



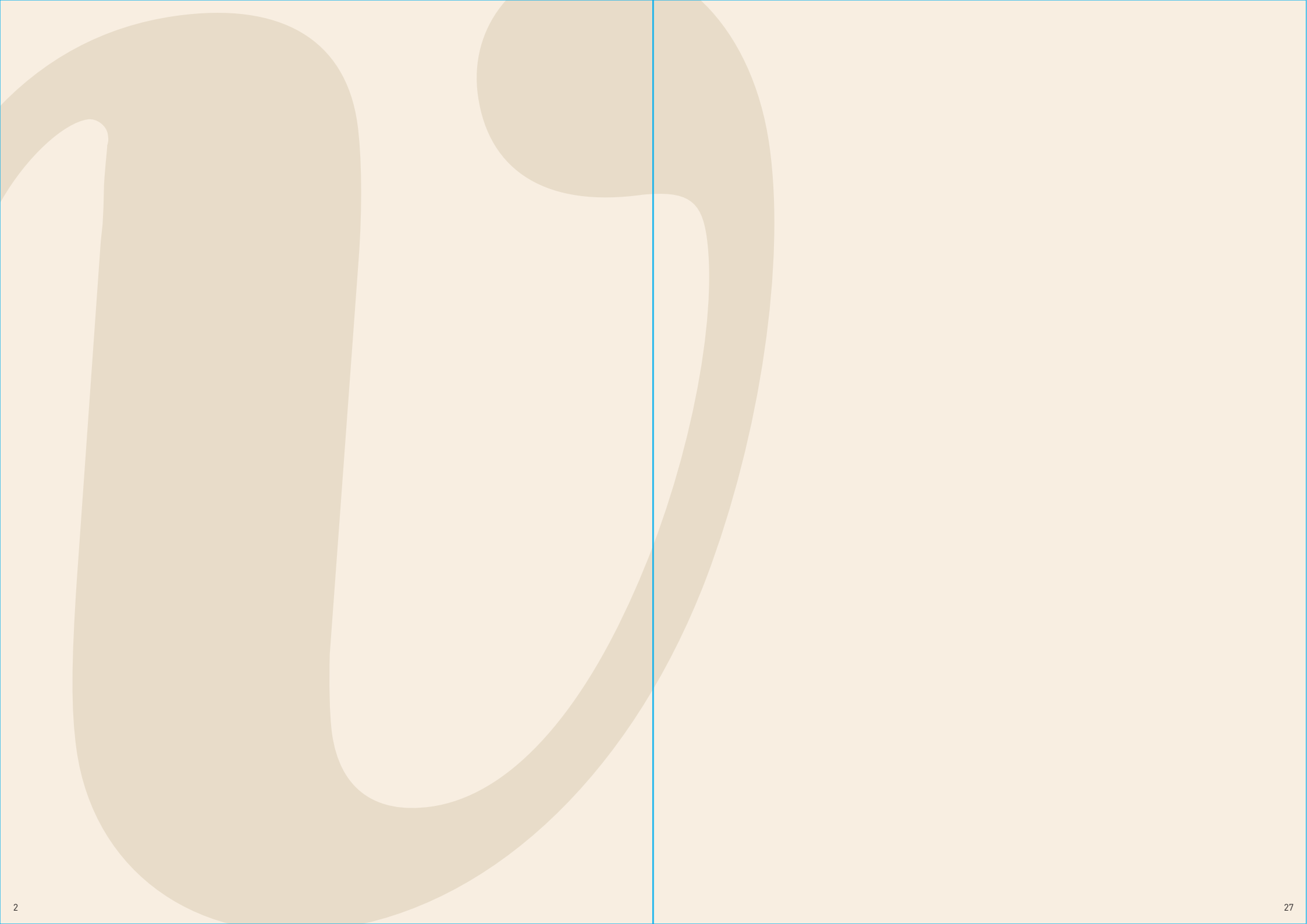
Italian Flavours and Traditions



www.veroni.com



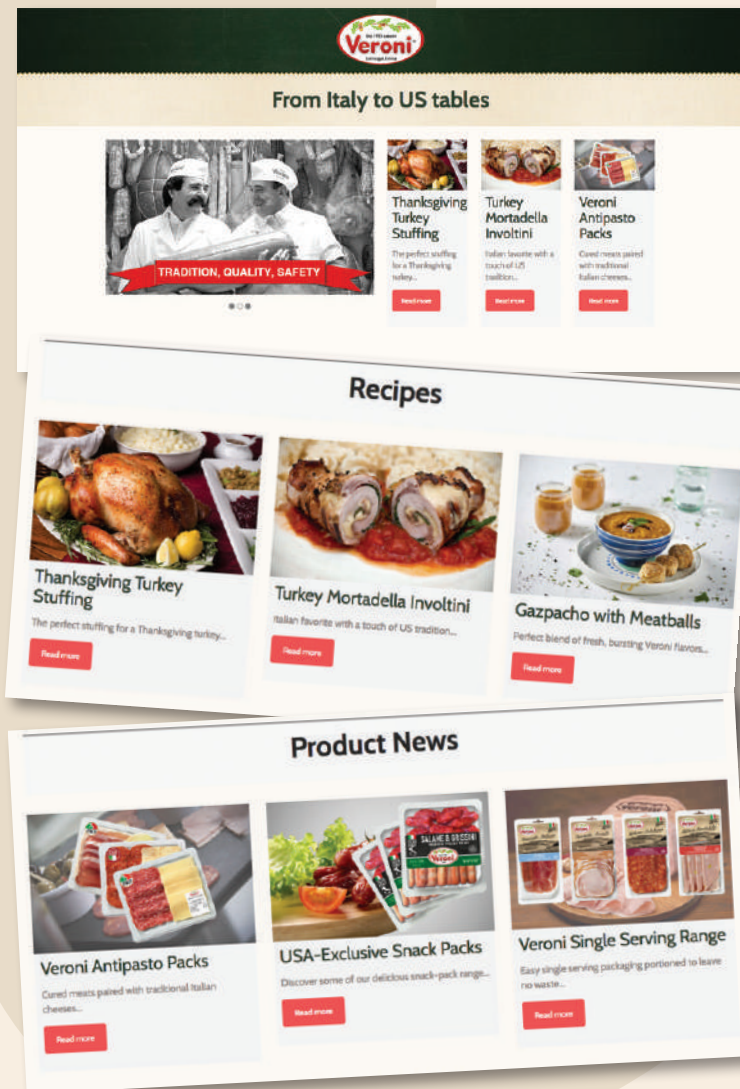
Company Profile



From Italy to US tables

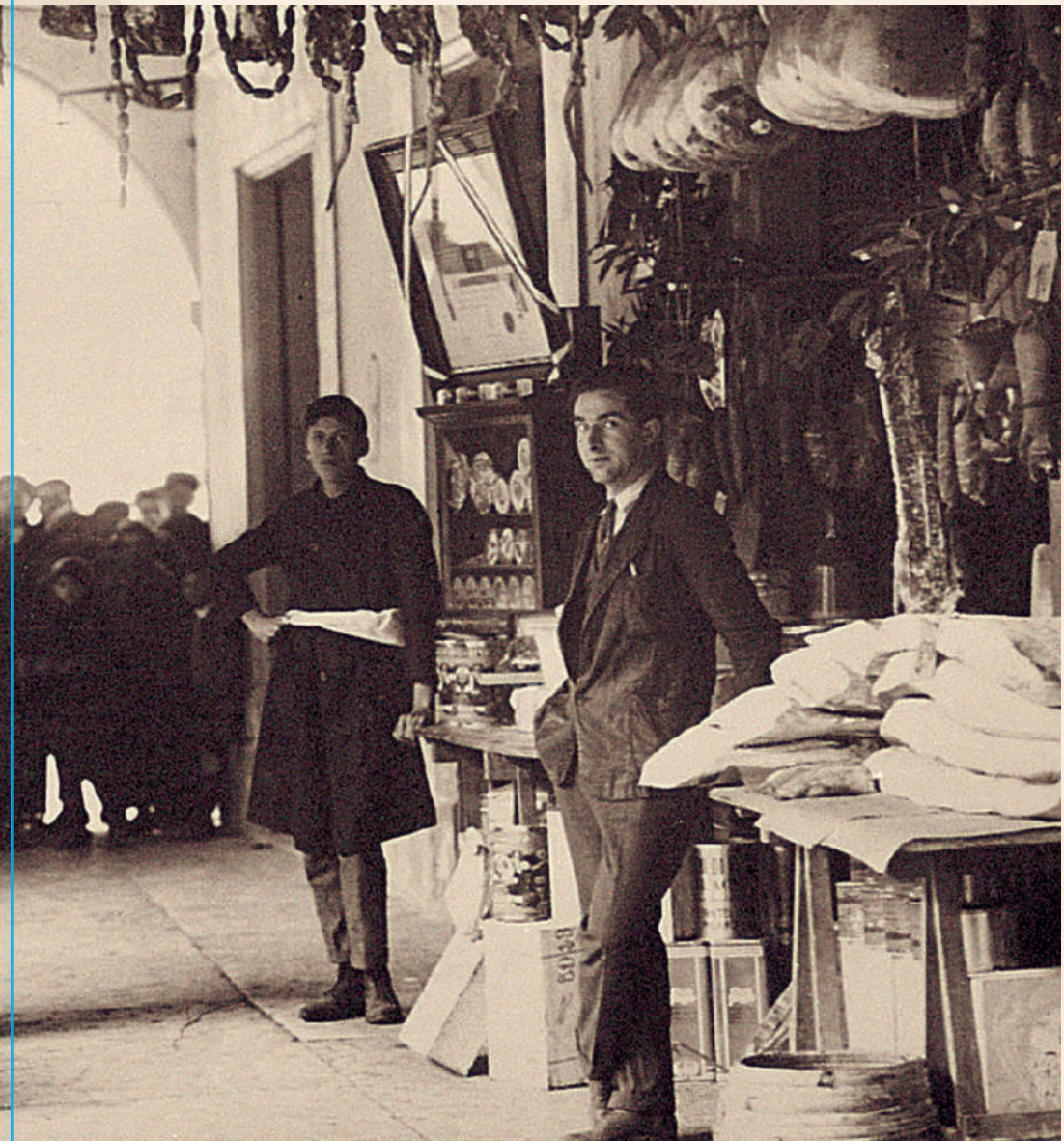
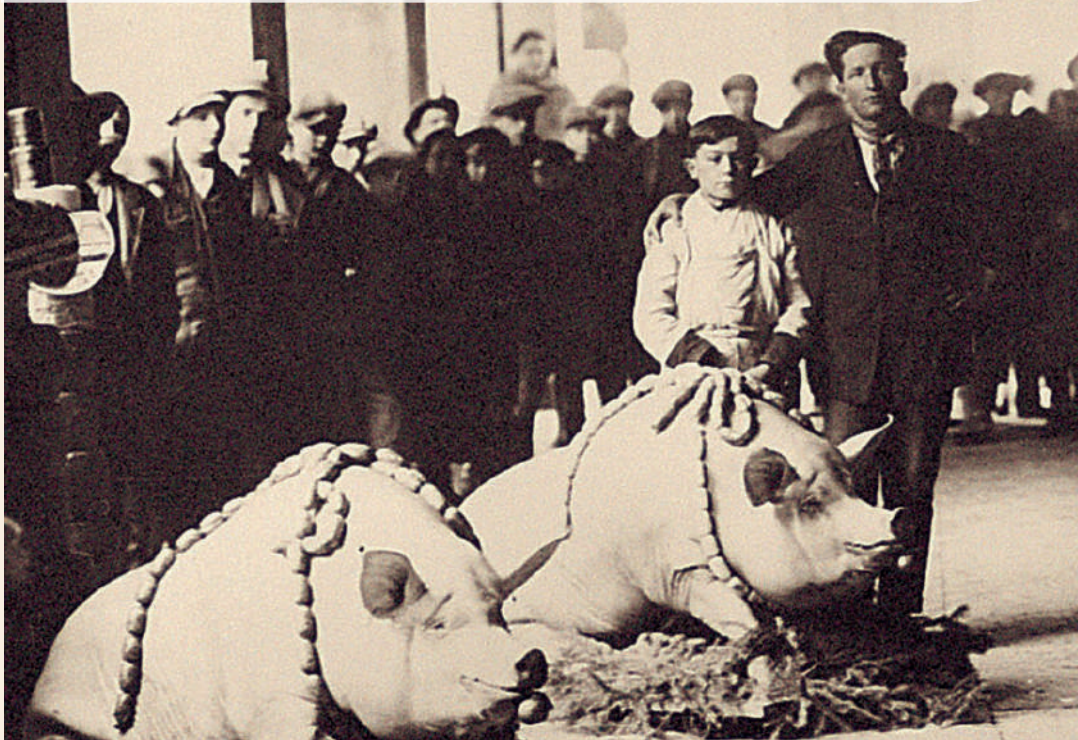
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From an authentic Italian family tradition, the taste of fine delicatessen meat just like the good old days

Working with passion
has been a family
tradition for almost a
century



The historic Veroni shop in Correggio in the late 1930's. In the foreground, Fiorentino Veroni who transformed the family business into a major Italian producer. On the right, Adolfo Veroni, father of the current chairman Francesco Veroni.



