant-based preservatives and antioxidants.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
22004	NATURISSIMO	8,5 KG	2	17,98 KG	4X6=24 CTN	431,6 KG	90/63 D	232004000000

HIGH-QUALITY COOKED HAM

FIORUCCI SELECTION

Made using the finest selected meats,
flavoured with real vegetable brode .



CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
22431	COOKED HAM HQ	8,5 KG	2	18 KG	4X6=24 CTN	432 KG	150/105 D	232431000000

COOKED HAM HIGH QUALITY 1850



COOKED HAM
HIGH QUALITY

ONLY
ITALIAN MEAT

SICILIAN
ROCK SALT

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20356	COOKED HAM 1850	8,5 KG	2	18,00 KG	4X6=24 CTN	432,0 KG	150/105 D	220356000000

COOKED HAM - FOOD SERVICE RANGE

The Fiorucci Foodservice line of cooked hams is designed to meet the needs of modern foodservice: excellent for slicing, with slices that hold their shape perfectly with minimal waste.



COOKED HAM - FOOD SERVICE RANGE



**COOKED HAM
COTTOTOAST**



**COOKED HAM
ORO**

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21873	COOKED HAM COTTOTOAST	4,5 KG	3	14,04 KG	6X9=54 CTN	757,9 KG	150/105 D	2232430000000
20075	COOKED HAM ORO	8,0 KG	2	17,0 KG	4X6=24 CTN	408,0 KG	150/105 D	2331180000000

COOKED HAM - FOOD SERVICE RANGE



GOLOSO



DELIZIOSO



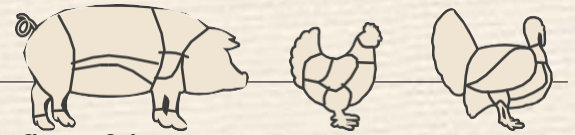
CHEF



SOVRANO

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21650	COOKED HAM - GOLOSO	8,5 KG	2	17,96 KG	4X6=24 CTN	431,0 KG	150/105 D	231650000000
20537	COOKED HAM - DELIZIOSO	8,4 KG	2	17,78 KG	4X6=24 CTN	426,8 KG	150/105 D	234382000000
20538	COOKEDHAM - DELIZIOSO HALF	4,2 KG	4	17,82 KG	4X6=24 CTN	427,7 KG	150/105 D	231410000000
21255	COOKED HAM - CHEF	8,8 KG	2	18,63 KG	4X6=24 CTN	447,1 KG	150/105 D	277233000000
20434	COOKEDHAMCHEF-HALF VACUUM	4,2 KG	4	17,85 KG	4X6=24 CTN	428,4 KG	150/105 D	233232000000
20213	COOKED HAM - SOVRANO	8,0 KG	2	17,03 KG	4X6=24 CTN	408,7 KG	150/105 D	277235000000

ROASTED COOKED HAM



Fiorucci roasts combine traditional recipes with modern dietary needs, offering flavorful, high-quality pork and poultry products made with slow browning and natural spices.

All are prepared through careful seasoning and slow roasting at high temperatures, preserving the authentic flavor of traditional roast meat.



POULTRY ROASTED COOKED HAM



CHICKEN BREAST

Slowly-roasted chicken breast for lighter and healthy meals.



TURKEY BREAST

It meets the demand for lighter meals without sacrificing the pleasure of a healthy and tasty dish.



GRANFETTA

Two turkey breasts joined together to form a naturally shaped roast that yields a large, flavorful slice.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN	WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20345	ROSTELLO CHICKEN BREAST-HALF		3,0 KG	1	3,4 KG	12X8=96 CTN	325,9 KG	75/53 D	2330970000000
22634	TURKEY-HALF		2,8 KG	2	5,86 KG	6X10=60 CTN	351,6 KG	120/75 D	2795884000000
21576	TURKEY BREAST-HALF-cylindrical slice		3,0 KG	2	6,58 KG	8X8=64 CTN	420,9 KG	75/53 D	2772570000000
20489	ROSTELLO TURKEY BREAST-HALF		3,0 KG	1	6,58 KG	8x8=64 CTN	420,9 KG	75/53 D	2331360000000
21018	ROSTELLO GRANFETTA		5,0 KG	1	5,6 KG	8x6=48 CTN	268,8 KG	100/70 D	2331920000000

PORCHETTA AND CLASSIC ROSTELLO



PORCHETTA

Cooked traditionally
at high temperatures.



