



Passion

FOR QUALITY



Traditional
LINE



gourmet
LINE



Siamo cotti per te!
LINE



PRODUCTS CATALOGUE





from 1967...

Our Origins

Salumificio Aurora was founded in **1967** by the same family that still owns it today: a guarantee of **tradition, continuity and seriousness**. Since then important changes have taken place both within the company and in the world of cold cuts: **we have kept pace with the times without ever forgetting our traditions**. We face the new challenges of the market by exposing ourselves and engaging directly with customers and consumers. Our company origins prove the values that today distinguish our products and the way we work.

Tradition and Quality

We produce in a serious and responsible way to bring on the consumers' tables cured meats that recount a **history of quality**. We transmit the values that have been handed down to us to produce **good and genuine cured meats**. This is for us the concept of tradition. Our first concern is to deserve the approval of the most demanding customers and consumers. That of traditional cured meat is a heritage of the food culture of our country that we want to preserve. You cannot cheat: **cured meats are good only if prepared following the precise rules handed down over time and using new technologies at their best**.

OUR Products



Our range can satisfy the tastes and preferences of all the consumers, always ensuring a very high-quality standard. The wide range of Aurora cold cuts includes unique products that, thanks to their unmistakable notes, bring back to memory the ancient flavours of the best local cold cuts.

Traditional

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THE Tradition



**We are famous for our pancetta,
but not only for that!**

An extraordinary selection of pancettas whose production is based on the usage of high-quality raw materials while focusing on the needs of the final consumer.

If our reputation comes first, there must be a reason!

LINE



Equally extraordinary is the **culatello, culatta and ham flake range**, available with and without rind to taste all the nuances of these masterpieces of the local gastronomic tradition.

Finally, **Coppa di Parma PGI, salami and strolghino, porchetta, pepper pork jowl and flavoured lard** complete a range of excellences for the most demanding palates.



OUR *Pancettas*



A triumph of flavours worth a try

Rolled, coppata, lean, batted and flavoured pancetta: a constantly evolving range. The careful selection of raw materials and flavourings, as well as the ability of our masters to make each product unique, make Aurora pancettas range the best choice for the deli counter and for the consumers' tables.



Rolled pancetta
with rind



Battered cured
pancetta with rind



Cured pancetta with
coppa (big/small)



Lean pancetta
with coppa



Maintaining high quality standards over time is the real challenge: the careful processing allows us to obtain a constant high-quality product, whose value is guaranteed by the usage of the best meats and of natural materials, as well as by a slow and controlled maturation.



Cured lean
pancetta



Derinded rolled
pancetta



Pepper rolled
pancetta



Pressed
pancetta



Pancetta Arrotrolata con Cotenna

Rolled Pancetta with rind

Aurora pancetta with rind is **produced with the best national pork bellies**. Rolled and tied by hand, it is then aged in our cellars.

	Whole	Vacuum packed, half
Code	586	587
Average weight	4.8 kg	2.4 kg
Pcs. / cart.	3	6

Pancetta Steccata Battened Pancetta

Aurora battened pancetta with rind is produced with a national pork belly with rind, **tightened and left to mature between two wooden sticks**.

	Whole	Vacuum packed, half
Code	592	593
Average weight	4.2 kg	2.1 kg
Pcs. / cart.	3	10



Pancetta Coppata

Pancetta with Coppa

Aurora pancetta with coppa comes from the union of two elements: **a coppa wrapped by a derinded and partially trimmed from fat pork belly.**

Wrapped in parchment paper, it represents a unique product on the market, with a high slice yield.

Big	Whole	Vacuum packed, whole	Vacuum packed, half
Code	604	605	606
Average weight	6 kg	6 kg	3 kg
Pcs. / cart.	2	2	4

Small	Whole	Vacuum packed, whole	Vacuum packed, half
Code	611	612	613
Average weight	4 kg	4 kg	2 kg
Pcs. / cart.	2	2	4



Pancetta Coppata Magra

Lean Pancetta with Coppa

Aurora lean pancetta with coppa comes from the union of two elements: **a coppa wrapped by a derinded and partially trimmed from fat pork belly.** Wrapped in parchment paper, it represents a unique product on the market, with a high slice yield.

