

SALUMIFICIO

BBS

MACELLAZIONE E LAVORAZIONE CARNE SUINA

Di Bartoli & C. snc



DALLA TRADIZIONE TUTTI I SALUMI TIPICI
DELLA NOSTRA TERRA

In the region of Emilia-Romagna of Italy in the lower valley, the farming tradition of killing the pig during winter months to make salumi have deep roots, providing food for the family. From this tradition the Bartoli Family decided to create in 1973 the Charcuterie BBS, converting their passion into a profession. The essential characteristic of the Bartoli porks production is the "in house" slaughtering which allows them to carefully select the best pigs for their meat; Small breeding groups of pigs are chosen because they have been grazed in the traditional way. A particular attention is paid to the preparation of the meat; avoiding animal stress and better control of the production chain from live animals to delicacy products, nothing compare to the standard set by the industrial production. We do successfully produce several salumi typical of the area such as the salami, coppa, pancetta including cooked charcuterie like the coppa di testa(brawn) and pork scratching. Most part of the pig is used and nothing is wasted, prepared like in ancient times in rural landscape. The only preparations we do not make are the whole ham and the culatello which are made by specialised companies in the Parma region.



In 2009, we acquired another artisanal family run business historical of the province: the charcuterie Bidinelli de Corregio created by M.Dario Bidinelli in 1949, the company has been always focusing on quality products specialized in the production of mortadella, the company is renowned and appreciated in most of the country. From the union of these 2 resources the charcuterie BBS can offer today a large selection of artisanal made salumi, paying special attention to the quality and the tradition.



The mortadella Bidinelli has been made for 50 years with care and passion, offering a natural product with a unique taste. The mortadella is made from pork born bred and slaughtered in Italy, to guarantee better control of the supply chain, such as breedings and animals feedings. The mortadella is gluten free and does not contain any lactose to respond to consumers demands regarding allergens. Our ingredients used to make the mortadella are carefully selected like the truffle or the pistachio from Bronte.



Beautiful mortadella packed in a natural beef bladder, manually bound with strings. In various formats from 10 kg to 20 kg available. Visually appealing at the traditional deli counter. Available in whole or half pieces, vacuum packed.

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Very beautiful mortadella packed in a natural beef bladder, manually bound with strings. In various formats from 10 kg to 20 kg available. A very well-balanced taste thanks of hand-cut black summer truffle, make the product inevitable in deli counters, delicatessen shops and fashion places. Whole or half pieces, vacuum packed, available.





Classic cellophane-wrapped cigars to minimize the bottoms. Various sizes available :

- 5 Kg diameter 16 cm
- 12 Kg diameter 20 cm
- 30 Kg diameter 23 cm, the most popular size in deli counters
- 50 Kg diameter 30 cm

Various varieties available: classic, flavored with pistachios or with truffles, in whole or half pieces. All pieces are vacuum packed.

The mortadella 5kg packed in a natural Naturin bladder gut, with a diameter of about 17 cm, is an excellent compromise between the weight and the size of the slice.

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The mortadella cellophane-wrapped:

- 1 Kg
- 1,5 Kg
- 2,5 Kg
- 3,5 Kg
- 5 Kg
- 8 Kg
- 10 Kg

Available in whole or half pieces. All pieces are vacuum packed.



Although our salame is quite similar with the salame of Felino, it keeps a strong personality from Reggio Emilia. Available in whole or half pieces, vacuum packed. Stuffing into a natural pig intestines of a large diameter, about 1/1, 1 Kg, it develops mold that is visible on the surface as it is drying. This mold is an indication about the care and the attention required during the production process. We produced a cooked version too, the weight is about 800g, still packed in a natural gut, with a calibrated weight for special

requirements such as Christmas presents. We make the same preparation for the production of , that we call "cacciatorino", cured sausage, a classic for a platter of cold cuts. The salame "sottolino" is our "Strolghino di culatello" re-thinking. We prepared an adequate dough to bring it up more softness. All the salami are available in whole or half pieces, vacuum packed.

Two of our typical production. The seasoned coppa packed in a natural gut, manually bound with strings, after be seasoned for about 90 days, reveals its whole flavor with clove and cinnamon aroma. The pancetta is rolled up without rind, and be seasoned for about 120 days. Here again, the flavor is enhanced by the typical recipe from Reggio Emilia. Coppa and pancetta are available in whole or half pieces, vacuum packed.



Two of our cooked specialties: the pink salame and the coppa di testa (brawn).

Pink salame preparation and cooking's are much the same as those of the mortadella ; these are small cubes of selected ham and shoulders. Very tasty. Available in various formats from 1,5 Kg to 5 Kg, whole or vacuum packed.

Our coppa di testa follows the typical Reggio Emilia recipe, cooking pork heads and tongs. The preparation is cooled down in moulds covered with pork caul fat. It's

excellent, cut into slices for a platter of cold cuts, or in small cubes for a starter. Available whole (5Kg) or half pieces, vacuum packed or sliced for self service.

The legs from our own slaughter, take part of the protected circuit of the Consortium of Parma ham. The selection of the best seasonings from the region of Parma allows us to offer a product with 20 months at least with all the aroma of the typical Parma ham. It's possible to prepare, according to the requests:

- Whole ham with bone
- Boneless whole ham, "addobbo" (rounded), the classic' one for slices.
- 3 manually deboned pieces.
- Molded in 2, 3 or 4 pieces.





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