

General Catalogue



Since 1956







The Ferrarini Group was founded in 1956 in Reggio Emilia as a producer of polyphosphate-free cooked hams, quickly establishing itself as one of the major players of the sector. The food production division – including farming and the production of traditional specialities – which is where it all began, has expanded significantly over time and continues to represent a key section of the group's operations in complement to its industrial activities.

The Group has become one of the leading European players in the food industry, with a range of products that are enjoyed all over the world. In addition to the unmistakable flavour and fragrance of its trademark cooked hams, the group a leading proponent of some of Italy's most iconic products, from the finest cured meats, including certified Prosciutto di Parma, to Parmigiano Reggiano PDO, wine and a range of balsamic vinegars (Modena Balsamic Vinegar PGI and Traditional Balsamic Vinegar of Reggio Emilia PDO).

Even if the Ferrarini Group is intrinsically tied to Italy, its market presence in other countries is growing at a notable rate, thanks not least to the acquisition of the Vismara company in 2000. This move paved the way for more synergistic production processes that, in turn, enhanced the group's capacity to serve international markets, to the point that exports now account for 25% of sales. The Group has also been able to draw on operators that are well established in local markets to consolidate its presence in Western Europe (Spain and Switzerland especially), the United States, Japan and Southeast Asia.

RIVALTELLA (REGGIO EMILIA)

It is here that, in 1956, the history of Ferrarini began. It is the Head Office and the production factory for cooked ham where the productive operations following the original recipe of 21 herbs and a very slow steam cooking take place.

VISMARA – CASATENOVO (LECCO)

On 2011 productive activity started in the modern and innovative plant for salami, mortadella and sliced products all produced at a short distance from the historic plant which dates back to 1898.

LESIGNANO DE' BAGNI (PARMA)

Curing and maturing centre, deboning and slicing, on the banks of the River Parma, in front of Langhirano, in the typical production area of PDO Parma Ham.



PROSCIUTTO COTTO COOKED HAM

- Since 1956 the leader in Italian Top Quality Market
- NO added polyphosphates or colouring
- NO added milk protein or lactose
- Gluten FREE
- NO trans fat
- NO hormones

Producing traditional cooked ham since 1956

Ferrarini cooked ham is unique and unmistakable. It is distinguishable by its sweetly aromatic fragrance, its marbled pink colour and its inimitable flavour. The traditional recipe we use has made us undisputed leaders in the sector in Italy for more than 50 years. The secret behind this recipe for unparalleled cooked ham is the brine, which contains 21 carefully chosen aromatic herbs, and the extremely slow steam cooking which reaches the heart of our meats. Ferrarini therefore holds the secret to one of the products most closely associated with Italy. Ferrarini cooked ham does not contain lactose, milk protein, gluten or added polyphosphates.



3409
3448

| Code | Description | Packaging | Weight |
|------|------------------------------|-----------|----------------|
| 3409 | PROSCIUTTO COTTO 1956 | 1 PC/BOX | 16,3 - 17,2 lb |
| 3448 | PROSCIUTTO COTTO 1956 1/2 pc | 2 PC/BOX | 8,2 - 8,6 lb |



CURED HAM

- Produced in our plants in Langhirano (Parma)
- Treated with High Pressure Process
- No Nitrates

A slow patient curing for a sweet and delicate taste

It is on the banks of the River Parma, facing Langhirano, amongst the green hills of Parma, that our Hams are crafted. The sweet flavour of which is given by a natural ingredient: time. A slow patient curing in an environment where both the temperature and humidity are constantly controlled by using innovative technologies that have patents conceived and deposited by Ferrarini.



