



Sapori e Tradizioni

The quality of homemade, the safety of a modern industry



The story of the Veroni salami factory starts in Correggio, in the heart of the Emilia region, in a small grocery shop run by five Veroni brothers. In 1925, Fiorentino, Francesco, Paolo, Adolfo and Ugo Veroni decided to expand their family business and dedicate themselves to salami production.

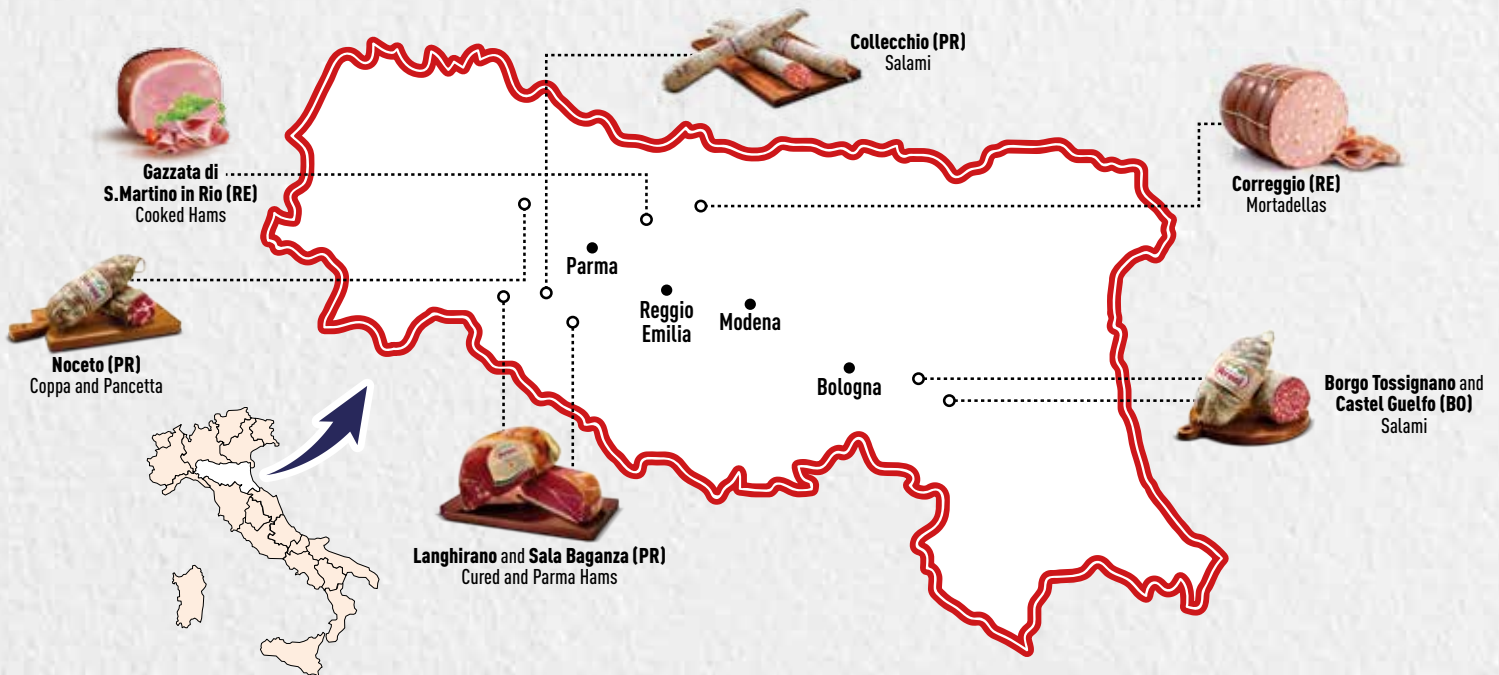
Today the fourth generation of the family is at the helm of a company that continues to invest in projects that are focused on continuous improvement, the pursuit of quality excellence and the constant balance between tradition and technological innovation.

“The family, in fact, is the true guardian of the historical and traditional values of the company and the craftsmanship is a synthesis of values, not of size.”

This is the credo of the Veroni salami factory, a modern and technologically advanced company, but one which has its roots in “craftsmanship know-how” and ancient recipes created years ago. It represents a perfect blend of expertise and innovation, craftsmanship and industrialization, modernity and tradition.

