



lenti

“SINCE 1935

PURELY COOKED

FOR PURE PLEASURE.”





Lenti, a **historic brand established in 1935**, has been renowned for almost a century for its tradition that combines passion and accurate controls to offer premium Italian deli meats. Founded by Attilio Lenti in Santena (Turin), it gave life to a reality characterized by **exclusive recipes** and a **high-quality know-how philosophy**.

TORINO



A STORY DATING FROM 1935



.....

EXPERTS IN HIGH-END ITALIAN DELICATESSEN FROM A TRACED AND CERTIFIED SUPPLY CHAIN

.....

Today Lenti continues to aim high with the '**Le Eccellenze di Filiera**' line: a range of products, whole and sliced, with **100% Italian meat from a traced and certified supply chain**, certified by CSQA - the leading Italian food certification body.

The raw materials used for this line come exclusively from **animals born, raised and processed in Italy**. Furthermore, the **poultry specialties** in the line are made with meat **from animals raised without antibiotic treatments from birth**.

Passion, tradition, expertise: these continue to be the ingredients of Lenti's products. Thus, contributing to strengthening its positioning as an **expert in high-end Italian delicatessen from a traced and certified supply chain**.

ACCORDING TO ATTILIO LENTI'S TRADITIONAL RECIPE

The recipes of Attilio Lenti: an important legacy of knowledge and tradition that has been passed down for nearly a century.

The most exquisite spices, and aromatic herbs are selected and combined with knowledge and skill in order to create exclusive blends which season the meats as they cook.

This is the secret recipe of the delicate and unmistakable taste of Lenti's products, that consumers recognize and appreciate.



Specialists in “cooking” meats: not only cooked ham, but also roasted beef, pork, turkey and chicken. Because “cooking” requires **a great deal of know how and an artful method that in Lenti has been passed down and developed over time.**



TRADITION AND SLOW COOKING



COMMITMENT AND INNOVATION FOR A SUSTAINABLE FUTURE

Lenti's philosophy of high-quality excellence extends beyond our products to our environmental impact.

Thanks to a major investment at our Santena site, our new 700 kWp photovoltaic system now generates 14% of our energy requirements. By cutting CO₂ emissions by 166 tonnes per year, we are reinforcing our commitment to sustainable development and cutting-edge innovation.

METICULOUS CONTROL AND CARE IN ALL PACKAGING PHASES



Every stage of processing is rigorously controlled. For the packaging stage the most **advanced technologies** have been adopted, with rigorous health and hygiene standards and careful **staff training**. The **meticulous management of storage facilities**, completely automated, is a **guarantee of high-quality service**.

UNIQUE, UNMISTAKABLE PRODUCTS: THE SECRET IS IN OUR RECIPE

Lenti products are free from gluten, lactose and caseinates.

A particular concern in order to provide a genuine offer without sacrificing taste. A wide offer of healthy products, suitable for everyone, perfect also for those affected by the celiac disease.

RECIPE FOR PURE PLEASURE

ALWAYS

HIGH QUALITY SELECT INGREDIENTS | TRADITIONAL METHODS

SLOW COOKED WITH EXQUISITE SPICES
ACCORDING TO ATTILIO LENTI'S RECIPES

NEVER

GLUTEN | LACTOSE | CASEINATES

CERTIFICATIONS



Lenti is BRC Food certified, complying with the food safety and hygiene management standards recognized by leading British retailers.



Lenti is IFS Food certified: an international standard for assessing product and process compliance regarding food safety and quality, recognized by major global retailers.



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149
DTP 126 - CERT. N° 83152
DTP 116 - CERT. N° 83151

Lenti's "Le Eccellenze di Filiera" products are guaranteed by a fully traced and certified supply chain. This certification is issued by CSQA, Italy's leading accredited body in the food sector.



Lenti products are Gluten - Free and licensors since 2004 of the Grossed grain brand, granted by the Italian Celiac Association.



All Lenti products are lactose and caseinate-free. This certification is verified annually by the third-party certification body, SGS Italy.



Lenti has since 2000 the Organic Quality Certification that guarantees consumers traceability on our Organic products.

At Lenti, cooking is an art:
enhancing the finest raw materials
to give each product and recipe
its own unmistakable flavor.

