

*New Look*  
Same great quality!

ARTISAN



*Savor the Taste of Tradition*

## ARTISAN



Artisan Salami is crafted under the watchful eye of Lorenzo, our master Salumiere from Como, Italy. Lorenzo has been making dry salami for over 50 years. With his experience he only uses the finest cuts of pork. He also uses spices that are inspired from recipes centuries old; this creates flavorful salami rich in tradition! Busseto has three wonderful flavors under the Artisan brand; Gentile, con Vino and Robusto.



## ARTISAN



311



312



313

### 311 ARTISAN GENTILE

Thanks to Lorenzo, this delicately flavored salami is a truly balanced tasty treat. The mild full bodied flavor will be an excellent compliment to any foods with which it is served.

7 oz. Chub



0 38101 00311 8

### 312 ARTISAN CON VINO

Being Artisan crafted, different flavors are blended to get a new taste in our salami. This time, it is a balanced red wine that brings out the best in this dry salami.

7 oz. Chub



0 38101 00312 5

### 313 ARTISAN ROBUSTO

This dry salami definitely has its own personality. With a spicy kick, it is not shy and can stand up to the most pungent cheese, or other tastes it may be paired with.

7 oz. Chub



0 38101 00313 2

#### Specifications:

Case quantity	15
Product weight	7 oz.
Case weight	6.56 lbs
Cu.	0.29
Case dimensions	13.25 x 9.5 x 4
Ti/hi	14 x 12

Rev 04.01.10



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FOOD SERVICE



*Savor the Taste of Tradition*

## FOOD SERVICE



Busseto offers an institutional line which only uses our finest recipes. Our line includes Prosciutto, Bresaola, Italian Dry Salami, and Diced Pancetta. It is very popular in the food service industry for its size and convenience. Our institutional packages were created especially for restaurants, chain accounts, caterers and schools, providing an easy and economical way to offer the superior quality of our retail and deli products. Pre-sliced products offer speed, safety, with higher yields and an economic advantage — while reducing waste; perfect for portion control and quick turnaround.



## FOOD SERVICE



589

### 589 SLICED ITALIAN DRY SALAMI

Made with only the finest cuts of lean pork and in the traditional style and with old world craftsmanship. This style is a perennial deli favorite and a perfect match in many Italian recipes. Often used in sandwiches and makes a great pizza topping.

5 lbs



0 38101 00589 1

### 970 SLICED LITE ITALIAN DRY SALAMI

Lite Italian Dry Salami offers a healthy choice for today's health conscious consumers. With half the fat of traditional salami, this lite version is perfect for a "Low Fat" deli sandwich, with the added bonus of a rich, full-bodied flavor and texture.

2 lbs



0 38101 00970 7



970



974

### 974 SLICED PROSCIUTTO

This Busseto specialty meat product is made from select Mid-West pork legs, slowly cured and air dried for over 4 months. Sliced wafer thin, with a yield of 3 slices per ounce. Each ounce is separated with wax paper.

16 oz.



0 38101 00974 5

### 444 SLICED BRESAOLA

Sometimes called Beef Prosciutto this air dried beef is a popular Italian delicacy and extremely lean. Specialty packaging offers ease of handling, with each ounce separated with wax paper.

16 oz.



0 38101 00444 3



444



476

### 476 DICED PANCETTA

Busseto Pancetta is made from seasoned cured pork belly that is air dried in the traditional style. Conveniently precut, this delicacy has distinctive seasonings which will greatly enhance any traditional recipe.

2 lbs



0 38101 00476 4

Specifications:	589	970	974, 444	476
Case quantity	4	12	12	5
Cu.	0.69	0.69	0.69	0.43
Case dimensions	19 x 12.5 x 5	19 x 12.5 x 5	19 x 12.5 x 5	14 x 11.5 x 4.75
Ti/hi	7 x 7	7 x 7	7 x 7	10 x 10

Rev 04.01.10



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CHUBS



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## GOURMET DRY SALAMI CHUBS

Busseto Gourmet Chubs have been slowly air-dried and seasoned to perfection. Treat your customers to a new and exciting experience with a variety of fine flavors. Shown here are three of our favorite chubs that are sure to enhance your specialty sales.

### **046 BLACK PEPPER**

Delicately rolled in ground black pepper, the true essence of this flavorful salami is captured when served with warm fresh bread and crumbled blue cheese.