The company

Veroni is structured into four subsidiaries and eight production plants, each with its own speciality.



HPP makes the difference

High Pressure Processing (HPP) treatment is a method by which the product, which is vacuum packed, is placed in a machine and undergoes treatment at a high hydrostatic pressure of 6,000 bars for approximately 3 to 5 minutes. This procedure destroys all bacteria that may be present, in particular listeria and salmonella, and offers a 100% safe product that has a longer shelf life, but retains all its organoleptic and qualitative properties.



In March 2015, Veroni opened a slicing plant in the US, with the aim of offering 100% Italian cold cuts to the US market. All the products are made in Italy, HPP treated and shipped to the US where they are sliced to ensure maximum freshness.



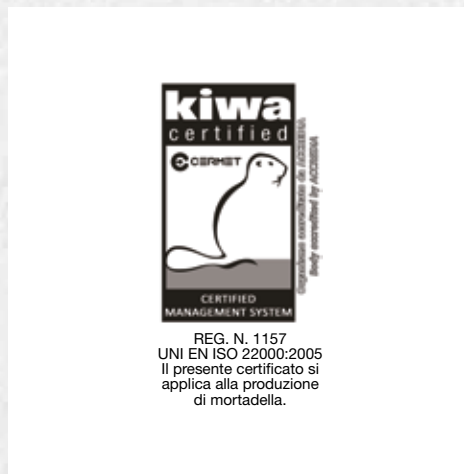
COLLECCHIO - PARMA - PLANT DEDICATED TO HPP TREATMENT



VERONI USA Inc - Logan Township NJ - SLICING PLANT

Safety for you and your customers

For years, Veroni has been using an internationally-recognized certification system, with the aim of ensuring food safety and high quality of production. Ours is a quest for excellence that is reflected in our constant research into new products that are in line with market trends and that are able to satisfy the most discerning of customers.



For our historic Correggio factory, we apply a CERTIFIED ENVIRONMENTAL MANAGEMENT SYSTEM and possess EMAS registration according to EC Regulation No. 1221/2009. Through our voluntary commitment to these schemes, we continuously work to reduce the environmental impact of the factory with special attention to the surrounding residential areas.

For our plants in Correggio and Gazzata, we use a MANAGEMENT SYSTEM FOR FOOD SAFETY, which is certified by an external agency and ensures that the company keeps its promises to the customer in terms of quality and safety. Our decision to join a voluntary internationally-accredited certification system highlights our determination to ensure a constant level of quality of production.

Veroni meets the strictest BRC (British Retail Consortium) and IFS (International Food Standard) international voluntary standards, which take into consideration all the sanitary aspects of food production. Adherence to these international standards emphasises our commitment to guarantee a high profile of food safety and the hygiene of our products.



Awarded to our Gazzata (RE) and Langhirano (PR) plants



Veroni USA Inc.

is registered as meeting the requirements of the Level 2: Certified HACCP Based Food Safety Plans

Awarded to our plant in Logan Township (NJ)

Our production of protected origin

Our extensive range includes products that comply with the strict rules established by production regulations, to guarantee the distinctive features of the best Italian delicatessen meats.



The labels that distinguish the products with protected origin.

PGI stands for “**PROTECTED GEOGRAPHICAL INDICATION**”, a label that guarantees control of raw materials, recipes and various processing stages. Each of these phases and the control parameters are defined by strict production regulations, approved by the European Union, drawn up by consortia created for the protection of those foods that are characterized by traditional recipes and with unique characteristics that stimulate the senses.



PDO stands for “**PROTECTED DESIGNATION OF ORIGIN**”, a label awarded by the European Union only to those foods that have particular characteristics that depend on the region where they are produced. To obtain a PDO label, all production phases of the food product must take place in a particular geographical area, and must respect very rigorous production specifications.