LENTI PRODUCT LINES

Le Eccellenze di Filiera

Excellent specialties from a certified and traced supply chain

- Lenti&Lode
- La Gran Fesa di Tacchino Arrosto
- Le Eccellenze di Filiera - Pre-sliced

I Cotti

The Cooked hams

- I Cotti del Cuore
- I Cotti di Gastronomia
- I Cotti Classici

Le Specialità

Cooked hams with herbs and other roasted specialties

- Le Specialità di Prosciutto
- Le Specialità Arrosto
- Le Specialità

Equilibrio e Bontà®

Delectable specialties with a low fat content

Gli Stagionati

- I Prosciutti di Parma DOP
Parma PDO Cured Hams
- Salame Felino PGI
- Guanciale

la Buona Scelta

A range of products with an optimal slicing yield

I Pronti da Gustare

Freshly sliced products and ready to eat specialties

- La Grande Tradizione del Gusto
- I Take-Away Lenti
- I Precotti

..... Certified and Traced Supply Chain Le Eccellenze di Filiera

A deep commitment to high quality.

Lenti has always been the custodian of a tradition that combines passion and accurate controls to offer high-end Italian delicatessen products. Hence the choice to guarantee a Traced and Certified Supply Chain* with **CSQA** Certification Organism, the first Italian certification body accredited in the food sector.

..... Certifications

1. TRACEABILITY IN AGRI-FOOD CHAINS

All products in the “Eccellenze di Filiera” line, **subject to CSQA certification, are compliant to the UNI EN ISO 22005** standard (CSQA Certificate No. 83153*), which certifies that pork and poultry meat used in our traced supply chain products **is sourced** from animals born, raised, and processed exclusively in Italy..

2. CONTROLLED PORK AND POULTRY SUPPLY CHAINS

The controlled pig and poultry supply chains are respectively certified by the Technical Product Documents - DTP 134 (pig) - CERT. N° 83149* and DTP 126 (poultry) – CERT. No. 83152*. **Feed mills and farms of our qualified partner and Lenti's processing plant are all certified by CSQA.**

3. BREEDING WITHOUT ANTIBIOTICS

Furthermore, **poultry products** from our traced and certified supply chain* are produced from animals raised **without antibiotic treatments from birth** (DTP 116 – CERT. N. 83151*).





 lenti

Lenti&Lode

A taste of authentic tradition.

100% ITALIAN MEAT
FROM TRACED AND CERTIFIED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149



LENTI&LODE CLASSICO

HEAVY FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

FROM CERTIFIED AND TRACED SUPPLY CHAIN*

NATURAL SHAPE

MANUAL BONING, WITHOUT SHANK, CAREFULLY TRIMMED

SEASONED WITH EXQUISITE SPICES AND AROMATIC HERBS
ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

SLOWLY STEAM COOKED FOR A DAY

VACUUM-PACKED IN A TRANSPARENT MULTILAYER BAG AND
PASTEURIZED

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Lenti&Lode	78530	2706807	120	1	10/12 ca	0°/+4°C	24 cardboards per pallet 6 cardboards per layer 4 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Lenti&Lode Grand'Arrosto alle Erbe

100% ITALIAN MEAT
FROM TRACED AND CERTIFIED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149



LENTI&LODE GRAND'ARROSTO ALLE ERBE

FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM WITH AROMATIC HERBS, DELICATELY ROASTED

FROM CERTIFIED AND TRACED SUPPLY CHAIN*

NATURAL SHAPE

SEWED AND TIED BY HANDY

MANUALLY BONED, WITHOUT SHANK, CAREFULLY TRIMMED

SEASONED WITH EXQUISITE SPICES AND AROMATIC HERBS ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

SLOWLY STEAM COOKED FOR A DAY

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Lenti&Lode Grand'Arrosto alle Erbe	78569	2568067	180	1	9/10 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