	Whole	Vacuum packed, whole	Vacuum packed, half
Code	618	619	620
Average weight	4 kg	4 kg	2 kg
Pcs. / cart.	2	2	4



Pancetta Magra

Lean Pancetta

Aurora lean pancetta is made with a **completely trimmed from fat pork belly**. Handcrafted, it is coated and wrapped in parchment paper.

	Whole	Vacuum packed, whole	Vacuum packed, half
Code	625	626	627
Average weight	4 kg	4 kg	2 kg
Pcs. / cart.	5	5	4



Pancetta Arrotolata senza Cotenna

Derinded Rolled Pancetta

Aurora derinded rolled pancetta **is made with a completely trimmed from fat pork belly**. Handcrafted, it is coated and wrapped in parchment paper.

	Whole	Vacuum packed, whole	Vacuum packed, half
Code	631	632	633
Average weight	3.6 kg	3.6 kg	1.8 kg
Pcs. / cart.	2	2	4



Pancetta Arrotolata al Pepe

Pepper Derinded Rolled Pancetta

Aurora pepper derinded rolled pancetta is made with a partially trimmed from fat pork belly. Handcrafted, **it is coated with high-quality pepper.**

	Whole	Vacuum packed, whole	Vacuum packed, half
Code	637	638	639
Average weight	3.6 kg	3.6 kg	1.8 kg
Pcs. / cart.	2	2	4



Pancetta Pressata

Pressed Pancetta

Aurora pressed pancetta is made with a derinded and **partially trimmed from fat pork belly, then pressed** and wrapped in parchment paper.

	Vacuum packed, half
Code	647
Average weight	1.9 kg
Pcs. / cart.	10



COPPA DI PARMA IGP

PROTECTED GEOGRAPHICAL INDICATION

Coppa di Parma IGP

Coppa di Parma PGI

Renowned for its sweetness and produced with care by choosing the best **Italian pork meat** cuts, Coppa di Parma PGI is a traditional and genuine product with **a sweet and decisive taste at the same time**, but without any excess. Minimum curing: 90 days.

Thanks to a careful selection of raw materials and a **slow and natural curing**, Aurora Coppa di Parma PGI is also available in its **extra-cured version**. Minimum curing: 120 days.



Coppa di Parma PGI	Whole	Vacuum packed, whole	Vacuum packed, peeled, whole	Vacuum packed, half	Vacuum packed, peeled, half
Code	505	506	507	508	509
Average weight	2 kg	2 kg	1,8 kg	1 kg	0,9 kg
Pcs. / cart.	10	10	10	20	20
Extra-Cured Coppa di Parma PGI	Whole	Vacuum packed, whole	Vacuum packed, peeled, whole	Vacuum packed, half	Vacuum packed, peeled, half
Code	515	516	517	518	519
Average weight	2 kg	2 kg	1,8 kg	1 kg	0,9 kg
Pcs. / cart.	10	10	10	20	20

Coppa

AURORA

Coppa stagionata

Cured Coppa

Aurora cured Coppa is **known and appreciated for its sweetness**. Prepared with care by choosing the best meat cuts, it is ideal to equip the deli counter and the cured meat department with a product capable of meeting the taste of the most demanding consumers. Produced in an artisanal way as per our tradition, Aurora cured Coppa combines the characteristics of a product with a **strong flavour** with the typical sweetness of Parma's traditional products.



	Whole	Vacuum packed, whole	Vacuum packed, peeled, whole	Vacuum packed, half	Vacuum packed, peeled, half
Code	525	526	527	528	529
Average weight	1.8 kg	1.8 kg	1.6 kg	0.9 kg	0.8 kg
Pcs. / cart.	10	10	10	20	20

TRADITIONAL

Culatello

Parma's noblest cured meat

Culatello Aurora origins from **the noblest part of the best selected** national pork thighs. Its **sweetness** and **softness** are the result of ancient techniques, handed down from generation to generation. Culatello Aurora meets the needs of those who require an excellent quality product.



A quality masterpiece

Culatello Aurora comes from strictly selected national meat, handcrafted as per our tradition. After the dry salting, Culatello is stuffed into a bladder and then **tied by hand by our specialized masters**. The **minimum eleven months curing in underground cellars** provides a unique taste to this refined delicacy that enhances the deli counter and meets the favour of the most demanding consumers.