Production is protected for:

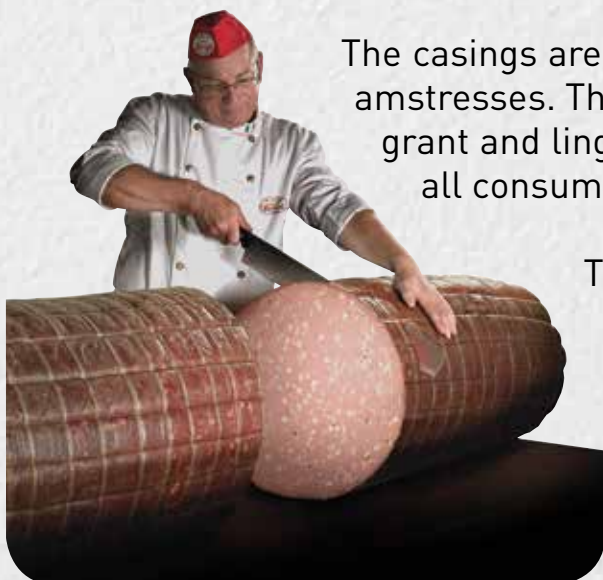
- **BOLOGNA MORTADELLA PGI**
- **COTECHINO DI MODENA PGI**
- **ZAMPONE DI MODENA PGI**
- **PROSCIUTTO DI PARMA PDO**
- **SAN DANIELE PROSCIUTTO PDO**
- **FELINO SALAMI PGI**

The giant mortadellas



The Veroni salami factory was the first in Italy to produce large mortadellas back in the 1930s. Our large mortadellas are available in sizes of 80 kg, 100 kg, 200 kg and 350 kg. The famous Veroni giant mortadella however, has no size limit and is available in 600 kg, 800 kg, 900 kg right up to the maxi mortadella size of over 2 tonnes (2000 kg) which is regularly on show at the Cibus Food Exhibition in Parma.

The craftsmanship that goes into producing the large mortadellas is very unique and rigidly controlled according to the traditional recipes, which have been refined over the years. The mortadellas are made with a mixture of pure pork ingredients and worked with precise timings according to specific cooking methods.



The casings are carefully selected and sewn by hand by expert seamstresses. The delicate taste and pleasant aroma, which are fragrant and lingering when sliced, make this product appealing to all consumers.

The dedicated slicing and portioning of the giant mortadella by a Veroni promoter is always a moment of great attraction in retail outlets throughout Italy.

A real event that has always been the Veroni trademark.

Produced by hand since 1925, today our products are picked by robots



The new automated warehouse in Gazzata, San Martino in Rio, with a capacity of 5,000 pallet spaces ensures maximum efficiency, with fast loading / unloading times, offering a logistics service of excellence. Every week Veroni organizes hundreds of deliveries, not only throughout Europe, but also overseas, using leading partner companies.

Cured Hams



● Gluten free
 ● Without added monosodium glutamate
 ● Lactose and dairy free
 ● No added polyphosphates
 ● No added preservatives

