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4 GENERATIONS OF QUALITY AND TRADITION  
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CORSINI SALUMI

*The Corsini family tradition
of curing pork goes back 4 generations.
Our story begins in the rolling hills
of the small central Italian town
of Ginestreto, where the combination
of an ideal climate and years of expertise
have led us to become producers
of some of the area's finest cured meats.*



THE CORSINI TRADITION

At Corsini, we don't mess with a good thing: we still follow our family's old and time-tested methods of curing pork, the ones we have used for generations. And we still use only choice meats and slow curing and aging processes that are carefully followed by our own cure-masters. This is what lies at the very heart of each Corsini product: lonza, lonzino, prosciutto, pancetta, salsicce and salame.



CORSINI QUALITY

Good pork begins with a good pig - Corsini uses only select breeds which produce the best meat. And while modern technology allows us to use faster and more precise machinery and systems, every step in our processing is run by a knowledgeable operator to guarantee constant quality control from start to finish.



CORSINI EXCLUSIVE PRODUCTS

Lonza, lonzino, prosciutto, pancetta, salsicce and salami – each one starts from genuine pork meats that have been carefully selected and knowledgeably cured in the hands of our cure-masters. Four generations of experience have kept our traditions solid but we are also in touch with today's changing tastes: at Corsini we are always experimenting with new recipes for hams and salamis, including personalizing them to suit a particular client's tastes or requests.



FOOD SAFETY

Always a primary concern, guaranteeing food safety is a top priority whether we are bringing in fresh meat deliveries, curing our hams and salamis, or packaging and delivering the finished product. Corsini complies with HACCP international standards and IFS (International Food Standard) which further guarantee the high quality of our products.



PRODUCTS



PROSCIUTTO



CASERECCIO “AL NATURALE” PROSCIUTTO

This prosciutto comes only from the ham, or rear leg, of pigs raised and butchered in Italy. The rub is a simple combination of salt, pepper and natural flavorings, whereby the pepper heightens the full flavor of the meat and brings out the robustness of the pork. Bone in prosciutto average weight: 9.5 kilos. Aged: 16 months. Boneless prosciutto average weight: 8.5 kilos. Aged: 12 months.



NOSTRANO PROSCIUTTO

This classic Italian prosciutto has been aged with the bone in. The absence of pepper in the rub is what allows this prosciutto to develop a particularly mild and delicate flavor. When sliced, Prosciutto Nostrano shows off its perfect Italian heritage: a reddish-to-rosy hue that is lightly marbled with fat. Bone in prosciutto average weight: 9.5 kg. Cured for aged: 14 months.



PERA NATURALLY CURED PROSCIUTTO AND FIOCCO NATURALLY CURED PROSCIUTTO

These two types of prosciutto are made from the choicest portions of the ham and are cured using only first quality ingredients. Pera and Fiocco combine all of the traditional flavors that prosciutto is famous for: delicate yet flavorful with a buttery texture. “Pera” prosciutto weight: 6 Kg. Aged: 12 months. “Fiocco” prosciutto weight: 2.5. Aged: 8 months.



“MEC” PROSCIUTTO

MEC prosciutto is made using the meat of pigs raised outside Italy. These European Union states comply with the same high standards of food safety as those in Italy and use ingredients that have been as carefully chosen as our own. These smaller cuts produce a prosciutto with a higher lean-to-fat ratio than typical Italian prosciutto. Weight: 7 to 8 kgs.



SGAMBATO PROSCIUTTO AND MATTONELLA PROSCIUTTO (EU)

Sgambato and Matonella prosciutto are made from the ham but have been aged without the bone. It has a unique flat shape which allows for easier slicing, either with a mechanical deli-slicer or when cutting by hand. Sgambato prosciutto weight: 6.5 kg. Aged: 6 months. Mattonella prosciutto weight: 6 kg. Aged: 6 months.



LONZA AND LONZINO



LONZA (CURED PORK LOIN)

Lonza is made from boneless pork collar and is a wonderful combination of the meaty flavor of the lean meat and the tenderness of the fatter parts. Lonza adapts well to variation and can be easily personalized through the addition of spices, herbs or flavors as per client request. Sliced lonza is recognizable for its distinct lean parts, which are a bright light-reddish hue, that are ribbed with fat. Cured pork loin weight: 1.4-1.8 kg. Aged: 90 days.