Culatello

	Whole	Vacuum packed, whole	Vacuum packed, peeled, whole	Vacuum packed, half	Vacuum packed, peeled, half
Code	555	556	557	558	559
Average weight	4 kg	4 kg	3,8 kg	2 kg	1,9 kg
Pcs. / cart.	5	5	5	10	10

Culatta

DOLCE AURORA

Culatta

Culatta Aurora origins from fine selected national pig legs and follows a traditional processing, characterized by a **slow and natural curing in underground cellars.**

The greasing process allows the rind to keep the product **soft and sweet.** Also available in the ready-to-slice version.



	Whole	Vacuum packed, whole	Vacuum packed, peeled, whole	Vacuum packed, half	Vacuum packed, peeled, half
Code	565	566	567	568	569
Average weight	4,6 kg	4,6 kg	3,8 kg	2,3 kg	1,9 kg
Pcs. / cart.	5	5	5	10	10

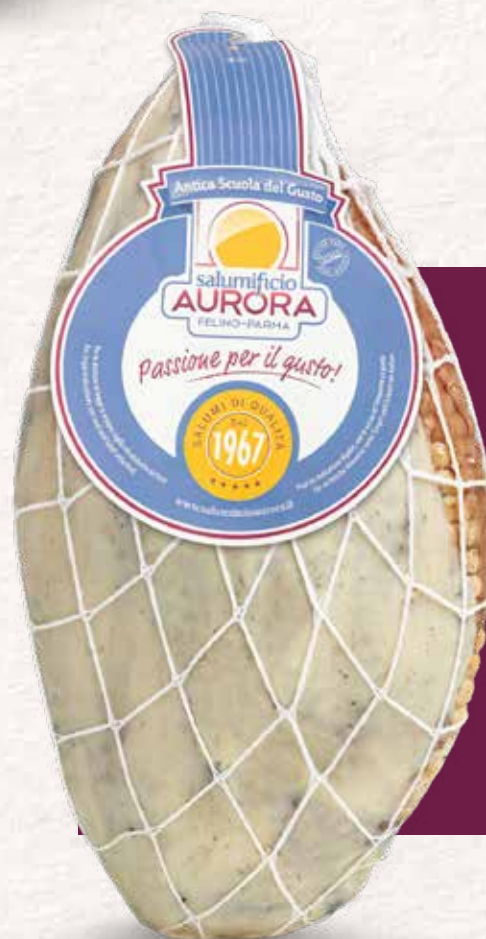
Culatta Aurora origins from the noblest part of the best selected national pork thighs. Its sweetness and softness are the result of ancient techniques, handed down from generation to generation. Culatta Aurora meets the needs of those who are looking for **an excellent product, but with a great price-quality ratio.** Available with and without bone part.



Culatta con Anchetta

Culatta with Bone

Culatta Aurora with bone comes from the noblest part of the best selected national pork legs and is obtained by a **scrupulous processing carried out with traditional techniques** that include salting, slow and natural aging in underground cellars and greasing, a production process that allows the rind to keep the product soft and sweet. Also available deboned and ready for cutting.



	Whole	Vacuum packed, semi-peeled, whole, without bone	Vacuum packed, peeled, whole, without bone
Code	1055	1058	1060
Average weight	6 kg	5 kg	2,5 kg
Pcs. / cart.	4	4	8

Fiocco

DI PROSCIUTTO

Fiocco Classico

Classic Ham Flake

We choose only the best domestic pig thighs to produce this exceptionally **soft and sweet** product which is then stuffed in natural gut and tied with twine.



	Whole	Vacuum packed, whole	Vacuum packed, peeled, whole	Vacuum packed, peeled, half
Code	535	536	537	539
Average weight	2.2 kg	2.2 kg	2 kg	1 kg
Pcs. / cart.	10	10	10	20

A noble cured meat with an unmistakable flavour

Obtained from the same noble meat cut of national pigs thighs used to produce culatello, Aurora Ham Flake is a product that well suits the refined tastes of modern consumers. Its **sweet but well-defined taste** testifies the respect for a traditional production combined with a **long maturation**. Aurora Ham Flake is available with rind, tied with ropes and ready-to-slice.