GLUTEN FREE • LACTOSE AND CASEINATE FREE • RICH IN PROTEIN

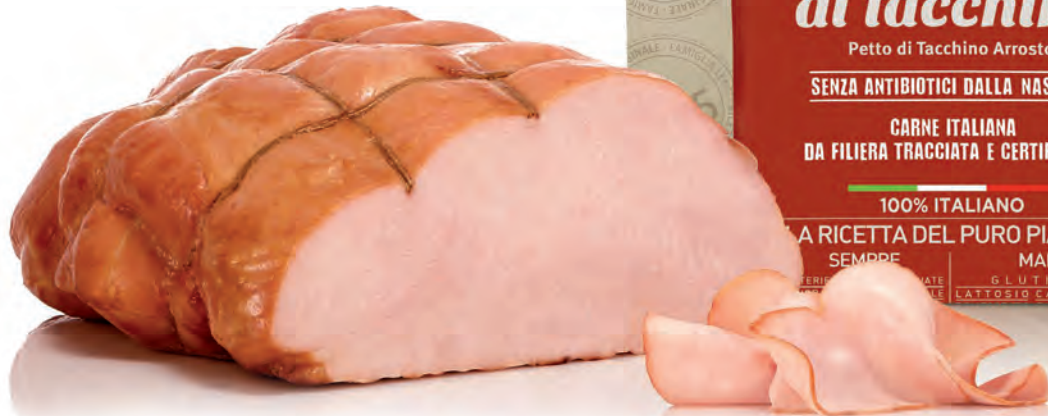
Gran Fesa di Tacchino Arrosto

ANTIBIOTIC FREE FROM BIRTH*

**100% ITALIAN MEAT
FROM TRACED AND CERTIFIED
SUPPLY CHAIN***



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DTP 116 - CERT. N° 83151
DTP 126 - CERT. N° 83152



GRAN FESA DI TACCHINO

ITALIAN TURKEY BREAST

ANTIBIOTIC FREE FROM BIRTH*

FROM CERTIFIED AND TRACED SUPPLY CHAIN*

HAND TIED AND OVEN ROASTED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

LOW-FAT

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gran Fesa di Tacchino	78591	2824174	120	2	4/5 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • RICH IN PROTEIN

Le Eccellenze di Filiera - Pre-sliced

100% ITALIAN MEAT
FROM TRACED AND CERTIFIED
SUPPLY CHAIN*



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UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149



LENTI&LODE
ITALIAN HIGH QUALITY
COOKED HAM

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Lenti&Lode	37096	8003339001191	32	6	120	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers



GLUTEN FREE • LACTOSE AND CASEINATE FREE • RICH IN PROTEIN

Le Eccellenze di Filiera - Pre-sliced



LENTI&LODE
GRILLED WITH HERBS
ITALIAN HIGH QUALITY
COOKED HAM

100% ITALIAN MEAT
FROM TRACED AND CERTIFIED
SUPPLY CHAIN*

*CSQA RINTRACCIABILITÀ CERTIFICATA
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DTP 134 - CERT. N° 83149

100% ITALIAN MEAT
FROM TRACED AND CERTIFIED
SUPPLY CHAIN*

*CSQA RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149



GRAND'ARROSTO
ITALIAN ROASTED PORK LOIN

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Lenti&Lode alle Erbe Grigliato	78692	8003339001184	32	6	120	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers
Grand'Arrosto	78693	8003339001214	32	6	110	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers



GLUTEN FREE • LACTOSE AND CASEINATE FREE • RICH IN PROTEIN

Le Eccellenze di Filiera - Pre-sliced



GRAN FESA
ITALIAN ROASTED TURKEY BREAST

100% ITALIAN MEAT 
FROM TRACED AND CERTIFIED
SUPPLY CHAIN*



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UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 116 - CERT. N° 83151
DTP 126 - CERT. N° 83152

ANTIBIOTIC FREE FROM BIRTH*

100% ITALIAN MEAT 
FROM TRACED AND CERTIFIED
SUPPLY CHAIN*



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UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 116 - CERT. N° 83151
DTP 126 - CERT. N° 83152

ANTIBIOTIC FREE FROM BIRTH*



PETTO DI POLLO
ITALIAN ROASTED CHICKEN BREAST

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Gran Fesa di Tacchino Arrosto	78690	8003339001207	32	6	100	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers
Petto di Pollo Arrosto	78695	8003339001238	32	6	100	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers



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Cooked Hams with a unique taste,
a specific recipe and cooking process
for each product.



Lenti&Lode Gran Cuore



LENTI&LODE GRAN CUORE

FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

NATURAL SHAPE

MANUAL BONING, WITHOUT SHANK, CAREFULLY TRIMMED

SEASONED WITH EXQUISITE SPICES AND AROMATIC HERBS
ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

SLOWLY STEAM COOKED FOR A DAY

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Lenti&Lode Gran Cuore	37091	2480443	180	1	8,5/9,5 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



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I Cotti del Cuore



CUORE D'ORO

HEAVY FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

CHESTNUT MOULD SHAPE

TENDER ON THE PALATE WITH THE PERFECT BALANCE OF FAT AND LEAN

FULL-BODIED FLAVOR FOR TRUE CONNOISSEURS

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuore d'Oro	78500	2424370	180	2	9/10 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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I Cotti del Cuore



CUORE ROSA

FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

CHESTNUT MOULD SHAPE

TENDER ON THE PALATE WITH THE PERFECT BALANCE OF FAT AND LEAN

DELICATE AND, AROMATIC FLAVOR, PERFECT TO SERVE ON EVERY OCCASION

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuore Rosa	78506	2424620	180	2	8,5/9,5 ca	0°/+4°C	30 cartons per pallet 6 cartons per layer 5 layers