### **048 GREEN PEPPERCORN**

Whole green peppercorns provide a sophisticated flavor. Set it off with marinated mushrooms and strong cheeses.

### **047 HERBS DE PROVENCE**

Vibrant zesty herbs bring the taste of Provence home. Bottle of red and crusty baguette required – beret optional.

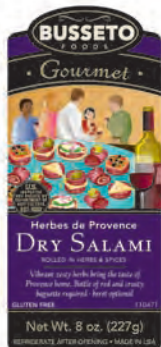




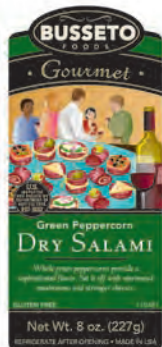
# GOURMET DRY SALAMI CHUBS



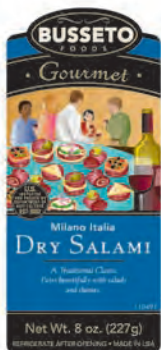
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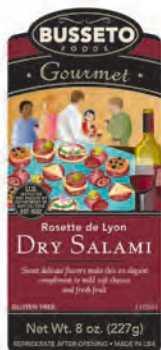
047



048



049



050



044



051

## 046 BLACK PEPPER

Delicately rolled in ground black pepper, the true essence of this flavorful salami is captured when served with warm fresh bread and crumbled blue cheese.



## 047 HERBS DE PROVENCE

With a Gourmet's touch, our Italian Dry salami is gently coated with freshly dried aromatic French herbs. This "secret recipe" is found in the French country-side alongside Champagne and Brie cheese.



## 048 GREEN PEPPERCORN

In the traditional style but with a modern flair, whole green peppercorns give this dry salami a distinctive flavor.



## 049 MILANO

A classic salami mildly seasoned and finely ground. This salami brings a true Italian flavor to any party.



## 050 ROSETTE DE LYON

Sweet and delicate flavors make this an elegant compliment to mild soft cheeses and fresh fruit.



## 044 SWEET SOPRESSATA

A traditional Old World salami favorite. Wonderful addition to your antipasto platter.



## 051 HOT SOPRESSATA MED HOT

Flavorful red chile peppers created a mouth watering taste you will never forget!



### Specifications:

Case quantity	15
Product weight	8 oz.
Case weight	7.5 lbs.
Cu.	0.29
Case dimensions	13.3 x 9.5 x 4
Ti/hi	14 x 12



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DELI

**BUSSETO**  
FOODS



*Savor the Taste of Tradition*

## DELI SALAMI AND DRY CURED MEATS

The Busseto Deli line offers a variety of salami and specialty meats that will raise your standards. Our collection of salami and meats are carefully chosen for leanness, freshness and quality—then prepared using time honored Italian traditions. Our quality products are slowly air dried and cured to perfection. We guarantee that your customers will love the taste and variety of our Deli collection.

### **DELI SALAMI**

The Busseto Deli line offers our finest, most popular styles of salami. You will love our "cut end style" salami which has virtually no cutting waste.

### **DELI DRY CURE**

Our Dry Cured meats offer a true "slice" of Italian tradition. Over four months of drying and curing time is required to achieve the exquisite flavor of our meats.





# DELI SALAMI AND DRY CURED MEATS

## SALAMI



940



602



709



700



708



115

### 940 ROSETTE DE LYON

Choose this style for a classic and mild salami. This coarse ground Nostrano salami is created in the traditional Italian style. This is the standard salami with the broadest appeal and widest use.

2 lbs. approx 0 38101 00940 0

### 709 HERBES DE PROVENCE

Created using a long-held French recipe, this popular style combines our traditional Nostrano dry salami with aromatic French herbs, including basil and lavender. The result is a light flavorful combination that is sure to please—again and again.

2 lbs. approx 0 38101 00709 3

### 708 DRY SALAMI ROLLED IN BLACK PEPPER

A must for any deli counter. This salami is our all-time most popular recipe. With great shelf appeal and a wonderful hearty taste. This rich and pungent recipe combines our traditional Nostrano dry salami rolled in fresh ground pepper.

