

**SAN GIUSEPPE SALAMI CO.®**

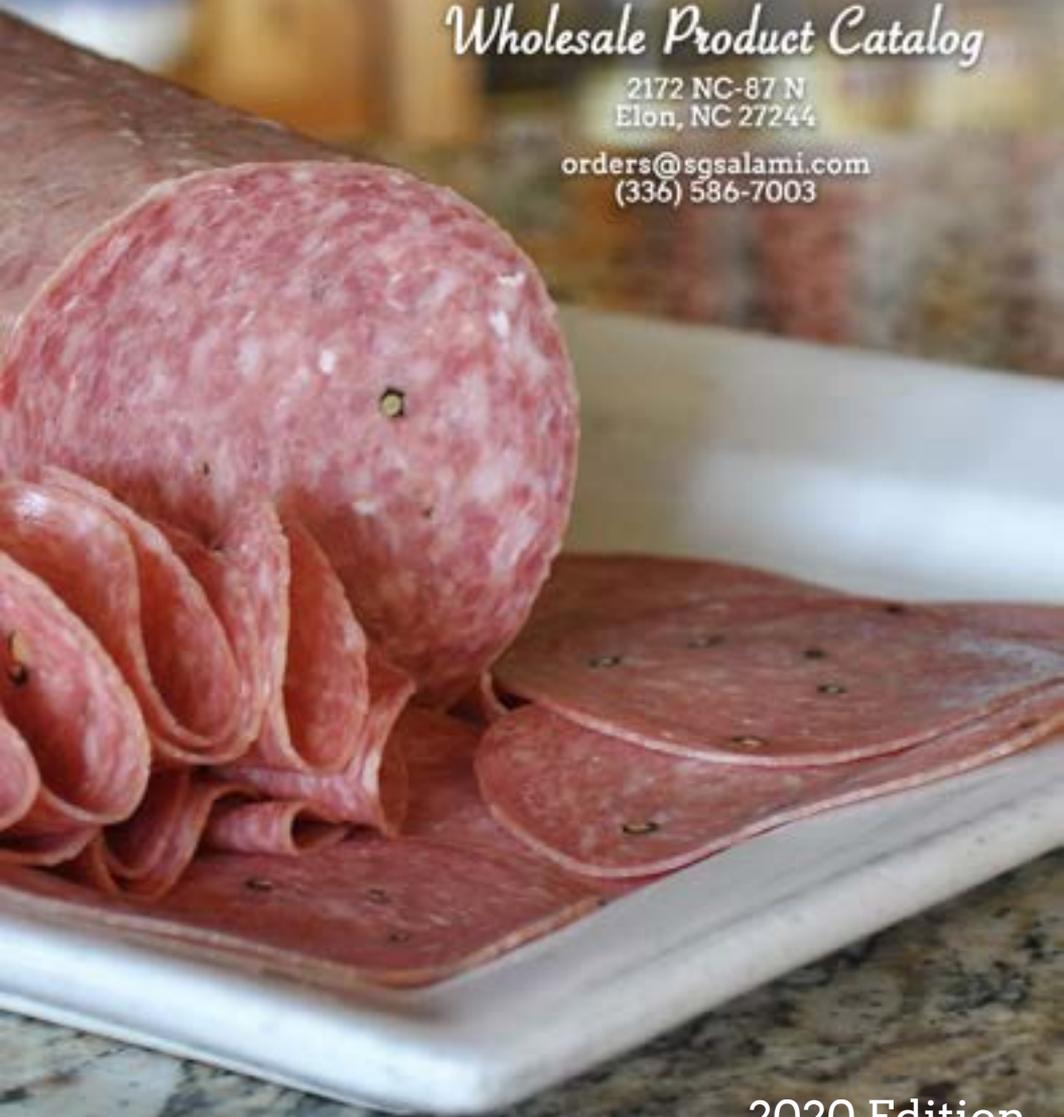


**BY GIACOMO**

*Wholesale Product Catalog*

2172 NC-87 N  
Elon, NC 27244

orders@sgsalami.com  
(336) 586-7003



2020 Edition

# Our Company

## Authentically Italian, no matter how you slice it.

My parents were really fresh off the boat from Italy. Growing up, they were the best teachers I could have asked for in learning the ways of authentic, Italian cooking. They taught me everything I know, but, even more than that, they taught me the importance of always doing things the “right way.”