3116
3442



2968



2996



2987
2994

| Code | Description | Packaging | Weight |
|------|--|-----------|--------|
| 3116 | PROSCIUTTO DI PARMA BONELESS BOUND 22 M. | 1 PC/BOX | 16 lb |
| 3442 | PROSCIUTTO DI PARMA BONELESS BOUND 18 M. | 1 PC/BOX | 16 lb |
| 2968 | PROSCIUTTO DI PARMA CLASSICO BONE IN | 1 PC/BOX | 21 lb |

| Code | Description | Packaging | Weight |
|------|---|-----------|--------|
| 2996 | PROSCIUTTO DI PARMA PRESSED Black Label 22 M. | 1 PC/BOX | 16 lb |
| 2987 | PROSCIUTTO DI PARMA PRESSED 18 M. | 1 PC/BOX | 14 lb |
| 2994 | PROSCIUTTO DI PARMA PRESSED 14 M. | 1 PC/BOX | 14 lb |



3362



3312



3480

| Code | Description | Packaging | Weight |
|-------------|------------------------|------------------|---------------|
| 3362 | PROSCIUTTO MEC PRESSED | 1 PC/BOX | 14 lb |
| 3312 | PROSCIUTTO MATTONELLA | 4 PC/BOX | 10 lb |
| 3480 | SPECK | 2 PC/BOX | 3,93/4,85 lb |

SALAMI

Old recipes

Our range of salami, made following traditional methods from Emilia and Brianza, comes from carefully chosen pigs. The lean and fatty parts of the meat are ground relatively finely, following an ancient recipe, and seasoned with salt, pepper, herbs and spices, before being wrapped in natural or artificial casing.

- Original and Authentic Italian taste
- Slow natural Dry Cure Process
- Treated with High Pressure Process
- NO added polyphosphates or colouring
- NO added milk protein or lactose
- Gluten FREE
- NO trans fat
- NO hormones



3369



3367



3381



3385



3383

| Code | Description | Packaging | Weight |
|------|-----------------------------|-----------|---------|
| 3369 | SALAME ROSETTA SPICY 300 GR | 8 PC/BOX | 10,6 oz |
| 3367 | SALAME EMILIA | 2 PC/BOX | 3.3 lb |
| 3381 | SALAME EMILIA SPICY | 1 PC/BOX | 5.5 lb |

| Code | Description | Packaging | Weight |
|------|----------------------|-----------|--------|
| 3385 | SALAME EMILIA SMOKED | 1 PC/BOX | 6.5 lb |
| 3383 | SALAME NAPOLI | 2 PC/BOX | 3.3 lb |

MORTADELLA



- Slowly cooked in dry air ovens
- The flavor of an age old tradition
- NO added polyphosphates or colouring
- NO added milk protein or lactose
- Gluten FREE
- NO trans fat
- NO hormones

A unique fragrance

Our entire mortadella range is produced using only the most carefully selected meats, free from gluten, lactose and milk protein, and following traditional recipes to the letter. The subtle flavouring and long cooking time give our range of mortadella its characteristic fragrance and unique, delicate taste, ensuring it is truly unmistakable. Our mortadella are available with or without pistachios.



3357



3358

| Code | Description | Packaging | Weight |
|------|------------------------------|-----------|--------|
| 3357 | MORTADELLA WITH PISTACHIO | 1 PC/BOX | 12 lb |
| 3358 | MORTADELLA WITHOUT PISTACHIO | 1 PC/BOX | 12 lb |

MORTADELLA



3451



62632



3454
3387

| Code | Description | Packaging | Weight |
|------|-------------------------|-----------|--------|
| 3451 | MORTADELLA WITH TRUFFLE | 1 PC/BOX | 12 lb |
| 3471 | SPICY MORTADELLA | 1 PC/BOX | 12 lb |

| Code | Description | Packaging | Weight |
|------|---------------------------|-----------|--------|
| 3454 | MORTADELLA PLAIN | 1 PC/BOX | 22 lb |
| 3387 | MORTADELLA WITH PISTACHIO | 1 PC/BOX | 22 lb |

PRESLICED



2854



3462



3432



3436



3476



3477

| Code | Description | Packaging | Weight |
|------|---------------------------|-----------|--------|
| 2854 | PROSCIUTTO DI PARMA | 10 PC/BOX | 4 oz |
| 3462 | PROSCIUTTO CRUDO | 6 PC/BOX | 1 lb |
| 3432 | PROSCIUTTO CRUDO | 12 PC/BOX | 3 oz |
| 3436 | MORTADELLA WITH PISTACHIO | 12 PC/BOX | 4 oz |
| 3476 | SPICY MORTADELLA | 12 PC/BOX | 4 oz |
| 3477 | TRUFFLE MORTADELLA | 12 PC/BOX | 4 oz |