CLASSIC ROSTELLO

Cooked traditionally with
a hint of flavouring.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20158	ROSTELLO PORCHETTA	5,4 KG	1	6,0 KG	8X6=48 CTN	288,2 KG	100/70 D	2331220000000
20993	CLASSIC ROSTELLO	9,0 KG	1	9,62 KG	8X6=48 CTN	461,8 KG	100/70 D	2331530000000

ROSTELLO WITH HERBS



CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20105	ROSTELLO WITH HERBS	8,5 KG	1	9,1 KG	8X6=48 CTN	437,4 KG	100/70 D	2363896000000
22009	ROSTELLO WITH HERBS - HALF	4,3 KG	2	9,1 KG	4X6=24 CTN	434,4 KG	75/53 D	2681372000000

GUANCIALE

ROME'S DELICACY



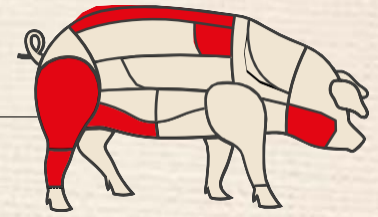
GUANCIALE

GUANCIALE, characterized by its distinctive teardrop shape, is a cut of meat obtained from the pork cheek. It features lean streaks of muscle and a layer of high-quality fat that gives the product its exceptional quality. Its bold and unmistakable flavor comes from a careful blend of pepper and high-quality spices, which adds character to many traditional Roman dishes such as CARBONARA, AMATRICIANA, and GRICIA.



CODE:	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT:	S.L./GTC	EAN
20368	GUANCIALE	1,0-1,2 KG	4	4,9 KG	8X5=40 CTN	195,2 KG	150/105 D	2671998000000
22584	GUANCIALE VACUUM (IT MEAT)	0,7-0,9 KG	5	4,1 KG	8X7=56 CTN	224,5 KG	150/105 D	2484317000000
22305	GUANCIALE GIFT SET	1,0 KG	1	1,78 KG	10X7=70 CTN	125,0 KG	90/63 D	8007975023050
21908	GUANCIALE STAMPS	100 GR	10	1,3 KG	20X9=180 CTN	226,1 KG	80/53 D	8007975019084
20306	GUANCIALE STAMPS	500 GR	4	2,2 KG	20X9=180 CTN	401,4 KG	80/53 D	8007975003069
20392	GUANCIALE CHUNK	250 GR	8	2,3 KG	12X6=72 CTN	164,7 KG	120/84 D	2339900000000
22561	GUANCIALE (EU MEAT)	0,7-0,9 KG	5	4,1 KG	8X7=56 CTN	224,5 KG	150/105 D	2843786000000
22624	GUANCIALE VACUUM (EU MEAT)	0,7-0,9 KG	5	4,4 KG	8X7=56 CTN	248,7 KG	150/105 D	2347284000000

DRY CURED SPECIALTIES



For Fiorucci, curing is a key process that requires time and expertise . Products are aged in controlled environments, where they mature slowly, in line with traditional methods.

Curing is a slow process consisting of three distinct stages:

- Steaming (2-4 days): first water loss and weight reduction .
- Drying (7-8 days): uniform water loss .
- Ageing: final stage; duration may vary depending on product type and size .