2 lbs. approx 0 38101 00708 6

### 602 PEPPER COATED SALAMI LOAF

This four inch dry salami is coated in black pepper and combines our most popular special reserve recipe with the appeal of a large 4 inch slicing loaf. Perfect for sandwiches.

3 lbs. approx 0 38101 00602 7

### 700 ITALIAN DRY SALAMI

A true classic—this time honored salami remains almost identical to Italian dry salami made hundreds of years ago. Your customers will appreciate the mild spices with a hint of mace and nutmeg.

2 lbs. approx 0 38101 00700 0

### 115 PREMIUM GENOA SALAMI

A perennial favorite in the East and Mid-West, it is fine ground salami, with a combination of mild spices plus whole black pepper corns liberally mixed within the meat.

6 lbs. approx 0 38101 00115 2

## DRY CURED



210



209



404



475



206

### 210 DRY COPPA

Slightly different and very special, Busseto Dry Coppa is seasoned, air dried and slowly cured pork shoulder. Very traditional—this mild Dry Coppa is marinated in wine and then seasoned with coarse and aromatic ground black pepper.

2-3 lbs. approx 0 38101 00210 4

### 404 BRESAOLA

Sometimes called Beef Prosciutto, this air-dried beef is a popular Italian delicacy and extremely lean. Bresaola is a wonderful specialty meat when served very thinly sliced, like Prosciutto.

2-3 lbs. approx 0 38101 00404 7

### 206 PROSCIUTTO

This Italian style ham is made from select pork legs, slowly cured and air dried. Busseto's prosciutto is boneless, skinless, and closely trimmed for maximum slicing yield.

3-4 lbs. approx 0 38101 00206 7

### 209 HOT DRY COPPA

Marinated in wine, like the Dry Coppa but with red pepper seasoning which brings it to a higher level of taste.

2 lbs. approx 0 38101 00209 8

### 475 PANCETTA

Often referred to as "Italian Bacon," Pancetta is air dried and cured pork belly in a rolled form. Busseto's Pancetta has a distinct pronounced flavor that offers a wonderful yet traditional enhancement to many Italian recipes.

2-3 lbs. approx 0 38101 00475 7

Specifications:	940, 709, 708	404, 475	210	206, 602	209	115	700
Case quantity	4	6	8	2	1	2	5
Cu.	0.41	0.69	0.69	0.29	0.12	0.19	0.69
CS dimensions	14 x 10.7 x 4.8	19 x 12.5 x 5	19 x 12.5 x 5	13.3 x 9.3 x 4	12 x 4 x 4	14 x 6 x 4	19 x 12.5 x 5
Ti/hi	10 x 10	7 x 7	7 x 7	14 x 10	33 x 10	19 x 10	7 x 8



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NATURALE



*Savor the Taste of Tradition*

## NATURALE



The Busseto Naturale line is made from humanely raised pork that is never given antibiotics or growth hormones. Available in either 8 oz. chubs or pre-sliced packs, the flavor and texture is a favorite, but with no added artificial nitrates or nitrites. A mixture of pure sea salt and vegetable extract maintains the freshness, texture and bright color demanded by the most discriminatory buyer.

### FOUR FABULOUS NATURAL FLAVORS

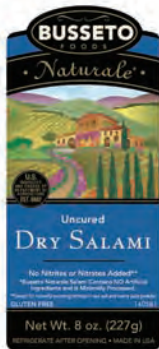
- Uncured Dry Salami
- Black Pepper Uncured Dry Salami
- Herbes de Provence Uncured Dry Salami
- Spicy Dry Chorizo

### TWO PACKAGING OPTIONS

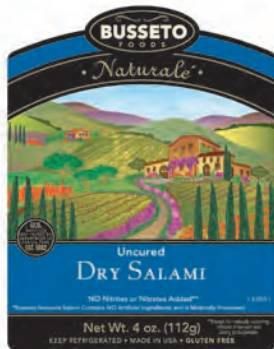
- 8 oz. Chubs
- 4 oz. Shingle Packs



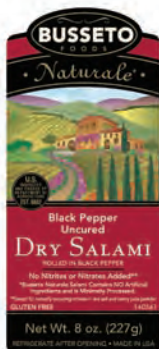
# NATURALE



058



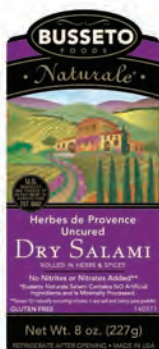
386



056



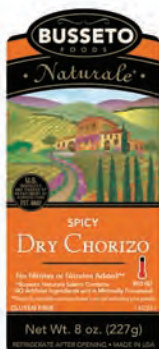
387



057



388



055



385

## NATURALE UNCURED DRY SALAMI

Time makes the difference—this classic recipe comes alive after weeks of careful air-drying. Our Italian Dry is fine and mildly seasoned with mace and nutmeg.