3433



3435



3478



3444



3450



3481



3468



3469

| Code | Description | Packaging | Weight |
|------|----------------------|-----------|--------|
| 3433 | SALAME PARMA | 12 PC/BOX | 4 oz |
| 3435 | SALAME FERRARINO | 12 PC/BOX | 4 oz |
| 3478 | SALAME ROSETTA SPICY | 12 PC/BOX | 4 oz |
| 3444 | SALAME EMILIA SPICY | 12 PC/BOX | 4 oz |
| 3450 | SALAME EMILIA SMOKED | 12 PC/BOX | 4 oz |
| 3481 | SPECK | 12 PC/BOX | 4 oz |
| 3468 | PROVOLA | 10 PC/BOX | 5 oz |
| 3469 | SMOKED PROVOLA | 10 PC/BOX | 5 oz |

PARMIGIANO REGGIANO, BUTTER NON GMO

The goodness of our Parmigiano Reggiano starts from the land of the Ferrarini family's farm, where we harvest the forage to feed the 3,000 milk cows raised in our barns. In the two dairies in the heart of the Emilian Apennines, the exclusive combination of milk from traditional Friesian cows with the fatter and creamier one from Jersey cows takes place and the wheels are slowly matured for at least 12 months.

PRODUCED BY MILK
OBTAINED BY
NON GMO*
FEEDING



2588



2587



1467



2829



2950

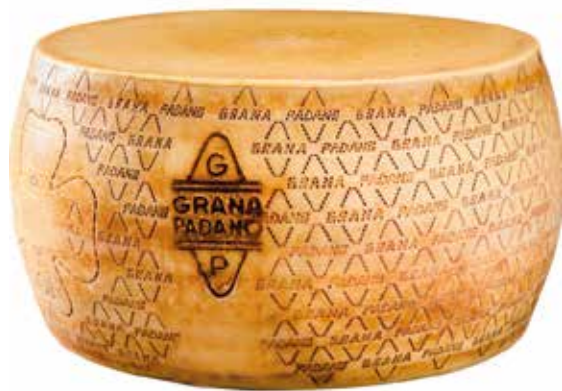
| Code | Description | Packaging | Weight |
|------|---------------------------------------|-----------|--------------|
| 2588 | PARMIGIANO REGGIANO NON GMO wheel | 1 PC/BOX | 83,7 - 90 lb |
| 2587 | PARMIGIANO REGGIANO NON GMO 1/8 Wedge | 2 PC/BOX | 8,8 - 11 lb |

| Code | Description | Packaging | Weight |
|------|--|-----------|--------|
| 1467 | PARMIGIANO REGGIANO NON GMO 250 gr Wedge | 16 PC/BOX | 8.8 oz |
| 2829 | ITALIAN BUTTER NON GMO | 10 PC/BOX | 8.8 oz |
| 2950 | ITALIAN BUTTER NON GMO | 14 PC/BOX | 8.8 oz |

OTHER CHEESES

Other cheeses

We select excellent local dairy suppliers and affix our brand as a guarantee of the quality of the products we offer; genuine masterpieces true to Italian tradition. These are all traditional products that recall a different world and a totally Italian way of life.