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I Cotti del Cuore



CUOR DI PIACERE

HIGH QUALITY COOKED HAM
 HEAVY FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 SOFT, VELVETY TEXTURE
 SWEET TASTE THAT EVERYONE ENJOYS
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

CUOR DI PIACERE "Più Gusto - Tastier"

HIGH QUALITY COOKED HAM
 HEAVY FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 SOFT, VELVETY TEXTURE
 MORE INTENSE TASTE
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuor di Piacere	37092	2313796	180	2	8/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Cuor di Piacere Più Gusto	78565	2313796	180	2	8/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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I Cotti del Cuore



AFFETTATISSIMO

HIGH QUALITY COOKED HAM

FRESH MEDIUM WEIGHT PORK LEGS

CHESTNUT MOULD SHAPE

SLICES VERY TENDER TO THE PALATE

IDEAL IN A BALANCED DIET

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Affettatissimo	78503	2725330	180	2	8/9 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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I Cotti del Cuore



CUORE BIANCO

HIGH QUALITY COOKED HAM
 FRESH MEDIUM WEIGHT PORK LEGS
 TRUNCATED OVAL SHAPE
 SHANK INCLUDED AS IN TRADITIONAL COOKED PROSCIUTTO
 THE DELICATE TASTE OF TRADITIONAL PROSCIUTTO
 BONED AND MOLDED MANUALLY, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S
 ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuore Bianco	78504	2725310	180	2	8/8,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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I Cotti del Cuore



MAGRO E MORBIDO

SELECTED COOKED HAM
 FRESH MEDIUM WEIGHT PORK LEGS
 CHESTNUT MOULD SHAPE
 LOW FAT, VERY TENDER TO THE PALATE
 IDEAL IN A BALANCED DIET
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Magro e Morbido	78505	2424670	150	2	7,5/8,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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I Cotti del Cuore



CUOR DI GUSTO

SELECTED COOKED HAM
 FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 ROBUST AND PERSISTENT TASTE
 PERFECT FOR EVERY OCCASION
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIP

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuor di Gusto	78504	2424990	150	2	7,7/8,7 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

A complete range
of cooked hams
for the needs of
delicatessen retail.



I Cotti
di Gastronomia

I Cotti di Gastronomia



MAGNIFICO

HEAVY FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

CHESTNUT MOULD SHAPE

TENDER ON THE PALATE WITH THE PERFECT BALANCE OF FAT AND LEAN

INTENSE AROMA, TASTE THAT IS ENGAGING AND FULL-BODIED ON THE PALATE

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Magnifico	78526	2321516	180	2	9,5/10,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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I Cotti di Gastronomia



CUORE ITALIANO

FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

CHESTNUT MOULD SHAPE

TENDER ON THE PALATE WITH THE PERFECT BALANCE OF FAT AND LEAN

DELICATE AND AROMATIC TASTE, PERFECT TO BE SERVED ON EVERY OCCASION

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuore Italiano	78547	2346163	180	2	8,5/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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I Cotti di Gastronomia

TRADIZIONALE

HIGH QUALITY COOKED HAM
 HEAVY FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 SOFT, VELVETY TEXTURE
 DELICATE AND AROMATIC FLAVOR, PERFECT TO SERVE IN EVERY OCCASION
 BONED AND MOLDED MANUALLY, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE



TRADIZIONALE "Più Gusto - Tastier"

HIGH QUALITY COOKED HAM
 HEAVY FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 SOFT, VELVETY TEXTURE
 MORE INTENSE TASTE
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Tradizionale	78519	2424580	180	2	8,5/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Tradizionale half	78563	2847506	180	2	4/4,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Tradizionale Più Gusto	78564	2958849	180	2	8,5/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

I Cotti di Gastronomia



TENERO

SELECTED COOKED HAM

FRESH PORK LEGS

CHESTNUT MOULD SHAPE

FETTA CON ELEVATA MORBIDEZZA AL PALATO

IDEAL FOR A BALANCED DIET

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Tenero	78521	2424770	150	2	8/9 ca	0°/+4°C	30 cartons per pallet 6 cartons per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

I Cotti di Gastronomia



GOLOSO

COOKED HAM

FRESH PORK LEGS

CHESTNUT MOULD SHAPE

OPTIMAL SLICING YIELD

DECISIVE TASTE AND PLEASING TO THE PALATE

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Goloso	78517	2425110	120	2	8/9 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



I Cotti Classici

I Cotti Classici



GIOIELLO

COOKED HAM
 FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 OPTIMAL SLICING YIELD
 INTENSE TASTE, PLEASING TO THE PALATE
 WITHOUT SHANK
 SEASONED AND COOKED ACCORDING TO THE LENTI RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gioiello	78507	2424640	100	2	7,7/8,7 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Roasted Cooked Hams,
with spices and herbs
expertly oven baked.