Fiocco con Cotenna

Ham Flake with Rind

Aurora Ham Flake with rind is obtained from the best domestic pork thighs. Its **sweet but strong taste** is typical of a traditional production characterized by a long maturation.



	Whole	Vacuum packed, whole	Vacuum packed, half
Code	545	546	548
Average weight	2.2 kg	2.2 kg	1.1 kg
Pcs. / cart.	10	10	20



Salame

DI FELINO PGI

PROTECTED GEOGRAPHICAL INDICATION

Salame di Felino IGP

Salame di Felino PGI

The name “Salame di Felino PGI” refers to the geographical area from which this high quality product with a unique taste historically originates. Obtained from the processing of **fine meat coming from pigs born, bread and slaughtered in Italy**, it is one of the great classics of Parma cured meats. The production process according to the production regulation as well as the constant curing allow to preserve **the authentic taste of ancient processing**. Available in **three different sizes**.



	Salame di Felino PGI, whole	Giant Salame di Felino PGI, whole	Short Salame di Felino PGI, whole
Code	667	671	669
Average weight	1 kg	2,6 kg	0,6 kg
Pcs. / cart.	15	1	20

Strolghino

DOLCE AURORA

Strolghino Dolce Aurora

Product of small size, Strolghino Aurora is a **practical cured meat suitable for an easy and fast consumption**. A lean and low-calorie option, perfect for the self-service.

A young and tender cured meat with a delicious taste



Strolghino Aurora is a small salami obtained from lean culatello trimmings bagged in thin casing and then wrapped in straw paper. The vacuum packaging keeps the product **soft** and prevents weight loss. Strolghino Aurora is a **very lean product with a delicate flavour**. Excellent as an appetizer.

	Vacuum packed, whole
Code	1008
Average weight	200 gr.
Pcs. / cart.	10

Porchetta

ARROSTO

Aurora roasted Porchetta, made with the highest quality ingredients, is **baked and browned in the oven to obtain a soft and homogeneous product.** The selected ingredients provide Aurora roasted Porchetta with a **delicate flavour** that is highly appreciated by consumers. The two available sizes represent a choice opportunity for the trade.

Roasted Porchetta

Baked and browned in the oven: a tasty, practical and quick choice

Aurora roasted Porchetta is cooked in traditional ovens so as to get to a **natural browning**. A soft and homogeneous product that guarantees **uniformity of the slice when cut**. Inviting and appetizing, its delicate flavour is in line with the needs of the most refined palates.

The size of the double Porchetta is perfect to make the product stand out in the deli counter.



	Porchetta, vacuum packed, half	Double Porchetta vacuum packed, half
Code	659	661
Average weight	5.5 kg	7.5 kg
Pcs. / cart.	2	1

Quanciale

AL PEPE

Aurora pepper pork jowl comes from national pork meat. Obtained from pork cheek massaged with salt and flavourings, it is aged for at least 50 days in our cellars. The pepper used to coat the product is a high quality one and can be safely consumed. It is **ideal as a starter** if thinly sliced and it is **excellent as a recipe ingredient** for tasty and delicious dishes when sliced thick.

Pepper Pork Jowl

A niche product particularly appreciated by consumers

Delicious ingredient that provides flavour to any recipe, it deserves its place among the proposals of the deli counter.



	Whole	Vacuum packed, whole	Vacuum packed, whole
Code	651	652	653
Average weight	1.8 kg	1.8 kg	0.9 kg
Pcs. / cart.	6	5	10

Lardo

AROMATIZZATO

Aurora flavoured Lard is a traditional cured meat **produced only with natural flavourings and no preservatives**. Thanks to its organoleptic characteristics its trend of consumption is in continuous growth: the trade recognises it as a **versatile, fast and easy product to propose**. Genuine and authentic, it is **ideal for the most delicious aperitifs or for a dinner with friends**.

Flavoured Lard

A traditional product increasingly demanded by the trade

Aurora flavoured Lard is a typical Italian cured meat aged for at least 90 days. Produced only with natural flavourings and without preservatives, it isn't coated with salt. Thanks to its versatility, it is **the secret ingredient for many recipes**. Available in two sizes.