Eventually, I took those childhood lessons and brought them south, to North Carolina. Combining quality, locally sourced ingredients with the centuries-old techniques I’d been taught by my family, I started my company - the San Giuseppe Salami Company. I named it for the village outside of Naples, Italy where my mother grew up.

We make each product by hand, the old-fashioned way, in our USDA inspected facility in Elon, NC. Additionally, we’re proud to say that many of our products are made without the use of nitrites and nitrates and are all gluten free. Finally, as one of the earliest members of the NC Dept. of Agriculture’s Goodness Grows program, we only use NC-raised pork, beef and chicken.

As a final measure of quality assurance, I personally inspect every item before it leaves our doors.

From us to you. Buon appetito.

## Giacomo Santomauro

Founder, San Giuseppe Salami Co.



# Retail Chubs



## A Big Change for the Better

In a commitment to offering nothing less than the best product possible, all of our salami chubs are now offered without added Nitrates or Nitrites, and remain Gluten Free.

But don’t worry - that’s all that’s changing. The flavors, textures, and Italian authenticity you’ve come to expect are all still there.

To signify that change, we’re proud

to introduce all-new totally unique packaging! San Giuseppe Salami Co. chubs are now the only in the industry offered in a stand-up resealable package.

These 6 oz. retail-ready chubs are available in the following flavors: Classico, Milano, Hot Sopressata, Sweet Sopressata, Vesuvio, and Pepperoni.



## All-New Packaging Features

Unique Color Code for each flavor

Resealable Fresh-Zip

Impressive, Stand-up Design

Nutritional Claims  
(No Nitrates or Nitrites Added; Gluten Free)

Unique Flavor Descriptor

Nutrition Facts Panel

Goodness Grows Certification  
(NC Dept. of Agriculture)



# Salami



## Classico

It doesn't have to be complicated. Our most traditional sopressata is seasoned only with the right balance of salt and black pepper, then aged to perfection. That's it.

**Chubs: UPC 851133004584**



## Pepperoni

Ground anise and cracked red pepper flakes give our pepperoni its spice. The final product boasts a unique, full flavor not masked by fat and fillers.

**Chubs: UPC 851133004607**  
**Medium: UPC 851133004546**  
**Deli Form: UPC 851133004034**



## Vesuvio

The Vesuvio is truly unique (and seriously good). We pair the flare of cayenne pepper with bits of finely chopped, imported aged provolone for a balanced, spicy flavor.

**Chubs: UPC 851133004591**  
**Medium: UPC 851133004072**

# Salami

## Salami Milano

The flavors of white wine, fresh garlic and whole peppercorn are blended in perfect harmony to craft this excellent salami.

**Chubs: UPC 851133004577**  
**Deli Form: UPC 851133004027**



## Hot Sopressata

We craft this sopressata like the sweet version below, but with a hint of cayenne and red pepper, for a taste that's spicy, but never overpowering.

**Chubs: UPC 851133004560**  
**Deli Form: UPC 851133004058**



## Sweet Sopressata

Robust coarse-ground salami seasoned with fresh garlic, wine and fresh herbs for a slightly sweet taste of the old world.

**Chubs: UPC 851133004553**  
**Deli Form: UPC 851133004041**



## Salami



### Sicilian

Our Sicilian is made with red wine, aged provolone, kalamata olives, and imported Italian sun-dried tomatoes.

**(SEASONAL & SPECIAL ORDER ONLY)**  
**Chubs: UPC 851133004614**



### Spanish Chorizo

Spicy, dry-aged Spanish-style Chorizo with a hint of paprika and cayenne.

**Twin Pack:** Vacuum-sealed, labeled, and retail-ready. Packed (24) 4.5 oz. packs per case. 7-8 lbs per case.  
**UPC 851133004263**

## Dry-Aged Deli Meats



### Dry-Aged Capicola

Aged for at least six months and seasoned with salt, black pepper, and wine.

**Deli Form:** Vacuum-sealed. 4.5" diameter. Case: 2-3 lbs, 2 pcs. per case  
**UPC 851133004355**



### Bresaola

A delicious blend of perfectly aged beef and spices.