LONZINO

LONZINO CON COTENNA (RIND ON CURED PORK LOIN).

Cut from the pork loin, lonzino is characterized by a high lean-to-fat ratio, a subtle meaty flavor and a deep reddish hue when sliced. Lonzino is aged "as is" with the lard and rind on and following traditional hand-curing techniques and aging methods. Lonzino (rind removed) weight 2.5 kg. Aged: 90 days. Lonzino (rind on) 4.5 kg. Aged: 5 months.



PANCETTA AND GUANCIALE



PANCETTA ARROTOLATA (ROLLED PANCETTA)

Pancetta arrotolata is obtained from the savory fat-rich belly of the pig. After the rind has been removed, the pancetta is trimmed and rubbed then rolled and sorted into casings for aging. Pancetta is delicious sliced thinly and served with bread, or is it can be used in any number of dishes to add its distinctive flavor. Rolled pancetta weight: 2 kg. Aged: 9 months.



GUANCIALE (PORK JOWL)

Guanciale is the jowl and neck portions of the pig that have been aged with the rind on. The seemingly humble guanciale actually requires a rather laborious curing and rubbing technique with the result being a well-aged, peppery, rich pork flavor and silky texture. Guanciale is a popular addition to many pasta sauces but can also be enjoyed as a traditional Italian antipasto: sliced thin and served on a wooden board together with a selection of other cured meats, breads and cheeses. Guanciale weight: 1 kg. Aged: 90 months.





SALAMI



Salami play a major role in our company and are a treasured part of Corsini's history. Our traditional method of using natural casings and hand-tying our salami is still in practice today. Made using the leanest cuts of pork, the meat is carefully ground and blended together with fats to achieve specific textures and flavors. Then our cure-masters add spices and herbs that have been selected to enhance the flavor of each salami, making them truly unique and inimitable.



NATURALLY CURED CASARECCIO "AL NATURALE" TYPE SALAMI 1
Casareccio is a pure pork salami. The only other thing we add are a few all-natural flavors, salt and pepper. Cured in all-natural casings. Weight by piece: 450 grams. Aged: 30 days.

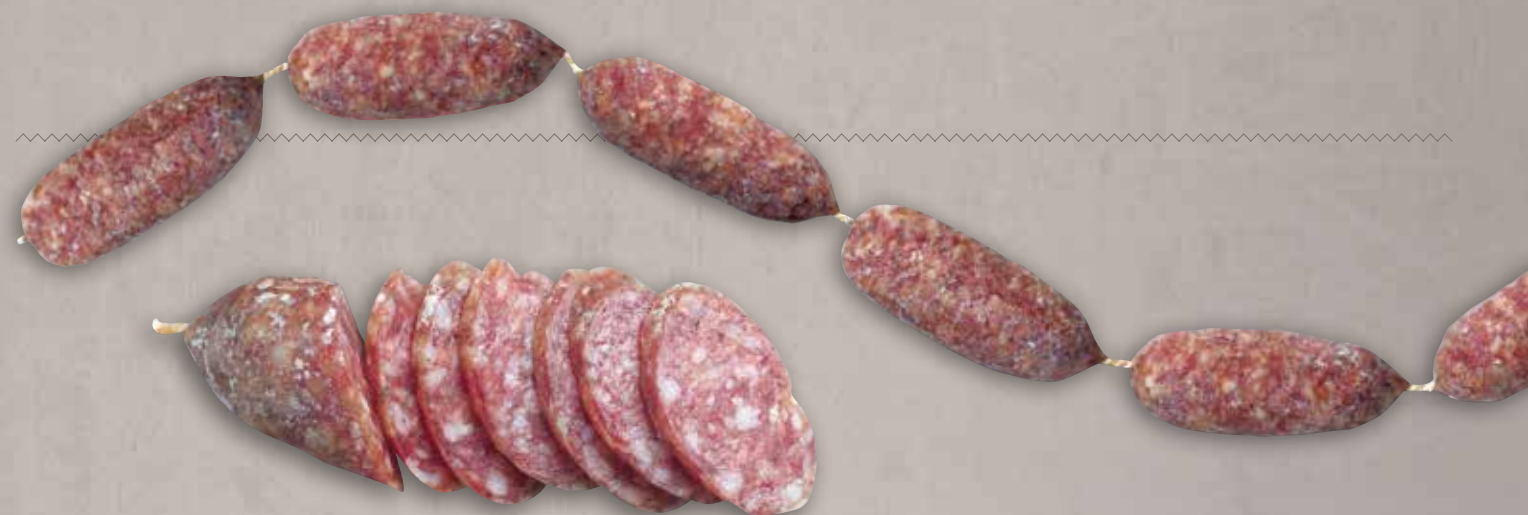
**FAMILY RECIPE SALAMI 2
OLD STYLE SALAMI 3**
These two salami are sorted into all-natural casings and are best served hand-cut. "Family Recipe" has small chunks of whole lard and "Old Style" salami is a fine texture grind. Ideal for sale in whole pieces. Weight by piece: 450 grams. Aged: 30 days.