N.	PRODUCT NAME	PRODUCT TYPE	WEIGHT (KG)	CODE	VARIATIONS	NOTES
CURED HAM						
9-17	PARMA "SELEZIONE"	Deboned, vacuum packed	7,8	A811 ADDOBBO (round shaped)	A871 PRESSED	✓ ✓ ✓ ✓ ✓
11	ROSALTO	Only Italian pork legs, with pink salt, deboned, vacuum packed	7,5	A911 ADDOBBO (round shaped)		✓ ✓ ✓ ✓ ✓
15-18	PARMA "GRAN GUSTO"	PDO, deboned, vacuum packed	7	A641 ADDOBBO (round shaped)	A651 PRESSED	✓ ✓ ✓ ✓ ✓
3	PARMA	PDO, deboned, vacuum packed	9,5	A02		✓ ✓ ✓ ✓ ✓
6 - 20	PARMA	PDO, deboned, vacuum packed	7	A161 ADDOBBO (round shaped)	A061 PRESSED	✓ ✓ ✓ ✓ ✓
	PARMA "DELLE FESTE"	PDO, deboned, vacuum packed	5,8 - 7	A081		✓ ✓ ✓ ✓ ✓
21	PARMA MATTONELLA	PDO, deboned, vacuum packed	5,5	A231	A23M HALF	✓ ✓ ✓ ✓ ✓
16	PARMA PELATELLO	PDO, deboned, vacuum packed	5	A241	A24M HALF	✓ ✓ ✓ ✓ ✓
4	SAN DANIELE	PDO, deboned, vacuum packed	10	A20		✓ ✓ ✓ ✓ ✓
19	SAN DANIELE	PDO, deboned, vacuum packed	7,2	A211 ADDOBBO (round shaped)	A221 PRESSED	✓ ✓ ✓ ✓ ✓
13	SMERALDO	Deboned, vacuum packed	6	A421 ADDOBBO (round shaped)		✓ ✓ ✓ ✓ ✓
	VERO CRUDO	With bone, with a controlled supply chain	7-8	A60		✓ ✓ ✓ ✓ ✓
	VERO CRUDO	Deboned, with a controlled supply chain, vacuum packed	6	A611 ADDOBBO (round shaped)	A621 PRESSED	✓ ✓ ✓ ✓ ✓
12	RUBINO	With bone	8	A40		✓ ✓ ✓ ✓
7	RUBINO	Deboned, vacuum packed, knife-cleaned	6	A411 ADDOBBO (round shaped)	A471 PRESSED	✓ ✓ ✓ ✓
10	CORALLO	With bone	6 - 8	A30		✓ ✓ ✓ ✓
14	CORALLO	Deboned, vacuum packed	6	A311 ADDOBBO (round shaped)	A371 PRESSED	✓ ✓ ✓ ✓
	CORALLO PELATELLO	Deboned, pressed, vacuum packed	4,6	A281	A28M HALF	✓ ✓ ✓ ✓
22	CORALLO MATTONELLA	Deboned, vacuum packed	5,2	A341	A34M HALF	✓ ✓ ✓ ✓
	"DELLE FESTE"	Deboned, pressed, vacuum packed	4,5 - 6,5	A591		✓ ✓ ✓ ✓
"CULATELLO" TYPE						
2-5	"CULATELLO" TYPE WITH RIND	Whole	5,5	A25	A261 DEBONED, vacuum packed, (trimmed by knife)	✓ ✓ ✓ ✓ ✓
CURED PORK LEGS						
1-8	"LO SGAMBATO"		6	A35	A36 WITH PEPPER	✓ ✓ ✓ ✓
	CURED PORK LEG	Pressed, vacuum packed	5 - 6	A291		✓ ✓ ✓ ✓

Salami



● Gluten free
 ● Without added monosodium glutamate
 ● Lactose and dairy free
 ● No added polyphosphates

N.	PRODUCT NAME	PRODUCT TYPE	WEIGHT (KG)	CODE	VARIATIONS	NOTES
	SALAMI					● ● ● ●
4	MILANO "SELEZIONE"	Synthetic casing	4,5 - 5	D81	N40FP CALIBRATED (0.9 KG)	√ √ √ √
5	FELINO	PGI, natural casing, flow pack wrapper	1	D40FP	N41FP CALIBRATED	√ √ √ √
11	FELINE FILZETTA	PGI, natural casing, flow pack wrapper	0,5	D41FP		√ √ √ √
2	FELINO	PGI, natural casing, flow pack wrapper	3,5	D53FP		√ √ √ √
7	"MILANO" TYPE	Synthetic casing, flow pack wrapper	1,5	D28FP		√ √ √ √
8	"MILANO" TYPE	Synthetic casing, flow pack wrapper	3,5	D46FP		√ √ √ √
6	"UNGHERESE" TYPE	Synthetic casing, flow pack wrapper	3,5	D36FP		√ √ √ √
12	"NAPOLI" TYPE	Synthetic casing, mild, flow pack wrapper	1,5	D31FP		√ √ √ √
1	"NAPOLI" TYPE	Synthetic casing, hot, flow pack wrapper	1,5	D51FP		√ √ √ √
	MONTANARO	Natural casing	1	D19		√ √ √ √
10	ZIA	With garlic, natural casing	1,5	D20		√ √ √ √
13	AL FINOCCHIO (WITH FENNEL)	Synthetic casing, flow pack wrapper	2	D23FP		√ √ √ √
9	SPIANATA ROMANA	Synthetic casing, mild, flow pack wrapper	1,7	D21FP	D21M HALF, VACUUM PACKED	√ √ √ √
15	SPIANATA ROMANA	Synthetic casing, hot, flow pack wrapper	1,7	D22FP	D22M HALF, VACUUM PACKED	√ √ √ √
3-14	CURED SALAMELLA	Synthetic casing, curved, flow pack wrapper	0,6	E12FP		√ √ √ √

