



Meat *guide*



Available in
Whole: x4 trimmed

Galbani Parma ham DOP

Parma ham is guaranteed by the Consortium of Prosciutto Crudo di Parma, that protects and controls production and quality. Parma ham is made from selected pork hindquarters, lightly salted and air-dried for an average of 14 to 18 months. It has a sweet, distinctive yet flavoured taste. This product is perfect as a starter, in a platter of cheese and meats, or in panini,

Did you Know?

"Prosciutto" is from the latin "perex-suctum" meaning "dried". It was in 100 BC that Cato the Censor first mentioned the extraordinary flavour of the air cured ham produced around the town of Parma in Italy.



Parma and melon



Available in
Whole: x4 trimmed
sliced 10x100g and 4x500g

Galbani Prosciutto Crudo B-Mec

Made with high quality pork meat, crudo is ideal as a cold starter with melon or delicious wrapped around roasts. Raw ham is also perfect as for sandwiches, wraps, hot ciabattas and panini.

Did you Know?

You can mix some slices of Prosciutto crudo with mozzarella, figs, rocket and black olives for a perfect light lunch.



Fig, ham and mozzarella salad



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Available in

Whole: 4x1,5Kg
Wrapped in string and packed in
natural casing
sliced 10x100g and 4x500g

Galbani Salame Milano

Gold winner at the Great Taste Awards, this fine grain salame, has a delicate yet rounded taste with a hint of black pepper this gives a good mouth-feel. Salame Milano is ideal as a starter, in sandwiches, as pizza topping or served as part of a continental breakfast.

Did you know?

Salame Milano is the most popular Italian meat, it is the first Italian Salame exported internationally.



Antipasti



Available in

8 x 300g and 4x1,5Kg

Galbani Salame Napoli

Is a coarse grain salame with addition of black and white pepper. It is also slightly smoked to give a richer and fuller flavour. Salame Napoli is ideal as a starter, in sandwiches, as a pizza topping or served in a continental breakfast.

Did you know?

Salame Napoli is Originally from the Italian southern region of Campania, but it is now produced across all Italian regions.



Salame Napoli and
Caprese salad



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Available in
1,7Kg piece x 4 trimmed

Galbani Smoked Pancetta

Pancetta is Italian cured bacon with a fine and distinctive flavour. It is the main ingredient for cooked dishes such as Carbonara sauce or to any dish that requires bacon.

Did you know?

Pancetta is the Italian word for bacon. There is many varieties. Each part of italy produces his own type.



Potato baked with mas-
carpone and pancetta



Available in
4 x 2,5Kg

Galbani Speck

Is made from rear legs seasoned with salt and spices that include pepper, laurel and juniper berries then smoked. Speck can be served sliced thin or diced but can also be used to cook as a lighter alternative to bacon.

Did you know?

Speck is originally from Alps in northern Italy and is a fusion of smoked meat from middle Europe and the air dried Italian ham.



Quiche with Speck



Meat *guide*

Galbani Bresaola

Is made from whole loin of beef mixed with salt, pepper, herbs, then air dried.

Bresaola is dark red with almost no fat.

Did you know?

You can use Galbani Bresaola for a perfect beef carpaccio. Slice it finely, top with some shavings of Galbani Parmigiano Reggiano, rocket, black olives and a drop of olive oil.



Available in
4 x 2,5Kg



Bresaola carpaccio

Galbani Mortadella

Is a delicious cooked meat with an intense and characteristic perfume. Its flavour is balanced and lightly marked with garlic and aromatic herbs. Mortadella can be used either in cold and cooked recipes, with bread or cut into cubes as a snack or as an ingredient for pasta dishes, savoury pies and mixed salads.

Did you know?

Mortadella was developed by the Romans who pounded pork in a mortar and cooked the meat with their favorite herb.



Available in
2 x 3kg
8 x 650g
10 x 100g slices



Mortadella & Ricotta rolls





Meat *guide*



Available in

Whole: 1x3Kg

Galbani Salame Magro (Lower in fat than Salame Milano)

Galbani Salame Magro has 60% less fat than standard Salame Milano, with a total fat content of only 11.5%. without compromising on flavour. It has a tasty and delicious taste and a delicate red wine aroma. With its distinctive and unconventional shape, this product is a perfect option for the deli counter. It is perfect for sandwiches, panini, baguettes, cubed in salads or pizzas, or sliced for hotel breakfasts.



Salame Magro and grilled vegetable baguette



Available in

Whole 2 x 3kg

Whole 3 x 2kg

Galbani Prosciutto Cotto Pronto

Prosciutto Cotto pronto has a very pleasant and delicate flavour and a low fat content, less than 3%. Thanks to its shape, it is ready to slice, without wastage. It is a gluten free product made without milk derivatives and with no polyphosphates added.



Cotto Pronto, tomato and lettuce baguette