058 8 oz. Chub



386 4 oz. Shingle Pack



## NATURALE BLACK PEPPER UNCURED DRY SALAMI

Delicately rolled in ground black pepper. The true essence of this flavorful salami is best served with warm fresh bread and crumbled blue cheese.

056 8 oz. Chub



387 4 oz. Shingle Pack



## NATURALE HERBES DE PROVENCE UNCURED DRY SALAMI

With a Gourmet's touch, our Italian Dry salami is gently coated with freshly dried aromatic French herbs. This "secret recipe" is found in the French country-side along with Champagne and Brie cheese.

057 8 oz. Chub



388 4 oz. Shingle Pack



## NATURALE SPICY DRY CHORIZO MED HOT

Air-dried to perfection—the crushed red peppers in this Spicy Dry Chorizo deliver a bold and robust flavor.

055 8 oz. Chub



385 4 oz. Shingle Pack



Specifications:	8 oz. Chubs	4 oz. Shingle Packs
Case quantity	15	12
Case weight	7.5 lbs	3 lbs
Cu.	0.29	0.20
Case dimensions	13.3 x 9.5 x 4	10.7 x 9.4 x 3.4
Ti/hi	14 x 12	16 x 10

Rev 1.11.10



*New Look*  
Same great quality!



PILLOW PACKS



*Savor the Taste of Tradition*

## SLICED PILLOW PACKS



Busseto's Pillow Packs are for those who love the taste, quality and tradition of our Special Reserve Italian Dry Salami. Your customers will also love the convenience of a pre-sliced product in the larger packaging. Our eye-catching, attractive and colorful packaging is a proven retail winner and we guarantee it will captivate any customer's attention.

### **SLICED SALAMI**

Four fabulous flavors to please everyone and every occasion. Available in both 8 oz. and 16 oz. self-serve packages.

### **NUGGETS**

Our Nuggets are cut to bite size pieces, they are perfect for snacks, platters and school lunches—kids love them! Available in both 8 oz. and 16 oz. packages.



# SLICED PILLOW PACKS



968



872



1 Pound value highlighted on 16 oz. versions

966

## ITALIAN DRY SALAMI

A true classic—this time honored salami remains almost identical to Italian dry salami made hundreds of years ago. Your customers will appreciate the mild spices with a hint of mace and nutmeg.

968 8 oz.



966 16 oz.



872 16 oz. Stack Pack



## BLACK PEPPER COATED ITALIAN DRY SALAMI

Our Italian Dry Salami is coated in black pepper and then thinly sliced to perfection—an all-time favorite!

965 8 oz.



963 16 oz.



## ITALIAN DRY SALAMI COATED IN HERBS AND SPICES

Our Italian Dry Salami is gently coated with herbs and spices to make this popular product. The result is a light and flavorful combination that is sure to please—again and again.

964 8 oz.



864 16 oz.



## HOT CALABRESE ITALIAN DRY SALAMI MED HOT

Let the combination of red chile peppers and dried fennel tantalize your taste buds. This is an experience you will sure not forget!

959 8 oz.



961 16 oz.



960 16 oz. Stack Pack



## DRY SALAMI NUGGETS

Our Dry Salami Nuggets are bite size, perfect for families on the go. Made with only the finest cuts of lean pork, the flavor is a favorite of both adults and kids alike.

153 8 oz.



151 16 oz.



## SPICY DRY SALAMI NUGGETS MED HOT

Our new Spicy Salami Nuggets are perfect for those looking for a fiery experience—your customers will get a kick out of every bite!

156 8 oz.



159 16 oz.