Coppa-Pancetta-Speck-Bresaola



● Gluten free

● Without added monosodium glutamate

● Lactose and dairy free

● No added polyphosphates

N.	PRODUCT NAME	PRODUCT TYPE	WEIGHT (KG)	CODE	VARIATIONS	NOTES
	CURED COPPA					● ● ● ●
3	PARMA	PGI, whole	1,8 - 2,2	C01		✓ ✓ ✓ ✓
4	MAGRA	Whole, lean	1,5 - 2	C07		✓ ✓ ✓ ✓
	PANCETTA					
2-8	ARROTOLATA	Rolled, without rind	3,5	H03	H03M HALF	✓ ✓ ✓ ✓
19-20	TESA	Flat, smoked, vacuum packed	2 - 2,5	H05I	H05M HALF	✓ ✓ ✓ ✓
5-12	COPPATA DOLCEMAGRA	Rolled with coppa, rindless, vacuum packed	4	H10I	H10M HALF	✓ ✓ ✓ ✓
13	COPPATA DOLCEMAGRA LUSO TYPE	Rolled with coppa, rindless, half, vacuum packed	2 - 2,5	H11M		✓ ✓ ✓ ✓
6-7	STUFATA	Cooked, smoked, half, vacuum packed	2,5	H27M	H28M DOUBLE (4 KG)	✓ ✓ ✓ ✓
	AFFUMICATA	Smoked, diced, in tray, calibrated	1	N07C		✓ ✓ ✓ ✓
	LARDO					
1	GUANCIALE (CHEEK)	Cured with rind, whole	1,2	H20		✓ ✓ ✓ ✓
15	DEL SANTERNO	Cured with seasoning, vacuum packed	2 - 2,5	H40I		✓ ✓ ✓ ✓
	LARD	In 1/2 pieces, vacuum packed	2	G01		✓ ✓ ✓ ✓
	SÜDTIROLER SPECK					
17	SPECK	Smoked, half, vacuum packed	2,5	U05M		✓ ✓ ✓ ✓
18	ALTO SPECK	PGI, smoked, vacuum packed	5	U25I	U25M HALF	✓ ✓ ✓ ✓
	BRESAOLA					
10-11	PUNTA D'ANCA	PGI, peeled, vacuum packed	4	U29I	U29M HALF	✓ ✓ ✓ ✓
9	PUNTA D'ANCA	Half, vacuum packed	2	U31M		✓ ✓ ✓ ✓
	CICCIOLI (FATTY PORK)					
14	CICCIOLI	Pressed, vacuum packed	0,6	U01I		✓ ✓ ✓ ✓
	DELICATESSEN					
16	RUSTIC PORCHETTA	Vacuum packed	3,5	U47		✓ ✓ ✓ ✓
	LOIN MAGRETTO	Deboned, cured, half, vacuum packed	1,5 - 2	C03M		✓ ✓ ✓ ✓