1925



1935



1968



1982



1993



Today

Craftsmanship 2.0

Craftsmanship is a synthesis of values, not size. This is Francesco Veroni's vision describing how an industrial enterprise can sink its roots into a "know-how" that comes from afar. "The real difference is the collective result of a few precious recipes, wholesome ingredients and a product quality guarantee. This value transcends the dimension of the company; the excellence of an artisan manufacturer must coexist with the resources of a modern and continuously evolving industry. Our objective has been to provide this balance. The quality of an artisan's production, with the safety, choice and reliability typical of an industry".



Veroni products

The Veroni product assortment contains a broad, comprehensive array of high quality products for consumers who genuinely appreciate the flavors of the finest traditional Italian cured meats.

From mortadella, Parma ham & cooked ham to porchetta, and the wide selection of salami, every single product offers a perfect balance between the artisan expertise of our master "salumieri" and modern technologically advanced nutritional methods.

Deli Salami Range

Imported from Italy

Our salami are produced in Italy, near the green hills of Parma, the valley that has always been the cradle of the culture of Italian fine meats. They are prepared according to recipes handed down over numerous generations. Product quality is guaranteed by an accurate selection of raw materials and by manufacturing techniques that have remained unchanged over time.



Average Weight 4.2lb



Average Weight 3.9lb



Average Weight 4.2lb



Average Weight 4.2lb



Average Weight 4.2lb



Average Weight 4.2lb

Chub Salami Range

Imported from Italy

Our salami have a distinctive aroma and flavor due to careful curing and the air of the Italian Apennine mountains, which creates a perfect climate, ideal for drying and curing fine meats. Lastly, our salami are HPP Processed for optimum food safety.



Net Wgt 8oz (227g)



Net Wgt 8oz (227g)



Net Wgt 8oz (227g)



Net Wgt 8oz (227g)



Net Wgt 8oz (227g)



Net Wgt 14oz (397g)

Pre-Sliced Charcuterie

Made in Italy, sliced and packaged in the USA

The entire product assortment is manufactured and HPP processed in Italy. Then sliced and packaged in a consistent climate controlled environment in Veroni's USA facility, to guarantee the best freshness. The slices are cut very thinly, as if they were prepared in Italy, for the best taste and aroma. We then apply "Ready to Eat and Easy to Open," packaging, a new type of food safe enclosure, thanks to an easy peel opening resulting in a longer shelf life.

Net weight 4oz (113g)



Slim Pack Charcuterie

Produced in Italy, sliced and packaged in the USA

This is the perfect proposal for consumers who seek authenticity, freshness and high quality products, with a more attractive price.

It can fit traditional US pre-sliced peg sectors, thanks to a flexible pack.

Net weight 3oz (85g)



Giant Mortadella

Imported from Italy

Slow cooked in a Brick Oven

According to an old Italian saying: the bigger (la mortadella) is, the better it tastes. Veroni is the first company to produce a pre-sliced mortadella, 8.6" in diameter and sell it in an elegant and modern package, with the "easy peel" opening. This mortadella is produced in Italy, then thinly sliced and packaged in the USA. Ready to Eat and Easy to Open.

Net weight 16oz (454g)



LACTOSE FREE
GLUTEN FREE | NO MSG
NO ADDED PHOSPHATES
MADE FROM PIGS RAISED WITHOUT ADDED HORMONES*
*FEDERAL REGULATIONS PROHIBIT THE USE OF HORMONES IN PORK

Italian Mortadella
 WITH PISTACHIO NUTS



PRODUCED IN ITALY
SLICED AND PACKAGED IN THE USA
 NET WT 16 OZ (454 G)
 12 SLICES
 KEEP REFRIGERATED



BRICK OVEN MORTADELLA
 LACTOSE FREE - GLUTEN FREE - NO MSG - NO ADDED PHOSPHATES
 MADE FROM PIGS RAISED WITHOUT ADDED HORMONES*
*FEDERAL REGULATIONS PROHIBIT THE USE OF HORMONES

Take Away

Produced in Italy, sliced and packaged in the USA

In supermarkets, take away trays are usually near the deli counter. The consumer has the impression of buying the same fresh product, without standing in line. The transparent packaging with just a simple technical label makes this product perfect for the consumer who enjoys “freshly sliced” charcuterie. Veroni can offer customized packaging and labels.