965



964



959



960



153



156

151

159

Specifications:	8 oz.	16 oz.
Case quantity	12	12
Case weight	6 lbs	12 lbs
Cu.	0.26	0.42
Case dimensions	14 x 10.7 x 3	14 x 10.7 x 4.8
Ti/hi	10 x 16	10 x 10

Rev 1.11.10



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**BUSSETO**  
FOODS

SHINGLE PACKS



*Savor the Taste of Tradition*

## SLICED SHINGLE PACKS



Busseto shingle packs are very convenient and are loved by today's busy consumer. Elegant packaging, attractive colors and superior presentation all attract the attention of any shopper. Our shingle packs are a perfect addition to your deli selection, offering a variety of salami and specialty meats to suit every customer's needs. Our products are available in 3 oz exact weight packs—perfect for snacks and small gatherings. Our most popular items are also offered in 7 oz. random weight packs—perfectly sized for families, parties and other special occasions.



# SLICED SHINGLE PACKS

## 3 oz. Exact Weight



190



189



188



187



193



215



191

## 7 oz. Random Weight



211



219



221

### ITALIAN DRY SALAMI

Time makes the difference—this classic recipe comes alive after weeks of careful air-drying. Our Sliced Italian Dry is fine ground and mildly seasoned with mace and nutmeg.

190 3 oz.



### SOPRESSATA

Similar to our Italian Dry, this classic coarse ground European salami is gently spiced with traditional Italian flavors. Every customer will enjoy Sopressata's exquisite taste.

189 3 oz.



### PREMIUM GENOA

This salami is famous for the whole black pepper corns sprinkled throughout the meat. Finely ground, lightly seasoned and slowly dried, Busseto Premium Genoa is sure to please.

188 3 oz.



211 7 oz. RW



### PROSCIUTTO

This Italian specialty meat is made from select Mid-Western pork legs, slowly cured and dried. It is boneless, skinless, closely trimmed and thinly sliced.

187 3 oz.



219 7 oz. RW



### PROSCIUTTO RUBBED WITH HERBES DE PROVENCE

In the same tradition as our Prosciutto, but rubbed with Herbes de Provence. A delicious treat!

193 3 oz.



221 7 oz. RW



### PANCETTA

Often referred to as "Italian Bacon," Pancetta is an air-dried and cured pork belly in rolled form. Our Pancetta's pronounced flavor will bring out the best in your Italian dishes.

215 3 oz.



### DRY COPPA

Busseto Dry Coppa is an air-dried, cured pork shoulder marinated in wine, and seasoned with coarse ground aromatic black pepper.

191 3 oz.



Specifications:	3 oz. Exact Weight	7 oz. Random Weight
Case quantity	12	12
Product weight	3 oz.	7 oz. approx.
Case weight	2.25 lbs	5.25 lbs. approx.
Cu.	0.20	0.29
CASE dimensions	10.7 x 9.4 x 3.4	13.3 x 9.5 x 4
Ti/hi	16 x 10	14 x 10



New Look  
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MULTI-PACK



*Savor the Taste of Tradition*

## ANTIPASTO



Four Italian Options. Our Antipasto is the perfect solution for those seeking an assortment of cured meats — our Italian Dry Salami, Dry Coppa, Prosciutto, and Black Pepper coated Italian Dry Salami are conveniently packaged offering customers the enjoyable exposure to four distinct flavors. Thinly sliced to perfection and ready to enjoy, our Antipasto is just right for any occasion.

### Specifications:

Case quantity	10
Product weight	12 oz.
Case weight	7.5 lbs
Cu.	0.43
Case dimensions	15.5 x 9.5 x 5
Ti/hi	12 x 8

Rev 1.11.10

*New Look*  
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**BUSSETO**  
FOODS

MULTI-PACK



*Savor the Taste of Tradition*

## SALAMI COLLEZIONE



### Specifications:

Case quantity	10
Product weight	12 oz.
Case weight	7.5 lbs
Cu.	0.43
Case dimensions	15.5 x 9.5 x 5
Ti/hi	12 x 8

A Collection of Flavors. Our Salami Collezione contains three distinct flavors from our collection: our Italian Dry Salami — its classic recipe comes alive after weeks of careful air-drying; our Italian Dry Salami coated in black pepper — a bold salami that is everybody's favorite; our Italian Dry Salami coated with distinctive garden herbs — a special treat to delight the palate. We guarantee that your customers will appreciate the blend of these delectable flavors within our sliced collection.

Rev 1.11.10