

TASTE

WOOLWORTHS

Deli meats – the difference

Parma ham: Produced solely in the Parma region in northern Italy, our hams are treated and seasoned with salt using traditional methods and matured for more than 20 months in strictly regulated factories. Once approved by the members of the Parma Ham Consortium, our ham is branded with the signature five-point ducal crown. The ham is also marked with a stainless-steel rivet in its leg detailing where it was farmed and when it was cured.

Prosciutto crudo: These thin slices of delicately sweet Parma-style ham are made from cured pork leg; dry salted and air dried for up to six months.

Coppa: The thinly sliced cured pork leg is delicately spiced and matured for three months.

Salami Milano: From the region of Milan, Salami Milano is cured with mild fermentation and has a delicate sweet flavour, characteristic of the region.

Cacciatore: This spicy baby Italian salami is typical of the Emilia region and has a delicately sweet taste.

Dolce de Carnia: Sweet, wine-flavoured salami made from ham and bacon, two months matured. Its flavour is typical of the Friuli region.

Fiocco: Slices of salami made from Parma ham – no more than 15% fat and low in salt



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