*Le Specialità
di Prosciutto*

Le Specialità di Prosciutto



RUSTICHELLO

OVEN GRILLED HIGH QUALITY COOKED HAM WITH MEDITERRANEAN HERBS

SELECT, FRESH PORK LEGS

TYPICAL ANATOMICAL SHAPE

BONED AND TIED BY HAND

SEASONED WITH MEDITERRANEAN HERBS INSIDE AND OUT

INTRIGUING TO THE EYE AND DELIGHTFUL TO THE PALATE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Rustichello	37093	2424940	180	2	6,7/7,7 ca	0°/+4°C	24 cardboards per pallet 6 cardboards per layer 5 layers
Rustichello half	78513	2425050	180	2	3,8/4,3 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Le Specialità di Prosciutto



DELIZIA

OVEN GRILLED HIGH QUALITY COOKED HAM
 SELECT, FRESH PORK LEGS
 TYPICAL ANATOMICAL SHAPE
 BONED AND TIED BY HAND
 DELICATE TASTE BUT WITH A STRONG PERSONALITY

PRAGA

SELECTED COOKED HAM, DRY SMOKED
 FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 WITH A LIGHT SMOKY NOTE, INTRIGUING AND VELVETY



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Delizia	78502	2424460	180	2	6,7/7,7 ca	0°/+4°C	24 cardboards per pallet 4 cardboards per layer 6 layers
Praga	78580	2708650	150	2	7,5/8,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN FREE • LACTOSE AND CASEINATE FREE • RICH IN PROTEIN

Selected turkey,
beef and pork meats
expertly oven roasted.



*Le Specialità
Arrosto*

Le Specialità Arrosto

PETTO DI POLLO ARROSTO

ITALIAN CHICKEN BREAST
 HAND TIED AND OVEN ROASTED
 SEASONED AND COOKED ACCORDING TO
 ATTILIO LENTI'S ORIGINAL RECIPE
 LOW-FAT



PETTO DI POLLO ARROSTO ALLE ERBE

ITALIAN CHICKEN BREAST
 WITH MEDITERRANEAN HERBS
 HAND TIED AND OVEN ROASTED
 SEASONED AND COOKED ACCORDING TO
 ATTILIO LENTI'S ORIGINAL RECIPE
 LOW-FAT



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Petto di Pollo Arrosto	78593	2496518	120	2	2,5/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers
Petto di Pollo Arrosto alle Erbe	78594	2851042	120	2	2,5/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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Le Specialità Arrosto



GRAN TRADIZIONE

TURKEY BREAST

ENCASED IN NETTING AND OVEN ROASTED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

LOW-FAT

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gran Tradizione	78618	2838698	120	2	3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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MANZO AFFUMICATO

BEEF TOP SIDE (PUNTA D'ANCA)
 ENCASED IN NETTING AND OVEN ROASTED
 DELICATE AND TENDER CONSISTENCY
 INTENSE AROMA WITH DELICATE SMOKY NOTES
 SEASONED WITH EXQUISITE SPICES
 ACCORDING TO ATTILIO LENTI'S ORIGINAL
 RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Manzo Affumicato	78555	2614030	120	2	2/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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Le Specialità Arrosto



ROASTBEEF ALL'INGLESE

BEEF, HAND TIED AND OVEN ROASTED
 SEASONED AND COOKED ACCORDING TO
 ATTILIO LENTI'S ORIGINAL RECIPE
 ENJOY IT WITH A DRIZZLE OF EXTRA VIRGIN
 OLIVE OIL AND A SPRINKLE OF PEPPER

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Roastbeef all'inglese	37094	2639641	30	1	3/4 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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CARRÉ AL FORNO

TWO BONELESS PORK LOIN RIB ROASTS
HAND TIED AND OVEN ROASTED

SEASONED WITH AN EXTERNAL DUSTING OF EXQUISITE SPICES AND AROMATIC HERBS ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PANCETTA DELIZIOSA

SMOKED COOKED BACON

SELECT LEAN MEAT

OVEN ROASTED

SURPRISINGLY TENDER WITH SAVORY SWEETNESS

SEASONED WITH EXQUISITE SPICES ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Carré al Forno	78549	2424540	240	2	2/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers
Pancetta Deliziosa	78584	2424910	100	2	2 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



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Le Specialità Arrosto



PORCHETTA DELICATA

PORK MIDDLE (PORK BELLY WITH BONELESS WHOLE LOIN)

OVEN ROASTED

SEASONED AND COOKED ACCORDING TO THE DELICATE LENTI RECIPE

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Porchetta Delicata	78550	2424710	100	2	4,5/5,5 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



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Gastronomic traditions.
Typical Italian specialties
expertly processed and flavored
according to the original Lenti recipes.