	Vacuum packed, portion	Vacuum packed, portion
Code	597	599
Average weight	1.5 kg	2.5 kg
Pcs. / cart.	4	4

Prosciutto

DI PARMA



Among the most typical “Made in Italy” products, PDO Parma Ham is a tasty and **completely natural** cured meat, since **it does not contain preservatives or additives**. In fact, only two other ingredients are added to pork leg and sea salt: **time and wind** that, coming from the sea and crossing the Apennine ridge, arrives at the foothills of Parma where the production is concentrated in an **extremely limited area** of the province. As a matter of fact, the uniqueness of the territory of origin is that of possessing the **ideal climatic conditions for a natural slow ageing**. A product characterised by unmistakable taste and sweetness.

Unmistakable
taste and
sweetness



	Whole, with bone, aged 18 months	Vacuum packed, whole, deboned, peeled, pressed, aged 18 months	Vacuum packed, whole, deboned, peeled, pressed, aged 24 months	Whole, with bone, aged 24 months
Code	688	689	690	691
	Vacuum packed, whole, deboned, peeled, pear- shaped, aged 18 months	Vacuum packed, whole, deboned, peeled, pear- shaped, aged 24 months	Vacuum packed, half, deboned, pressed, aged 18 months	Vacuum packed, half, deboned, pressed, aged 24 months
Code	692	693	694	695

gourmet

LINE

With the Gourmet Line we want to go back to the essence of our products and the roots of the gastronomic culture of our territory. A philosophy of research for excellence in Parma's high-quality cured meat tradition. **The excellent meat of exclusively Italian origin allows us to reduce the amount of salt used.** The less we add, the better the product is: **Less is More.**

Coppa Gourmet

Gourmet Coppa best represents this philosophy: a product **without preservatives** which undergoes a **long curing in cellar.** The excellent meat of exclusively Italian origin allows us to reduce the amount of salt used.



ITALIAN
MEAT



ANCIENT
RECIPE



	Whole	Vacuum packed, whole	Vacuum packed, peeled, whole	Vacuum packed, half	Vacuum packed, peeled, half
Code	980	981	982	983	984
Average weight	2 Kg	2 Kg	1,9 Kg	1 Kg	0,8 Kg
Pcs. / cart.	2	2	2	4	4



ITALIAN
MEAT



ANCIENT
RECIPE



Delicotta Fior d'Aurora

Baked Pancetta

The choice of raw material is fundamental to us: we select Italian pork meat cuts taking as much as possible into account the right percentage of lean and fat part and minding to choose only pork bellies with a calibrated weight to ensure homogeneity in cooking. This is how our Delicotta Fior d'Aurora was born: **cooked gently and looking like a flower!** Our Delicotta Fior d'Aurora is **suitable for any use:** it can be enjoyed as it is or as an ingredient for delicious pizzas or gourmet dishes.

	Vacuum packed, whole
Code	1083
Average weight	2,5 Kg
Pcs. / cart.	4

Culatta cotta Gourmet

Gourmet baked Culatta

Pride of the line, Gourmet baked Culatta is produced from national thighs intended for the production of the best typical products. A product with a refined taste that originates from an uncompromising quality of raw materials and as the result of a slow and **low temperature vacuum steam cooking.** Suitable for anyone who wants to enjoy it as a classy appetizer or for those who want to create recipes rich in flavour.

	Vacuum packed, whole	Vacuum packed, half
Code	664	665
Average weight	7,2 Kg	3,6 Kg
Pcs. / cart.	1	2

Fiocco cotto Gourmet

Gourmet baked Ham Flake

Gourmet baked Ham Flake well represents the philosophy of the line: a **product that maintains its softness thanks to slow steaming.** The usage of the best raw materials and the craftsmanship are supported by constant research at the level of the production process, aimed at improving the product also from a nutritional point of view (the nutritional values of this product prove this attempt). The selection of excellent meat of exclusively Italian origin allows us to reduce the amount of salt used.