3039



3037



1427



2955

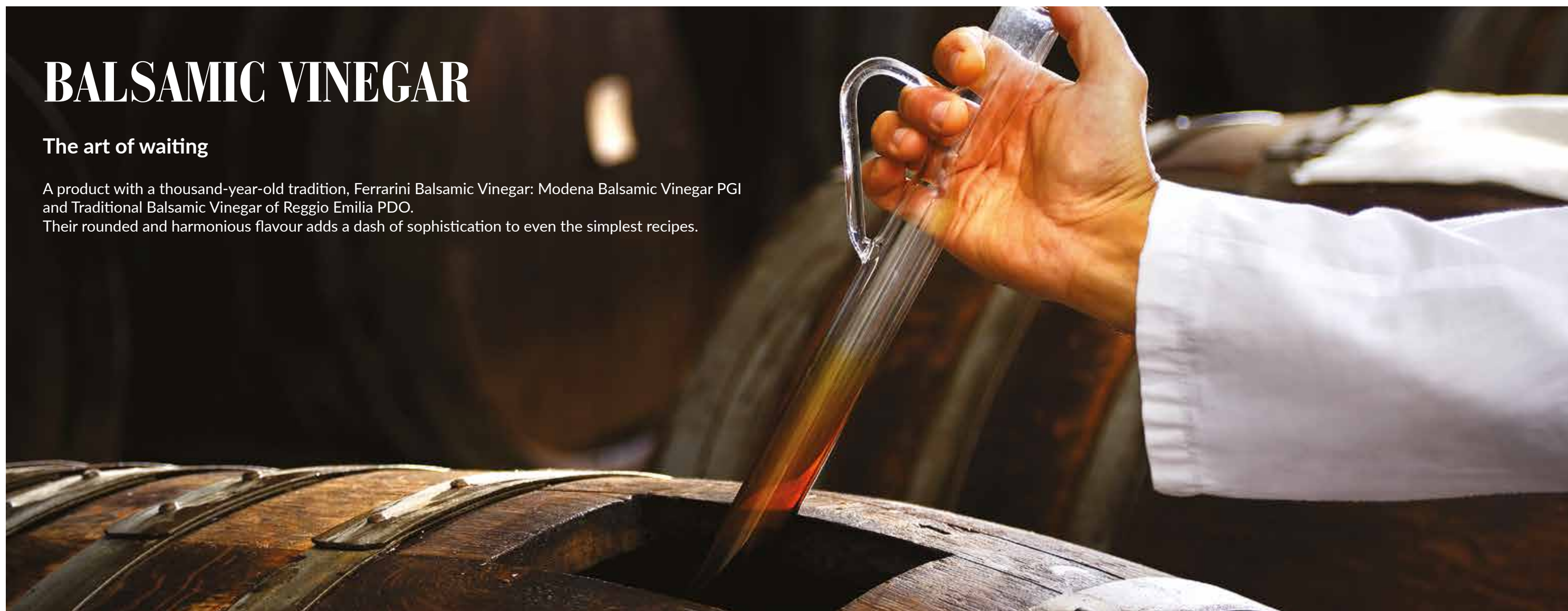
| Code | Description | Packaging | Weight |
|------|--------------------------|-----------|--------|
| 3039 | GRANA PADANO whole wheel | 1 PC/BOX | 83 lb |
| 3037 | GRANA PADANO 1/8 wedge | 2 PC/BOX | 10 lb |

| Code | Description | Packaging | Weight |
|------|-----------------------------|-----------|---------|
| 1427 | GRANA PADANO 200 GR wedge | 15 PC/BOX | 7.05 oz |
| 2955 | MONTERICCO CHEESE 1/8 wedge | 2 PC/BOX | 8,8 lb |

BALSAMIC VINEGAR

The art of waiting

A product with a thousand-year-old tradition, Ferrarini Balsamic Vinegar: Modena Balsamic Vinegar PGI and Traditional Balsamic Vinegar of Reggio Emilia PDO. Their rounded and harmonious flavour adds a dash of sophistication to even the simplest recipes.



2519



2957



2971



2963

| Code | Description | Packaging | Weight |
|------|---|-----------|--------|
| 2519 | ACETO BALSAMICO TRADIZIONALE DI REGGIO EMILIA aged 10 years | 1 PC/BOX | 100 ml |
| 2957 | ACETO BALSAMICO DI MODENA IGP | 6 PC/BOX | 250 ml |

| Code | Description | Packaging | Weight |
|------|--|-----------|--------|
| 2971 | ACETO BALSAMICO DI MODENA IGP AGED | 6 PC/BOX | 250 ml |
| 2963 | CREMA ALL'ACETO BALSAMICO DI MODENA IGP AGED | 6 PC/BOX | 250 ml |



Ferrarini USA

sales@ferrariniusa.com

www.ferrariniusa.com

IG: @ferrariniusa

EDITION 2024