PANCETTA, BACON, LARD



FLAT PANCETTA



BACON



CLASSIC PANCETTA



FLAT SMOKED



LARD

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
22172	FLAT PANCETTA	1,2-1,8 KG	8	12,65 KG	6X6=36 CTN	455,4 KG	120/96 D	2321720000000
22173	FLAT SMOKED PANCETTA	1,2-1,8 KG	8	12,65 KG	6X6=36 CTN	455,4 KG	120/96 D	2321730000000
20303	SMOKED COOKED PANCETTA	2,5 KG	2	5,4 KG	12X8=96 CTN	520,4 KG	70/53 D	2331880000000
20028	BACON	2,4 KG	2	5,1 KG	10X10=100 CTN	505,0 KG	120/84 D	2847679000000
22731	BACON DOUBLE	3,5 KG	2	7,3 KG	10X7=70 CTN	490,0 KG	120/84 D	2327310000000
20705	LARDO	1,5 KG	2	3,3 KG	10X10=100 CTN	334,0 KG	90/63 D	2330600000000

ROLLED PANCETTA



CLASSIC ROLLED

It has the typical cylindrical shape.



EXTRA LEAN ROLLED

Characterized by its round slices, super-lean pancetta is trimmed of fat at the start of the processing.



COPPATA

The coppa heart wrapped in pancetta gives the product a unique and unmistakable flavour.

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20314	CLASSIC ROLLED	3,7 KG	2	7,9 KG	6x7=42 CTN	330,5 KG	120/84 D	2331910000000
20450	CLASSIC ROLLED HALF VC	2,0 KG	4	8,75 KG	9X3=27 CTN	236,3 KG	120/84 D	2303160000000
20167	EXTRA LEAN ROLLED PANC.	1,5 KG	4	6,5 KG	6x7=42 CTN	271,3 KG	120/84 D	2343510000000
20312	PANCETTA COPPATA	5,0 KG	2	10,7 KG	5x5=25 CTN	266,8 KG	120/84 D	2332030000000
22032	PANCETTA COPPATA HALF	2,5 KG	4	10,8 KG	5x5=25 CTN	270,3 KG	120/84 D	2332030000000

BRESAOLA AND CARPACCIO



BREASOLA PUNTA D'ANCA IGP



BREASOLA PUNTA D'ANCA



CARPACCIO BEEF



BREASOLA - SOTTOFESA

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20957	BREASOLA P.ANCA IGP	3,5 KG	2	7,5 KG	8x6=48 CTN	358,8 KG	90/63 D	233146000000
20439	CARPACCIO BEEF	2,0 KG	2	4,3 KG	10x10=100 CTN	433,7 KG	60/42 D	234318000000
22050	BREASOLA P.ANCA HALF	1,6 KG	4	7,0 KG	6x10=60 CTN	419,9 KG	150/105 D	232394000000
21737	BREASOLA SOTTOFESA	2,5 KG	2	4,3 KG	10x10=100 CTN	430,1 KG	150/105 D	277197000000

COPPA, SPECK, CULATTA



COPPA DEL NORCINO



COPPA PARMA IGP



SPECK



CULATTA

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20347	COPPA DEL NORCINO	2,0 KG	2	4,3 KG	12x6=72 CTN	308,6 KG	120/84 D	2343360000000
21198	SPECK	2,6 KG	2	5,5 KG	11x8=88 CTN	483,1 KG	150/105 D	2331630000000
20451	COPPA PARMA IGP	1,8-2,1 KG	2	4,1 KG	12x6=72 CTN	300,0 KG	120/84 D	2331000000000
20717	CULATTA	4,5 KG	1	4,9 KG	8x6=48 CTN	235,2 KG	180/126 D	2343430000000

PRE-SLICED

The real strength lies in the recipes, which, on the one hand, preserve the very best of the Italian charcuterie tradition and, on the other, are reinterpreted to meet modern needs. Fiorucci lines of cold cuts: designed for every use without compromising on the quality and taste of yesteryear.