	Vacuum packed, whole	Vacuum packed, half
Code	1038	1040
Average weight	3,4 Kg	1,7 Kg
Pcs. / cart.	2	4

Siamo cotti per te!



Puntine cotte a vapore

Steam-cooked Ribs

Carefully **trimmed ribs**, **vacuum-packed** and **slowly cooked at low temperature**. Completely **free from flavourings**, preservatives or additives and with only a pinch of salt added, they are perfect to be consumed as they are or customised with rub and sauces.

	Vacuum packed, half	Vacuum packed, half, with label	Vacuum packed, whole	Vacuum packed, whole, with label
Code	712	713	1010	1011
Average weight	0.5 Kg	0.5 Kg	1 Kg	1 Kg
Pcs. / cart.	20	20	10	10



ITALIAN
MEAT



ONLY MEAT AND
A PINCH OF SALT



WITHOUT
PRESERVATIVES

A range of **quick and easy to prepare products** specifically thought both **for deli counter and food service**. The lowest common denominator? A **gentle cooking** which respects raw materials thanks to **steam and low temperature**. The added value? The **high quality of selected raw materials** to which we add only few simple ingredients and a pinch of technology. All products in the line are **preservative-, gluten- and lactose-free**.

Stinco cotto a vapore

Steam-cooked Pork Hock

A product obtained from a slow vacuum cooking at low temperature that keeps the **juiciness** intact. Completely free from flavourings, preservatives, or additives and with only a pinch of salt, its **buttery structure** makes it perfect also as an ingredient for wraps and gourmet sandwiches.



	Vacuum packed, whole	Vacuum packed, whole, with label	Vacuum packed, whole	Vacuum packed, whole, with label
Code	710	711	1066	1067
Average weight	0,6 Kg	0,6 Kg	1 Kg	1 Kg
Pcs. / cart.	8	8	8	8

Siamo cotti per te!



Guancialini cotti a vapore

Steam-cooked Pork Cheeks

Our “Siamo cotti per te!” **Guancialini** are a very tasty product, easy and quick to prepare. Stored in the refrigerator, they are immediately ready to be cooked. A **quality** proposal suitable for both catering and deli counter and that can be customised to taste to satisfy every palate. Cooked slowly and at **low temperature** in our **steam** ovens, our Guancialini are produced only from **Italian meat**, delicately flavoured by hand.

	Vacuum packed, 4 pieces	Vacuum packed, 4 pieces, with label	Vacuum packed, 12 pieces	Vacuum packed, 12 pieces, with label
Code	873	874	875	876
Average weight	0,4-0,6 Kg	0,4-0,6 Kg	1,2-1,6 Kg	1,2-1,6 Kg
Pcs. / cart.	10	10	6	6



**SELECTED
MEAT**



**WITHOUT
PRESERVATIVES**

Spezzatino cotto a vapore

Steam-cooked Pork Stew

Our “Siamo cotti per te!” **Spezzatino** is a delicious and easy-to-prepare product. A quality proposal suitable for both catering and deli counter, able to satisfy even the most demanding palates. **Slowly steamed at low temperature** in our ovens, our stew is delicately flavoured by hand. **A quick dish to serve** but that will let you remember grandma's meals.



	Vacuum packed	Vacuum packed, with label	Vacuum packed	Vacuum packed, with label
Code	877	878	879	880
Average weight	0,4-0,6 Kg	0,4-0,6 Kg	1,2-1,6 Kg	1,2-1,6 Kg
Pcs. / cart.	10	10	6	6

Siamo cotti per te!