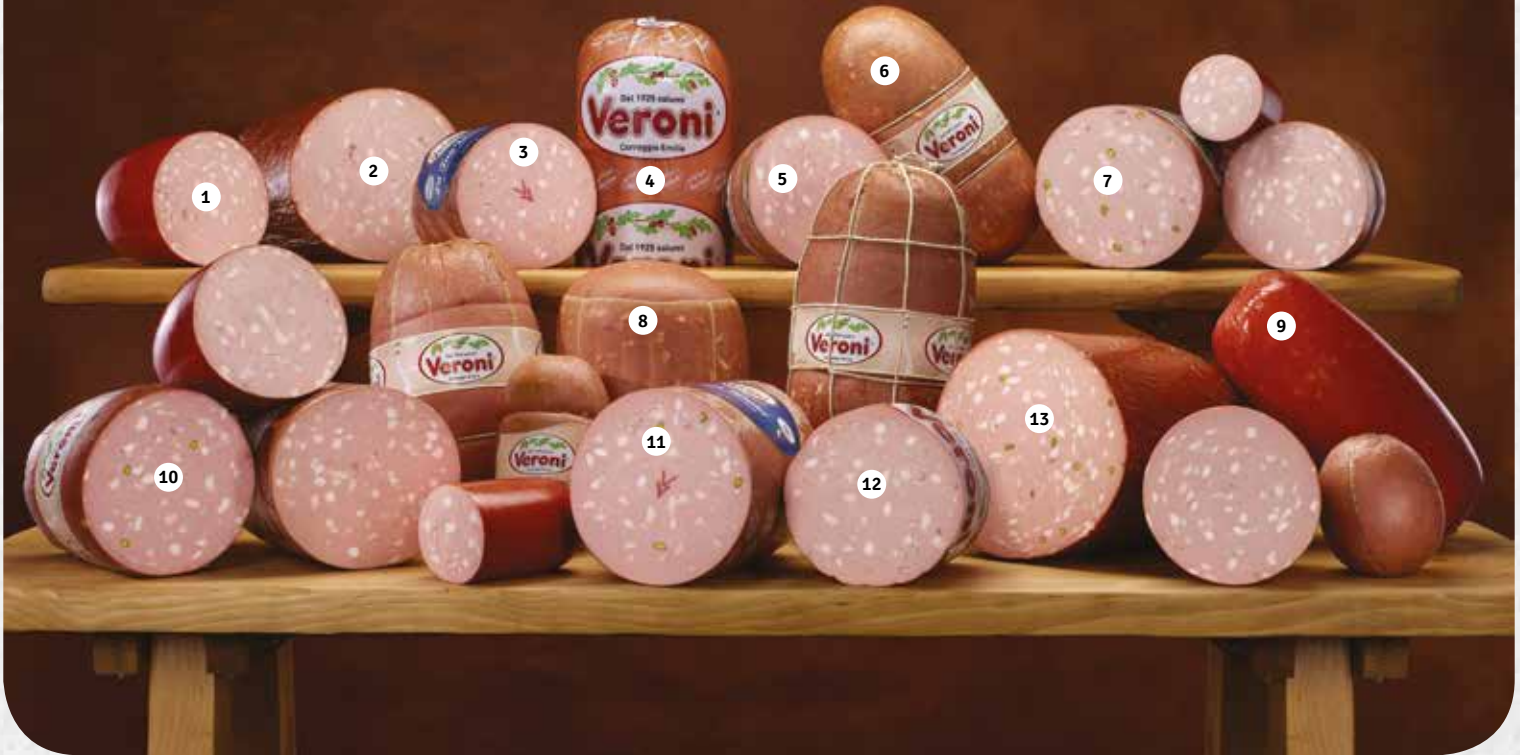
Cooked Hams



● Gluten free
 ● Without added monosodium glutamate
 ● Lactose and dairy free
 ● No added polyphosphates

N.	PRODUCT NAME	PRODUCT TYPE	WEIGHT (KG)	CODE	VARIATIONS	NOTES
	HIGH QUALITY COOKED HAMS					● ● ● ●
6	IL CASOLARE	Cooked Italian pork leg, vacuum packed in aluminium	9	B50I		√ √ √ √
5	IL RUSTICO	Vacuum packed in aluminium	8	B37I	B37M HALF, VACUUM PACKED	√ √ √ √
	SELECTED COOKED HAMS					
4	LA PERLA	Made with top quality whole milk, high protein content, source of vitamins B2 and B12, phosphorus and iron, vacuum packed in aluminium	8	B60I		√ √ √
10	IL BOSCHETTO	Vacuum packed in aluminium	8	B32I	B32M HALF, VACUUM PACKED	√ √ √
1	IL FONTANILE	Vacuum packed in aluminium	7,5	B29I	B29M HALF, VACUUM PACKED	√ √ √
7	IL FOCOLARE	Roasted with herbs, vacuum packed in aluminium	7,5	B23I	B23M HALF, VACUUM PACKED	√ √ √
	COOKED HAMS					
3	LA COLLINA	High in protein, fat content less than 5%, vacuum packed in aluminium		B30I	B30M HALF, VACUUM PACKED	√ √ √ √
2	L'APPETITOSO	Smoked, vacuum packed in aluminium	7,5	B33I		√ √ √
9	L'AGRESTE	Vacuum packed in aluminium	8,5	B45I	B45M HALF, VACUUM PACKED	√ √ √
	IL ROSATELLO	Roasted with herbs, vacuum packed in aluminium	7,5 - 8	B43I	B43M HALF, VACUUM PACKED	√ √ √
8	PIU' GUSTO	Vacuum packed in aluminium	9	B27I	B27M HALF, VACUUM PACKED	√ √ √
	MONTICELLO	Vacuum packed in aluminium	7,5 - 8	B42I	B42M HALF, VACUUM PACKED	√ √ √