**FABRIANO SALAMI 4
GINESTRETO SALAMI 5
GENTILE SALAMI IN ALL-NATURAL CASING 6**
These three salami are perfect for slicing on a deli-slicer. Fabriano is dotted the characteristic small chunks of whole lard, "Ginestreto" is made of more finely ground pork, and "Gentile" is sorted into an all-natural casing that renders it softer in texture and more succulent in flavor. Weight by piece: 1 kg. Aged 45/50 days.

MILANO STYLE SALAMI 7
Milano is a larger diameter salami with a fine-textured grind. All-natural casing. Weight by piece: 3 kg. Aged: 70 days.



SALSICCIA STAGIONATA (DRY CURED PEPPERONI)



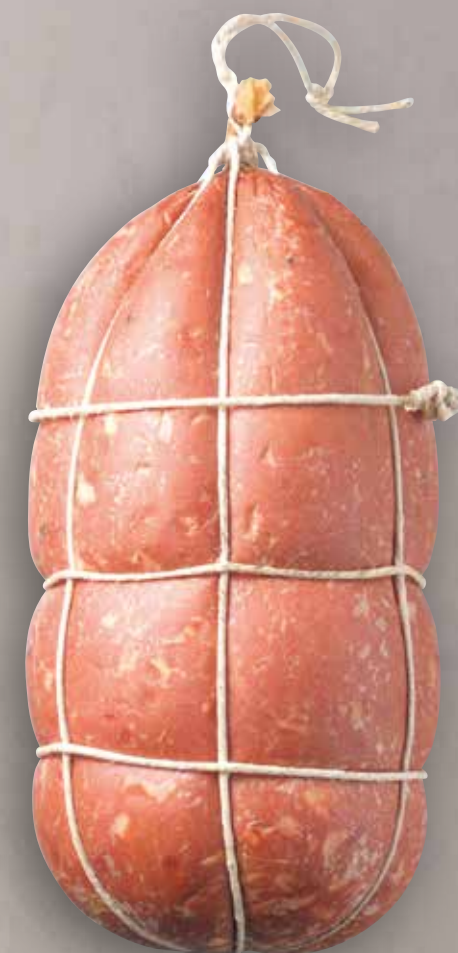
SALSICCIA STAGIONATA (DRY CURED PEPPERONI)

Our pepperoni is sorted into all-natural casing, and is available tied together in “links”, or cured whole and bent double like a horseshoe. A rub of salt, pepper and natural flavorings can be used during curing for an “al naturale” variation. Salami links weight: 2kg (each piece 95 gr). Aged: 10 days. Whole salami (horseshoe) weight: 500 gr. Aged: 10 days.



MORTADELLA

Our mortadella is made only from pork, spices and natural flavors, which give it the unmistakable taste and mouth-watering aroma that it’s famous for. Sorted into natural casing and tied with handmade twine. Whole mortadella weight: 12 kg. Half-mortadella (vacuum pakced) weight: 6 kg.





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