Le Specialità

Le Specialità



LINGUA SELEZIONATA

SELECT BEEF TONGUE

TRADITIONALLY BOILED

DISTINCTIVE AND DELICATE TASTE

SEASONED ACCORDING TO LENTI'S ORIGINAL RECIPE IN THE MOST AUTHENTIC PIEDMONT TRADITION

LINGUA STAMPO HALF

BEEF TONGUE COOKED IN A MOLD

TRADITIONALLY BOILED

DISTINCTIVE AND DELICATE TASTE

SEASONED ACCORDING TO LENTI'S ORIGINAL RECIPE IN THE MOST AUTHENTIC PIEDMONT TRADITION

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Lingua selezionata	78540	2424530	360	2	+di 1,2	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers
Lingua stampo half	78583	2424830	80	2	2/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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Le Specialità



GIRELLO

BEEF SILVERSIDE

TRADITIONALLY BOILED

SEASONED ACCORDING TO LENTI'S ORIGINAL RECIPE IN THE MOST AUTHENTIC PIEDMONT TRADITION

PERFECT FOR PREPARING "VITEL TONNÉ": SLICE THINLY AND SERVE WITH A TYPICAL TUNA SAUCE ON TOP

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Girello	78626	2724656	60	2	2 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers
Girello half	78628	2726663	60	4	1 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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Turkey, chicken
and beef
with a low fat content
and a unique flavor.



Equilibrio e Bontà[®]

Equilibrio e Bontà



CARPACCIO DI BRESAOLA

ITALIAN BEEF TOP SIDE (PUNTA D'ANCA)

SELECT, LEAN AND FLAVORFUL MEAT

SLOW-MARINATED AND SEASONED ACCORDING TO THE LENTI RECIPE

BRIEF, GENTLE DRYING

LOW FAT

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Carpaccio di Bresaola	37095	2527016	60	2	2 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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Equilibrio e Bontà



GRAN TACCHINO

ITALIAN ROASTED TURKEY BREAST
 SELECT, TENDER AND LEAN MEAT
 ENCASED IN NETTING AND OVEN ROASTED
 LOW FAT
 SEASONED AND COOKED ACCORDING TO
 ATTILIO LENTI'S ORIGINAL RECIPE

DINDO

WHOLE, ROASTED TURKEY BREAST
 SELECT, TENDER AND LEAN MEAT
 ENCASED IN NETTING AND OVEN ROASTED
 LOW FAT
 SEASONED AND COOKED ACCORDING TO
 ATTILIO LENTI'S ORIGINAL RECIPE



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gran Tacchino	78706	2741320	120	2	5/6 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers
Dindo	78586	2424920	120	2	3/4 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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For almost a century,
Lenti has been preserving a tradition
that blends passion and a quest for excellence,
offering premium Italian charcuterie.

Today, continuing our journey
to enhance the Italian supply chain,
we have expanded our range.



Gli Stagionati

Prosciutto di Parma PDO

A pure pleasure: a product featuring a refined bouquet and an unmistakable sweetness.

Its high quality and unique taste stem from the selection of the finest **pork legs from the Italian supply chain—born and raised in Italy**—and a production process that respects both tradition and the strict standards of the **Prosciutto di Parma Consortium**.

Slowly aged for a minimum of 18 months, it is completely natural, **containing no preservatives or additives**.



COD. 78709
Features: bone-in



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature
Prosciutto di Parma DOP	78709	2293577	Product subject to natural weight loss	1	9/11.5	Store in a cool, dry place

NATURALLY GLUTEN FREE • FREE FROM POTENTIAL ALLERGENS

Prosciutto di Parma PDO



COD. 78710
Features: boneless,
rounded shape / addobbo style



COD. 78711
Features: boneless, pressed

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature
Prosciutto di Parma DOP boneless	78710	2260238	180 days from packaging	1	7,5/9,5	0°/+10°C
Prosciutto di Parma DOP boneless	78711	2277657	180 days from packaging	1	7/8,5	0°/+10°C

Salame Felino PGI

This traditional specialty takes its name from the town of Felino, located in the province of Parma, where it has been produced for centuries.