Mortadellas



● Gluten free
 ● Without added monosodium glutamate
 ● Lactose and dairy free
 ● No added polyphosphates

N.	PRODUCT NAME	PRODUCT TYPE	WEIGHT (KG)			CODE	VARIATIONS	NOTES			
ROUND SHAPE MORTADELLAS								●	●	●	●
3-11	"LA TUA VERONI"	With pink salt, synthetic casing, cylindrical, half, vacuum packed	7	14		V20MG	V26MG WITH PISTACHIOS	✓	✓	✓	✓
	VERONICA	With natural flavourings, iodised salt, plant based preservatives, without antioxidants and added sugars		14		IN2MG	IN6MG WITH PISTACHIOS	✓	✓	✓	✓
12-4-2	ESSELUSSO	PGI, synthetic casing, half, vacuum packed	7	14	20	210MG	216MG WITH PISTACHIOS	✓	✓	✓	✓
8	ESSELUSSO	PGI, natural casing, synthetic, half, vacuum packed			17	230MG	236MG WITH PISTACHIOS	✓	✓	✓	✓
5-7	ALTA TRADIZIONE	PGI, synthetic casing, half, vacuum packed	7	14		610MG	616MG WITH PISTACHIOS	✓	✓	✓	✓
13	ESSELUSSO	PGI, synthetic casing, half, vacuum packed	25			212MG	218MG WITH PISTACHIOS	✓	✓	✓	✓
	DELLE FESTE	PGI, synthetic casing, half, vacuum packed	6,5			I770M	I776M WITH PISTACHIOS	✓	✓	✓	✓
	DELLE FESTE	PGI, synthetic casing, half, vacuum packed	2,5			I771M		✓	✓	✓	✓
	ESSELUSSO GIGANTE (GIANT)	PGI, synthetic casing, whole, vacuum packed	40			2100G	2160G WITH PISTACHIOS	✓	✓	✓	✓
	ESSELUSSO GIGANTE WITH PISTACHIOS	Synthetic casing, cylindrical, whole, vacuum packed		50	100 150	210BG	216BG WITH PISTACHIOS	✓	✓	✓	✓
OVAL SHAPE MORTADELLAS											
9-1	ESSELUSSO	PGI, synthetic casing, oval shape, half, vacuum packed	5	10		220I	220M HALF	✓	✓	✓	✓
	ESSELUSSO WITH PISTACHIOS	PGI, synthetic casing, oval shape, half, vacuum packed	5	10		226I	226M HALF	✓	✓	✓	✓
6	ESSELUSSO WITH PISTACHIOS	PGI, in natural casing, oval shape, whole, vacuum packed	12	16		246I		✓	✓	✓	✓
10	ESSELUSSO WITH PISTACHIOS	PGI, in natural casing, oval shape, whole, vacuum packed	6	9		246M		✓	✓	✓	✓
	MIMOSA WITH PISTACHIOS	synthetic casing, oval shape, whole	2			I916I		✓	✓	✓	✓

ROUND SHAPE MORTADELLAS		
WEIGHT	DIAMETER	LENGTH
50 kg synthetic casing	29	46
40 kg synthetic casing	27	84
35 kg natural casing	24	78
28 kg synthetic casing	23	78
14 kg synthetic casing	22	50


OVAL SHAPE MORTADELLAS		
WEIGHT	DIAMETER	LENGTH
18 kg natural casing	26	46
16 kg natural casing	23	43
12 kg natural casing	22	40
10 kg synthetic casing	20	40
5 kg natural casing	18	26
5 kg synthetic casing	15	26