PRE-SLICED 250GR

BRESAOLA



PROSCIUTTO



SALAME MILANO*



* Contains lactose

COOKED HAM



ROSTELLO WITH HERBS



SALAME NAPOLI*



* Contains lactose

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21804	BRESAOLA	250 GR	6	1,70 KG	25X9=225 CTN	382,3 KG	90/63 D	8007975018049
21698	COOKED HAM	250 GR	6	1,81 KG	15X11=165 CTN	298,0 KG	33/23 D	8007975016984
21504	PROSCIUTTO	250 GR	6	1,68 KG	25X9=225 CTN	378,0 KG	90/63 D	8007975015048
21834	ROSTELLO WITH HERBS	250 GR	8	1,00 KG	15X9=135 CTN	135,8 KG	35/25 D	8007975011040
21797	SALAME MILANO	250 GR	6	1,70 KG	25X9=225 CTN	382,4 KG	90/63 D	8007975017974
22623	SALAME NAPOLI	250 GR	6	1,70 KG	25X9=225 CTN	382,4 KG	90/63 D	8007975226239

PRE-SLICED 500 GR



PROSCIUTTO



SPICY SALAMI



PEPPERONI SALAMI

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20295	PROSCIUTTO	500 GR	6	3,34 KG	15X8=120 CTN	400,3 KG	90/63 D	8007975002956
20283	SPICY SALAME	500 GR	8	4,42 KG	9X10=90 CTN	398,2 KG	90/63 D	8007975002833
20171	PEPPERONI SALAMI	500 GR	4	2,23 KG	15X9=135 CTN	301 KG	90/63 D	8007975001713
20710	SALAME PEPPERONI	1KG	11	11,9 KG	6X5=30 CTN	357,3 KG	90/63 D	8007975007104

PRE-SLICED



**ANTIPASTO
ITALIANO**



**MORTADELLA
BOLOGNA**



BRESAOLA

PROSCIUTTO



**PROSCIUTTO
DI PARMA**

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21302	ANTIPASTO ITALIANO	120 GR	8	1,33 KG	15X10=150 CTN	199 KG	90/63 D	8007975013020
21550	MORTADELLA BOLOGNA	100 GR	6	0,86 KG	15X11=165 CTN	142,5 KG	45/32 D	8007975015505
21610	BRESAOLA	70 GR	8	0,79 KG	24X10=240 CTN	189,6 KG	90/63 D	8007975016106
21104	PROSCIUTTO	80 GR	8	1 KG	15X9=135 CTN	135,8 KG	90/63 D	8007975011040
21173	PROSCIUTTO DI PARMA	70 GR	8	0,79 KG	24X10=240 CTN	189,6 KG	90/63 D	8007975011736

PRE-SLICED FOOD SERVICE



PROSCIUTTO

MORTADELLA



COOKED HAM HQ

COOKED HAM

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21553	COOKED HAM HQ	80 GR	15	1,1 KG	25X9=225 CTN	252,7 KG	30/21 D	8007975019114
21531	PROSCIUTTO	60 GR	15	1,21 KG	25X9=225 CTN	272,3 KG	90/63 D	8007975015314
21535	COOKED HAM	60 GR	15	1,21 KG	25X9=22 5 CTN	272,3 KG	33/23 D	8007975015352
21556	MORTADELLA	60 GR	15	1,21 KG	25X9=225 CTN	272,3 KG	45/28 D	8007975015567

PRE-SLICED FOOD SERVICE



**MILANO
D.S.***

*Contains lactose



**NAPOLI
D.S.***

*Contains lactose



PANCETTA



SPECK



COPPA

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21560	MILANO SALAMI	60 GR	15	1,21 KG	25X9=225 CTN	272,3 KG	90/63 D	8007975015604
21626	NAPOLI SALAMI	60 GR	15	1,21 KG	25X9=225 CTN	272,3 KG	90/63 D	8007975016267
21675	PANCETTA	60 GR	15	1,21 KG	25X9=225 CTN	272,3 KG	90/63 D	8007975016755
21664	SPECK	60 GR	15	1,21 KG	25X9=225 CTN	272,3 KG	90/63 D	8007975016649
21678	COPPA	60 GR	15	1,21 KG	25X9=225 CTN	272,3 KG	90/63 D	8007975016786