It is crafted exclusively from **selected cuts of pork** – specifically the shoulder (sottospalla) and belly (pancetta) – which are coarsely ground and seasoned with whole black peppercorns and a splash of white wine.

The meat **is stuffed into natural pork casings, hand-tied with twine, and undergoes a slow aging process** (a minimum of 30 days, as required by production regulations).

Serving Suggestion: To fully enjoy its refined flavor and tender texture, we recommend hand-slicing it with a knife. Use an oblique (diagonal) cut, aiming for a thickness roughly equal to a peppercorn.



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature
Salame Felino PGI	78727	2209680	Product subject to natural weight loss	2	0,8-1kg	Store in a cool, dry place

NO GLUTEN, MILK, OR DAIRY PRODUCTS ARE USED IN THE PRODUCTION OF SALAME FELINO PGI

Guanciale

*Guardian of authentic Italian "noncineria" traditions,
our Guanciale is produced exclusively using
100% Italian pork.*

It is characterized by its **signature teardrop shape**, meticulously **designed to ensure maximum yield and zero waste**. This cut offers a perfect visual and textural balance between the deep ruby muscle and the pristine, noble fat.

The **slow aging process** allows the external spices to permeate the heart of the product, releasing an intense and complex aromatic bouquet. It is the **ingredient of choice for those seeking to elevate the great classics of Roman cuisine—from Carbonara to Gricia**—transforming every dish into a truly gourmet experience.



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature
Guanciale	77952	2638354	150	2	1-1.2	Store in a cool, dry place (max 18°C)

*Traditional Guanciale for
100% Italian Carbonara*



la Buona Scelta

Cooked hams,
turkey and chicken roasts
with an excellent yield when cut.

La Buona Scelta



BUONI SAPORI

COOKED HAM
 FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 OPTIMAL SLICING YIELD
 ROBUST FLAVOUR, PLEASANT ON THE PALATE
 WITHOUT SHANK

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Buoni Sapori	78604	2424660	100	2	7,7/8,7 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Buoni Sapori half	78607	2310028	100	2	3,8/4,3 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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La Buona Scelta

TUTTA RESA



- COOKED HAM
- FRESH PORK LEGS
- CHESTNUT MOULD SHAPE
- OPTIMAL SLICING YIELD
- POWERFUL TASTE, PLEASANT ON THE PALATE
- WITHOUT SHANK

BISTROT

- COOKED HAM
- FRESH PORK LEGS
- CHESTNUT MOULD SHAPE
- OPTIMAL SLICING YIELD
- ROBUST TASTE, PLEASANT ON THE PALATE
- WITHOUT SHANK



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Tutta Resa	78632	2288651	100	2	7,7/8,7 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Bistrot	78600	2425140	120	2	8/9 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Bistrot half	78601	2424840	120	2	4/4,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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La Buona Scelta



PRONTOFETTA

COOKED HAM

FRESH PORK LEGS

HALF PARALLELEPIPED SHAPE WITH SEMIOVAL SLICE

THE SHAPE AND WEIGHT MAKE IT IDEAL FOR BARS AND RESTAURANTS

EXCELLENT CUTTING YELD FROM THE FIRST TO THE LAST SLICE

WITHOUT SHANK

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED

COOKED HAM CUT

TWO OPTIONS: COOKED HAM OR SCELTO COOKED HAM

SHAPE: RECTANGULAR HALF-BLOCK

VACUUM-PACKED IN A TRANSPARENT MULTI-LAYER BAG AND PASTEURIZED



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Prontofetta	78603	2424860	60	2	4/4,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Trancio di Prosciutto Cotto Scelto	78600	2778097	60	8	0,5 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers
Cooked ham cut	20044	2424430	60	8	0,5 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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La Buona Scelta



GOURMET DI TACCHINO

ROASTED TURKEY BREAST
 SELECT, TENDER AND LEAN MEAT
 ENCASED IN NETTING AND OVEN ROASTED
 LOW FAT

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gourmet di Tacchino	78612	2725320	100	2	5/5,6 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers
Gourmet di Tacchino half	78613	2424400	100	2	2,5/3 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



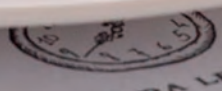
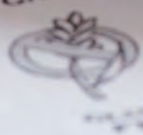
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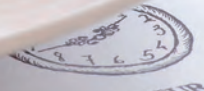
90 ANNI ANNIVERSARIO



CRICHI DI GAROFANO



COTTURA LENTA



COTTURA LENTA



SALUMI E AFFUMICATI COTTURA LENTA

Pork, beef, turkey and chicken meats
ready to taste, for those who love
fresh products in a handy packaging,
easy to use and enjoy.



