



Salumeria Biellese LLC



Product	Salumeria Biellese Culatello
Shelf Life	8 months
Net Weight	6-7 pounds
LxWxH	L8 W6.5 H3
Case pack	per customer request
Case LxWxH	
Pallet Configuration	per customer request
Ingredients	Pork, Salt, Spices
Description	The most prized pork product in Italy is not prosciutto, it is Culatello. Due to the extremely long and precise aging process, the Culatello reigns over all. The fillet of the pig's thigh is cured for over a year and finishes looking like an oversized egg. Inspired from the Culatellos of Emilia-Romagna, we are very happy with ours