ITALIAN
MEAT



WITHOUT
PRESERVATIVES

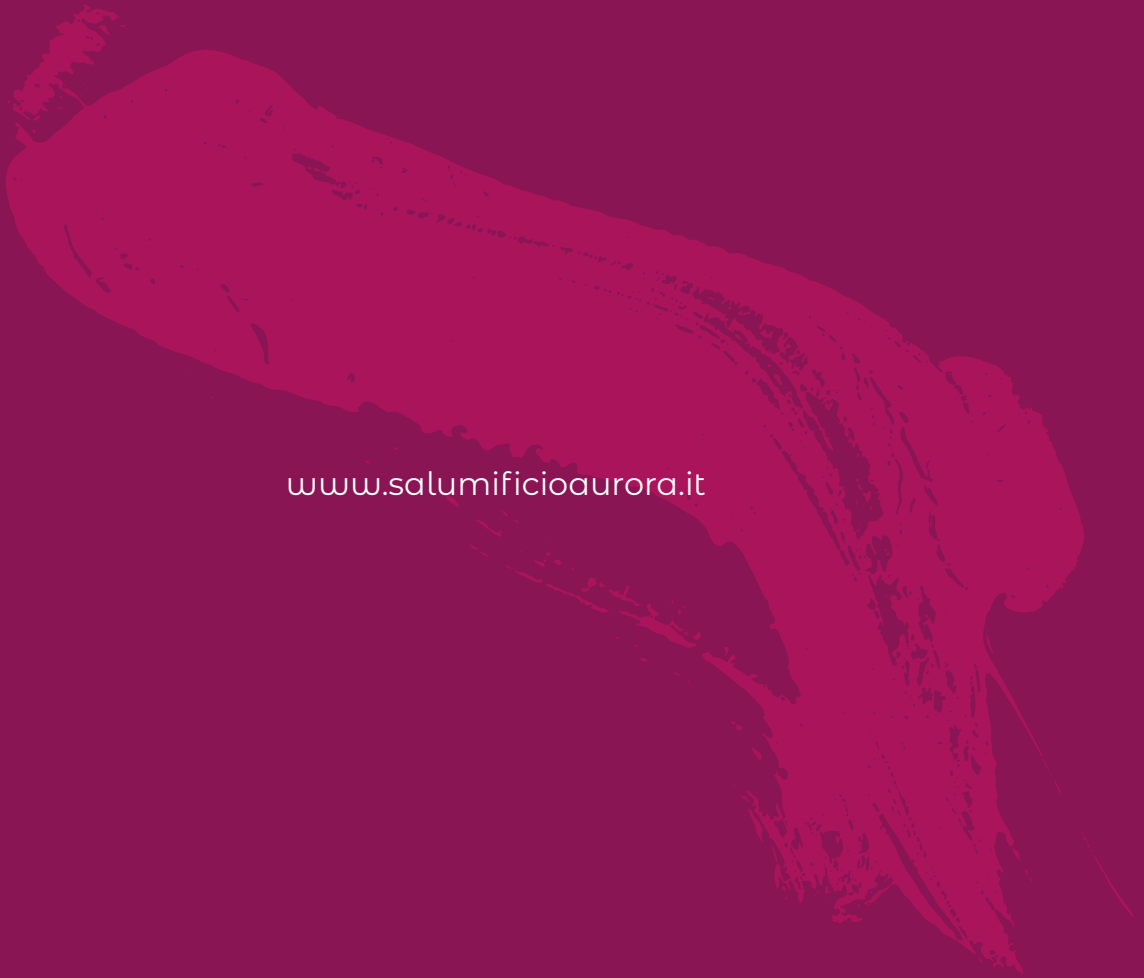


Pulled Pork cotto a vapore

Steam-cooked Pulled Pork

Produced with high quality Italian meat sprinkled with a mixture of spices and flavourings, our “Siamo cotti per te!” line Pulled Pork is **cooked in a steam oven for a long time**. Ideal to be **pulled for stuffing sandwiches or wraps**, it can also be **sliced and served as a delicate, ready-made roast**.

	Vacuum packed, whole	Vacuum packed, whole, with label	Vacuum packed, portion	Vacuum packed, portion, with label
Code	1097	1098	1102	1103
Average weight	1,5 Kg	1,5 Kg	0,5 - 0,7 kg	0,5 - 0,7 kg
Pcs. / cart.	6	6	10	10



www.salumificioaurora.it



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Traditional
LINE

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A line that well embodies our philosophy of research for excellence in Parma's high-quality cured meat tradition. The excellent meat of exclusively Italian origin allows us to reduce the amount of salt used. The less we add, the better the product is: Less is More.

gourmet
LINE

Siamo cotti per te!
LINE

A range of quick and easy to prepare products specifically thought both for deli counter and food service. Gently steam-cooked at low temperature, these products are made from selected raw materials to which we add only few simple ingredients and a pinch of technology.