Net weight 4oz (113g)



Antipasto Italiano

Produced in Italy, sliced and packaged in the USA

Net weight 4oz (113g)

Just salami and cheese: this is how Italians serve their antipasto (appetizers).

Ready to Eat and Easy to Open.



Maxi Antipasto

Produced in Italy, sliced and packaged in the USA

Net weight 7oz (198g)



Cracker Cut Salame

Produced in Italy, sliced and packaged in the USA

All salami are manufactured and HPP processed in Italy.

Then, thinly sliced and packaged in a consistent climate controlled environment in Veroni's modern USA facility, to guarantee optimum freshness. The new pack is reclosable and peggable.

They are perfect with cheese or crackers.

Net weight 3oz (85g)



Salume on the go

Produced in Italy, packaged in the USA



Salami Bites

Imported from Italy, packaged in the USA

Make you snack "Italian Style".

Ready to eat on the go.

Net weight 3oz (85g)



Italian Cubetti

Produced in Italy, diced and packaged in the USA

Ideal for soup salad and pasta



Net weight 4oz (113g)



B2B Service

Imported from Italy

The Veroni product assortment contains a broad, comprehensive array of high quality products for consumers who genuinely appreciate the flavors of the finest traditional Italian cured meats.



Mortadella with or without Pistachio



Roasted Cooked Ham



Prosciutto Italiano



Parma Ham



Roasted Porchetta



Italian Cooked Ham

Giant Mortadella

Imported from Italy

The Veroni mortadella plant was the first in Italy to produce large mortadellas back in the 1930s. Our large mortadellas are available in a size of approximately 150lbs.

The craftsmanship that goes into producing the large mortadellas is very unique and rigidly controlled according to our traditional recipes, which have been refined over the years.

The mortadellas are made with a mixture of pure pork ingredients and 100% Italian meats, while they are prepared according to precise timings and specific cooking methods.

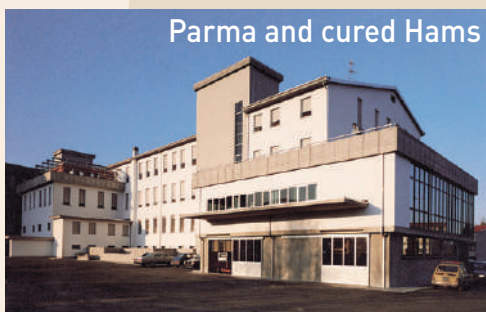


Our production sites and certifications



Cooked Hams and Mortadella

GAZZATA, REGGIO EMILIA, ITALY - COOKED HAM AND MORTADELLA PLANT



Parma and cured Hams

LANGHIRANO - PARMA - ITALY - PARMA HAM PLANT



Salami

COLLECCHIO - PARMA - ITALY - SALAMI PLANT



HPP Plant

COLLECCHIO - PARMA - ITALY - HPP PLANT



Veroni USA

VERONI USA Inc - Logan Township NJ - SLICING PLANT

Traditional quality, Modern Safety



HPP makes the difference

High Pressure Processing (HPP)

is a method of food processing whereby food previously packaged is subjected to elevated hydrostatic pressures for a few minutes.

Pressure inactivates most vegetative bacteria, retains food quality, maintains natural freshness, flavor, texture and extends shelf life.

HPP is an all natural, clean, and environmentally friendly technology.

Why HPP?

HPP kills bacteria that can cause spoilage or food borne disease without a loss of sensory quality or nutrients and it is being used in high-value foods to extend shelf life, to improve food safety. It also eliminates the risk of various food borne pathogens such as Listeria and Salmonella.

How HPP works?

In the process, the product is packaged under a vacuum in a flexible container and is loaded into a high pressure chamber filled with a pressure-transmitting water. The water in the chamber is pressurized with a pump, and this pressure is transmitted through the package onto the food itself. Since no heat is utilized, the sensory characteristics (smell and taste) of the product are retained, improving food safety.