La Grande Tradizione del Gusto

La grande tradizione del gusto



HIGH QUALITY COOKED HAM



GRILLED HIGH QUALITY COOKED HAM WITH HERBS

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
High Quality Cooked Ham	78724	8003339006196	32	6	100	0°/+4°C	230x195x14mm	112 cardboard per pallet 14 cardboard per layer 8 layers
Grilled Cooked Ham with Herbs	37098	8003339002280	32	10	100	0°/+4°C	230x195x14mm	56 cardboard per pallet 7 cardboard per layer 8 layers



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La grande tradizione del gusto



GRAND'ARROSTO
ITALIAN ROASTED PORK LOIN



GRAN TACCHINO
ITALIAN ROASTED TURKEY BREAST

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Grand'Arrosto	78700	8003339002303	32	10	100	0°/+4°C	230x195x14mm	56 cardboards per pallet 7 cardboards per layer 8 layers
Gran Tacchino Italiano	78702	8003339002341	32	10	100	0°/+4°C	230x195x14mm	56 cardboards per pallet 7 cardboards per layer 8 layers



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La grande tradizione del gusto



CARPACCIO DI BRESAOLA



ROASTBEEF ALL'INGLESE



GIRELLO
BOILED BEEF SILVERSIDE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Carpaccio di Bresaola Italiano	37099	8003339002327	60	10	100	0°/+4°C	235x210x13mm	56 cartboards per pallet 7 cartboards per layer 8 layers
Roastbeef all'inglese	78659	8003339005311	21	6	80	0°/+4°C	230x195x14mm	112 cartboards per pallet 14 cartboards per layer 8 layers
Girello	78694	8003339001221	32	6	100	0°/+4°C	230x195x14mm	112 cartboards per pallet 14 cartboards per layer 8 layers



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I Take-Away
Lenti

1 Take-Away Lenti



PETTO DI POLLO
ITALIAN ROASTED CHICKEN BREAST

100% ITALIAN MEAT 
FROM TRACED AND CERTIFIED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 116 - CERT. N° 83151
DTP 126 - CERT. N° 83152

ANTIBIOTIC FREE FROM BIRTH*

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Petto di Pollo Arrosto	78651	8003339005618	32	12	100	0°/+4°C	270x210x18mm	48 cardboards per pallet 6 cardboards per layer 8 layers



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1 Take-Away Lenti



**HIGH QUALITY COOKED
HAM**



ROASTED TURKEY BREAST

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
High Quality Cooked Ham	78684	8003339000965	32	12	110	0°/+4°C	230x195x14mm	56 cartboards per pallet 7 cartboards per layer 8 layers
Fesa di Tacchino Arrosto Roasted Turkey Breast	78650	8003339005601	32	12	100	0°/+4°C	230x195x14mm	56 cartboards per pallet 7 cartboards per layer 8 layers



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1 Take-Away Lenti



CARPACCIO DI BRESAOLA



**MANZO AFFUMICATO
ROASTED BEEF**

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Carpaccio di Bresaola	78683	8003339000866	60	12	100	0°/+4°C	235x210x13mm	56 cardboards per pallet 7 cardboards per layer 8 layers
Manzo Affumicato Roasted Beef	78721	8003339006189	32	12	100	0°/+4°C	230x195x14mm	48 cardboards per pallet 6 cardboards per layer 8 layers



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I Precotti

I Precotti

STINCO

HAM HOCK

DELICATE TASTE AND INTENSE PERFUME

SEASONED AND COOKED ACCORDING TO
ATTILIO LENTI'S ORIGINAL RECIPE

PRECOOKED



COTECHINO

ITALIAN PORK MEAT

SEASONED ACCORDING TO THE
TRADITIONAL MODENA PREPARATION
METHOD

STEAM COOKED

BAGGED IN ARTIFICIAL CASING

PRECOOKED



ZAMPONE

ITALIAN PORK MEAT

SEASONED ACCORDING TO THE
TRADITIONAL MODENA PREPARATION
METHOD

STEAM COOKED

BAGGED IN PORK PAW CASING

PRECOOKED



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Stinco precooked	78545	8003339000378	540	8	0,600	store in a cool place	30 cardboard per pallet 6 cardboard per layer 5 layers
Cotechino precooked	78637	8003339000552	780	8	0,500	store in a cool place	36 cardboard per pallet 12 cardboard per layer 3 layers
Zampone precooked	78636	8003339000545	780	8	1	store in a cool place	36 cardboard per pallet 12 cardboard per layer 3 layers



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