



Press Release

Salamini Italiani alla Cacciatora PDO, the authentic Italian flavor

Tokyo, January 15, 2019. A deli meat of the finest Italian gastronomic tradition, the Salamini Italiani alla Cacciatora PDO was historically the favorite food of hunters who kept it in their saddlebags while hunting, along with a few slices of bread and that is how it got its name. It was always considered a product suited for the endurance of a long hunt, with its noble proteins, fats and salt.

From the North to the South of Italy, Salamini Italiani alla Cacciatora PDO follow a very strict production disciplinary that guarantees its authenticity. The Protected Designation of Origin (PDO) ensures that the production respects the traditional recipe utilizing exclusively Italian raw materials: only noble cuts of pork meat, salt, pepper and a pinch of garlic. A small size (about 200 grams, up to a maximum of 350 gr), a ruby color with well distributed fatty grains, a slightly curved shape, a compact and non-elastic consistency. Soft with a minimum 20% of noble proteins, this salami has a sweet and delicate taste.

Always aiming to improve, Salamini Italiani alla Cacciatora PDO today have less fats and 18% less salt than before, it's richer in nutrients, proteins, vitamins (B6 and B12) and mineral salts. This is due to the evolution of their production systems and a greater focus on the quality of ingredients. An important change of the production disciplinary, since 2017, has eliminated all milk derivatives from the allowed ingredients.

The production of Salamini Italiani alla Cacciatora PDO requires a great deal of experience. The process includes a careful selection of the meat, which is carefully ground, kneaded and flavored with spices. The bagging, the binding in the traditional "filze" and last the aging, of at least 10 days.

Well balanced nutrients and flavors allow this product to be enjoyed by everybody, as a delicious snack or integrated into elaborate recipes: ideal to enrich the classic Italian mixed appetizer of cured meats and cheeses, accompanied by bread and a glass of wine, and also excellent with salads or fruits such as apples and pomegranate grains. Eaten at breakfast, lunch or aperitif, this salami is the perfect choice for a simple and delectable taste.



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Consorzio Cacciatore Italiano DPO

Since 2005, the Consorzio Cacciatore Italiano is involved in the information, protection and enhancement of the Salamini Italiani alla Cacciatora DPO. It also has supervisory powers, able to counteract abuses, imitations, piracy and counterfeiting, throughout the world.

More information about the project www.arigat.eu

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