**Deli Form:** Vacuum-sealed.  
Case: 5 lbs, 3 pcs. per case.  
**UPC 851133004843**

## Salami Sizing & Packaging Guide

**Chubs:** (12) 6 oz. pieces per case. Each is vacuum-sealed and packaged in a stand up, resealable bag (see pg. 2). These are retail ready. Case: 5 lbs (catch weight).

**Medium:** (9) 1.3 lb. pieces per case. Each is individually vacuum sealed and labeled. Case: 12 lbs (catch weight).

**Deli Form:** (2) 3 lb. pieces per case. Each is vacuum-sealed and labeled. Case: 6-7 lbs (catch weight).

## Chicken



### Pepper Chicken

100% Chicken breast lightly flavored with spices and encrusted with black pepper.

**Deli Form:** 6" diameter, (2) 5-6 lbs/case  
**UPC 851133004645**



### Smoked Chicken

100% Chicken breast flavored with the precise balance of spices and smoked to create a caramelized crust.

**Deli Form:** 5" diameter,  
(2) 5-6 lbs/case.  
**UPC 851133004751**

## Beef



### Pastrami

We start with beef inside round, add a crust of black pepper and coriander spice, and smoke to perfection.

**Deli Form:** Vacuum sealed.  
Case: 16-24 lbs. 2 pieces/case.  
**UPC 851133004126**



### Corned Beef

We marinate our inside round corned beef for three days in our special spice blend and smoke to perfection.

**Deli Form:** Vacuum sealed.  
Case: 16-24 lbs. 2 pieces/case.  
**UPC 851133004232**

## Sausage

### Cooked Sausage

Andouille  
**UPC 851133004225**

### Fresh Sausage

Bratwurst  
**UPC 851133004188**

Irish Bangers  
**UPC 851133004164**

Mexican Chorizo  
**UPC 851133004676**

Hot Italian Sausage  
**UPC 851133004539**

Sweet Italian Sausage  
**UPC 851133004522**



*Pictured, from top to bottom:*  
Andouille, Irish Bangers, Spinach and Garlic Chicken.

### Chicken Sausage

Spinach and Garlic Chicken  
**UPC 851133004324**

Chicken Chipotle  
**UPC 851133004249**

Hot Italian Chicken  
**UPC 851133004317**

Sweet Italian Chicken  
**UPC 851133004621**



### Sausage Sizing & Packaging Guide

**Andouille:** Each case consists of 5 vacuum-sealed packs. Four (4) links per pound, with an average of 2.5 lbs per pack. Case: 12 lbs. (catch weight). Can be packaged for retail by request.

**Irish Bangers:** Each case consists of 12/ 14 oz. trays Six (6) links per tray.

**All Other Sausages:** Each case consists of 12/ 1 lbs. trays  
Four (4) links per tray.

## Ham



### Ham

A lightly-seasoned ham cooked to perfection.

**Deli Form:** Vacuum sealed.  
5" diameter. (2) 5lbs/case.  
**UPC 851133004508**



### Black Forest Ham

Giacomo's perfect balance of a smoked, sweet, and salty ham.

**Deli Form:** Vacuum sealed.  
5" diameter. (2) 5lbs/case.  
**UPC 851133004010**



### Rosemary Ham

We encrust our ham in fresh rosemary leaves for a distinctive fresh flavor.

**Deli Form:** Vacuum sealed.  
5" diameter. (2) 5lbs/case.  
**UPC 851133004720**

## Ham



### Maple Smoked Ham

Giacomo's ham flavored with a caramelized crust of maple flavor and smoke.

\* Special Order Only\*  
**Deli Form:** Vacuum sealed.  
5" diameter. (2) 5lbs/case.  
**UPC 851133004652**



### Ham Capicola

Giacomo's ham smoked with a secret blend of Italian spices. It's a secret worth keeping.

**Deli Form:** Vacuum sealed.  
5" diameter. (2) 5lbs/case.  
**UPC 851133004492**

**SAN GIUSEPPE SALAMI CO.®**



**BY GIACOMO**

**Authentically Italian,  
no matter how you slice it.**

**San Giuseppe Salami Co.  
2172 NC-87 N  
Elon, NC, 27244**

**(336) 586-7003  
orders@sgsalami.com**



**www.salamisbymail.com**