Self-Service Products



● Gluten free
 ● Without added monosodium glutamate
 ● Lactose and dairy free
 ● No added polyphosphates

N.	PRODUCT NAME	PRODUCT TYPE	WEIGHT (KG)	CODE	VARIATIONS	NOTES
	MORTADELLAS					● ● ● ●
	ESSELUSSO	PGI, synthetic casing, vacuum packed	0,35	N01I		✓ ✓ ✓ ✓
19-21	LE PICCOLE	PGI, synthetic casing, half, vacuum packed	0,45	N25M	N35M WITH PISTACHIOS	✓ ✓ ✓ ✓
20	LE PICCOLE	PGI, synthetic casing, whole, vacuum packed	0,6	N26I		✓ ✓ ✓ ✓
18	LE PICCOLE	PGI, synthetic casing, whole, vacuum packed	0,9	N27I		✓ ✓ ✓ ✓
	CURED HAMS					
15	PARMA	PDO, no preservatives, deboned, pressed, half, vacuum packed	3 - 3,5	A06M	A06T QUARTERS (1.5kg)	✓ ✓ ✓ ✓
14	CORALLO	Deboned, pressed, half, vacuum packed	2,5 - 3	A37M	A37T QUARTERS (1.2kg)	✓ ✓ ✓ ✓
	SALAMI					
16	FELINO	PGI, peeled, half, vacuum packed	0,4	N41M		✓ ✓ ✓ ✓
17	"ALPINO" TYPE	Synthetic casing, half, vacuum packed	0,5	D15M		✓ ✓ ✓ ✓
11-13	"NAPOLI" TYPE	Synthetic casing, mild, flow pack	0,2	N61FP	N62FP HOT	✓ ✓ ✓ ✓
12	VERONETTO	Synthetic casing, flow pack	0,2	N12FP		✓ ✓ ✓ ✓
	CURED SAUSAGE	Synthetic casing, vacuum packed	0,3	E15I	E14I WITH FENNEL	✓ ✓ ✓ ✓
	CURED SAUSAGE "NAPOLI" TYPE	Synthetic casing, mild, vacuum packed	0,250	E06I	single or double pack	✓ ✓ ✓ ✓
	SALSICCIA ASCIUGATA (DRIED SAUSAGE)	Traditional, synthetic casing, vacuum packed	0,5	E21I	E22I HOT E23I WITH FENNEL	✓ ✓ ✓ ✓
	SALAMINI "HAPPY HOUR" (MINI) SALAMIS	Mild, in trays	0,5	N58I	N59I HOT	✓ ✓ ✓ ✓
	COPPA AND PANCETTA					
9	COPPA DI PARMA	PGI, half, vacuum packed	0,8	C01M		✓ ✓ ✓ ✓
10	LEAN CURED COPPA	Half, vacuum packed	0,8	C07M		✓ ✓ ✓ ✓
7-8	PANCETTA	Smoked, diced	2 x 80 g	N05C	N06C MILD	✓ ✓ ✓ ✓
	BRESAOLA					
	MAGATELLO	PGI, half, vacuum packed	0,6 - 0,7	U30M		✓ ✓ ✓
	CHRISTMAS PRODUCTS					✓ ✓ ✓
5	ZAMPONE DI MODENA "SELEZIONE" (PIG'S TROTTER)	PGI, with box	1	N20I		✓ ✓ ✓
4	COTECHINO DI MODENA "SELEZIONE"	PGI, with box	0,5	N21I		✓ ✓ ✓
6	STINCO ARROSTO "SELEZIONE" (ROASTED SHANK)	with box	0,65	P20I		✓ ✓ ✓
1	ZAMPONE (PIG'S TROTTER)	without box	1	N15I		✓ ✓ ✓
3	COTECHINO	without box	0,5	N17I		✓ ✓ ✓
2	STINCO ARROSTO	without box	0,65	P13I		✓ ✓ ✓



F.lli Veroni fu Angelo S.p.A.
Viale Saltini, 15/17
42015 CORREGGIO
(REGGIO EMILIA) - ITALY



www.veroni.it