QUANTO BASTA PER 1

COOKED HAM



PROSCIUTTO

MORTADELLA



MILANO
SALAMI*

*Contains lactose

TURKEY
BREAST



NAPOLI
SALAMI*

*Contains lactose

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20899	COOKED HAM	50 GR	16	1,1 KG	25X9=225 CTN	249,3 KG	33/23 D	8007975008996
22418	PROSCIUTTO	40 GR	16	1,0 KG	25X9=225 CTN	234,7 KG	90/63 D	8007975024187
21090	MORTADELLA	50 GR	16	1,1 KG	25X9=225 CTN	249,3 KG	45/28 D	8007975010906
21253	MILANO SALAMI	45 GR	16	1,0 KG	25X9=225 CTN	234,7 KG	90/63 D	8007975012535
21911	TURKEY BREAST	50 GR	16	1,1 KG	25X9=225 CTN	252,7 KG	30/21 D	8007975019114
21676	NAPOLI SALAMI	45 GR	16	1,0 KG	25X9=225 CTN	231,3 KG	90/63 D	8007975016762

QUANTO BASTA PER 2

Quanto Basta
GIUSTA QUANTITÀ
GIUSTO PREZZO

2
PER 2 PERSONE

COOKED HAM



PROSCIUTTO

MORTADELLA



MILANO SALAMI*

*Contains lactose

TURKEY BREAST



CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
22415	COOKED HAM	85 GR	12	1,42 KG	15X7=105 CTN	148,7 KG	33/23 D	8007975024156
22412	PROSCIUTTO	80 GR	12	1,36 KG	15X7=105 CTN	142,5 KG	90/63 D	8007975024125
22413	MORTADELLA	80 GR	12	1,36 KG	15X7=105 CTN	142,5 KG	45/28 D	8007975024132
22414	MILANO SALAMI	75 GR	12	1,30 KG	15X7=105 CTN	136,2 KG	90/63 D	8007975024149
22416	TURKEY BREAST	85 GR	12	1,42 KG	15X7=105 CTN	148,7 KG	30/21 D	8007975024163

FIORUCCI SELECTION



SUPREMA



COOKED HAM



PROSCIUTTO

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
22613	MORTADELLA SUPREMA	100 GR	10	1,37 KG	15x7=105 CTN	143,3 KG	40/28 D	8007975226130
22614	COOKED HAM HQ	100 GR	12	1,81 KG	15x7=105 CTN	168,5 KG	33/23 D	8007975226147
22616	PROSCIUTTO CONTADINO	90 GR	12	1,48 KG	15x7=105 CTN	155,4 KG	90/63 D	8007975226161

ECCELLENZE DEL TERRITORIO



PORCHETTA



ROSTELLO WITH HERBS



GUANCIALE



TIVOLI SMOKED



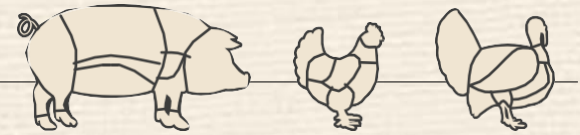
SPIANATA ROMANA

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
22237	GUANCIALE	90 GR	12	1,54 KG	14X6=84 CTN	129,4 KG	90/63 D	8007975022374
22238	SPIANATA ROMANA	100 GR	12	1,66 KG	14X6=84 CTN	139,4 KG	90/63 D	8007975022381
22234	PORCHETTA	110 GR	12	1,78 KG	14X6=84 CTN	149,5 KG	30/21 D	8007975022343
22235	TIVOLI SMOKED	100 GR	12	1,66 KG	14X6=84 CTN	139,4 KG	90/63 D	8007975022350
22283	ROSTELLO WITH HERBS	130 GR	12	2,02 KG	14X6=84 CTN	169,7 KG	30/21 D	8007975023838

FRANKFURTERS

Made with ground beef, poultry, or pork, Frankfurter is a traditional product of Germany, Austria, Belgium, and Italy, especially in the regions of Trentino-Alto Adige and Friuli-Venezia Giulia.

The name has German origins: it derives from ‘vjestal’, which, according to some German dialects, is the diminutive of the word Wurst, the term used to refer to a “sausage”.



WÜRSTEL FIORUCCI



WÜRSTEL 100 GR - 250 GR - 1 KG



PURE PORK WÜRSTEL 100 GR - 250 GR

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20729	WÜRSTEL - 100 GR - 4X25GR	100 GR	36	3,9 KG	12X10=120 CTN	467,1 KG	120/84 D	8007975007296
20812	WÜRSTEL - 250 GR - 3X83GR	250 GR	18	4,8 KG	12X10=120 CTN	572,9 KG	120/84 D	8007975008125
20038	WÜRSTEL - 1 KG - 12X83GR	1 KG	4	4,3 KG	12X10=120 CTN	511,9 KG	120/84 D	8007975000389
20003	PURE PORK - 100 GR - 4X25GR	100 GR	36	3,89 KG	12X10=120 CTN	467,2 KG	120/84 D	8007975000037
20009	PURE PORK - 250 GR - 3X83GR	250 GR	18	4,77 KG	12X10=120 CTN	572,9 KG	120/84 D	8007975000099

SUILLO AND POLLÌ



SUILLO 100 GR - 250 GR - 1 KG



SUILLO 3x100 GR



POLLÌ 100 GR - 250 GR

POLLÌ 3x100 GR

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20099	SUILLO 100GR - 4X25 GR	100 GR	36	3,9 KG	12X10=120 CTN	467,2 KG	120/84 D	80396154
21583	SUILLO 250GR - 3X83 GR	250 GR	18	4,8 KG	12X10=120 CTN	572,9 KG	120/84 D	8007975015833
21875	POLLÌ 100GR - 4X25 GR	100 GR	36	3,9 KG	12X10=120 CTN	467,2 KG	120/84 D	8039612300000
21586	POLLÌ 250GR - 3X83GR	250 GR	18	4,8 KG	12X10=120 CTN	572,9 KG	120/84 D	8007975015864
20318	SUILLO 300GR - 3X100 GR	300 GR	12	3,91 KG	12X10=120 CTN	469 KG	120/84 D	8007975003182
20718	POLLÌ 300GR - 3X100 GR	300 GR	12	3,91 KG	12X10=120 CTN	469 KG	120/84 D	8007975007180

HOT DOG STAND



HOT DOG

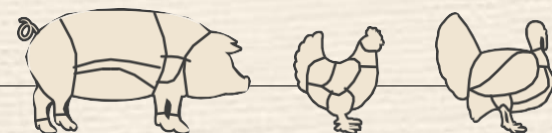


HOT DOG CART

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN CARTONE
20346	REGULAR HOT DOG	666 GR	6	4,15 KG	12X8=96 CTN	398,4 KG	120/84 D	8800797500346 1
20348	XXL HOT DOG	675 GR	8	5,55 KG	12X8=96 CTN	532,8 KG	120/84 D	8800797500348 5

OTHER PRE-PACKED

A perfect kitchen helper for preparing traditional pasta dishes, dressing tasty salads, or creating new, simple, and creative dishes .



DICED



MILD AND SMOKED BACON

COOKED HAM

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21004	MILD BACON - DICED 2X70 GR	140 GR	16	2,8 KG	10X10=100 CTN	275,0 KG	90/63 D	8007975010050
21005	SMOKED BACON - DICED 2X70 GR	140 GR	16	2,8 KG	10X10=100 CTN	275,0 KG	90/63 D	8007975010043
22434	COOKED HAM DICED	90 GR	12	1,33 KG	12X11=133 CTN	175,8 KG	60/40 D	8007975024347

SUPREMA, COOKED HAM, TURKEY



MORTADELLA SUPREMA



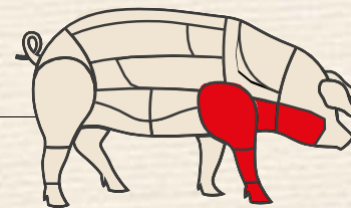
COOKED HAM



TURKEY

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
21066	SUPREMA PALLINA	150 GR	24	3,8 KG	12X11=132 CTN	501,6 KG	90/63 D	80441304
22341	SUPREMA PALLINA	400 GR	8	3,4 KG	12X11=132 CTN	448,8 KG	90/63 D	8007975023418
20683	SUPREMA PALLINA	760 GR	4	3,2 KG	12X11=132 CTN	427,7 KG	90/63 D	80441335
21071	COOKED HAM PALLINA	150 GR	24	3,8 KG	12X11=132 CTN	501,6 KG	90/63 D	8007975010715
20807	TURKEY PALLINA	150 GR	24	3,8 KG	12X11=132 CTN	501,6 KG	90/63 D	8007975008071

ROASTED MEATS AND PRE-COOKED



True symbols of the Christmas holidays and a staple on Italian tables for the traditional New Year's Eve dinner, these ready-to-cook dishes also make a complete and balanced main course.



ROASTED MEATS AND PRE-COOKED



COTECHINO - ZAMPONE - PORK SHANK

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
20339	COTECHINO	0,5 KG	12	7,15 KG	8X6=48 CTN	343 KG	915/540 D	8007975003397
20147	ZAMPONE	1,0 KG	6	7 KG	16X4=64 CTN	448 KG	915/540 D	8007975001478
22148	PORK SHANK	0,65 KG	12	9,9 KG	8X7=56 CTN	554 KG	760/378 D	8007975021483

CHEESES AND FOOD SPECIALTIES

Fiorucci has carefully selected a wide and diverse range of products, offering an extraordinary journey through the finest local specialties.



PDO CHEESES



PECORINO ROMANO



GRANA PADANO



PARMIGIANO REGGIANO

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
710871	PECORINO ROMANO - QUARTER	6,5 KG	2	13,5 KG	6X5=30 CTN	405,0 KG	150/105 D	2338710000000
710123	PECORINO ROMANO - GRATED	100 GR	15	2,0 KG	16X5=80 CTN	160,4 KG	90/63 D	8007975001232
711205	GRANA PADANO DOP - EIGHTH	4,5 KG	2	9,5 KG	9X10=90 CTN	850,5 KG	150/105 D	2312050000000
710847	GRANA PADANO - GRATED	100 GR	15	2,0 KG	16X5=80 CTN	160,4 KG	90/63 D	8007975008477
710975	PARMIGIANO REGGIANO- GRATED	100 GR	15	2,0 KG	16X5=80 CTN	160,4 KG	90/63 D	8007975009757

OTHER CHEESES



EDAMER



FIORDAMER



STRETCHED-CURD



FIORTOAST



PROVOLONE



BLACK OVINELLA

CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
710881	EDAMER	3,3 KG	3	10,1 KG	8X8=64 CTN	648,0 KG	270/189 D	2642010000000
710878	FIORDAMER	12,0 KG	1	12,6 KG	6X8=48 CTN	604,3 KG	180/126 D	2641970000000
710870	STRETCHED-CURD	5,0 KG	2	10,3 KG	7X10=70 CTN	721,6 KG	90/63 D	2332250000000
710876	FIORTOAST	200 GR	24	5,1 KG	13x9=117 CTN	600,5 KG	120/84 D	8007975008767
711830	PROVOLONE	7,0 KG	2	14,6 KG	8X3=24 CTN	350,3 KG	130/91 D	2641910000000
710923	BLACK OVINELLA	3,3 KG	1	3,5 KG	15X8=120 CTN	415,2 KG	90/63 D	2339230000000

FOOD SPECIALTIES

BALSAMIC VINEGAR

From the heart of the Modena hills,
a selection of IGP balsamic vinegars
and balsamic specialties.



PINSA



CODE	PRODUCT	WEIGHT PC	PCS/CTN	CTN WEIGHT	PALLET	PALLET WEIGHT	S.L./GTC	EAN
711180	MODENA BALSAMIC VINEGAR	500 ML	6	5,1 KG	36X5=180 CTN	912,7 KG	-	8007975011804
711181	MODENA BALSAMIC VINEGAR	250 ML	6	3,4 KG	31X5=155 CTN	525,8 KG	-	8007975011811
711607	BALSAMIC VINEGAR GLAZE	250 ML	6	1,7 KG	41X5=205 CTN	340,3 KG	-	8007975016076
712204	PINSA 2X250G	500G	8	4,36 KG	10X5=50 CTN	218 KG	60 D	8007975722045







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