

EUropi

All the **excellence** on a fork



G E N E R A L C A T A L O G U E



Braglia® , flavour and genuineness of the Italian excellence.

Braglia® offers the best tradition of Italian charcuterie. High quality raw hams, national and local typical delicatessen.

First choice meats, quality of manufacturing processes, experience and care in seasoning contribute to obtain a full range of cutting charcuterie suitable for catering industry and renowned grocer's.

Braglia® merges the authenticity of tradition with the safety of modern production technologies: an excellent product both in taste and in quality!

The different cuts guarantee a large offer of meats satisfying the expectations of the most demanding customers.

Cooked Meats



Cooked ham
"Gold"

Code: BPRCPRI13
Size: whole / half / slice



Cooked ham
"Red"

Code: BPRCFE07
Size: whole / half / slice



"Grancotto" cooked
ham "Silver"

Code: BPRCGMIN
Size: whole / half



Cooked ham
"BBQ style"

Code: BPRCBRACINT
Size: whole / half



Prague type
cooked ham

Code: BPRCPRAINT
Size: whole / half



"La Mortadella"
"Braglia" Mortadella

Code: BMORLAOV5T/MS/P
Size: cylindrical, 5 kg,
ready to cut



"San Secondo"
cooked shoulder ham

Code: BSPCSSESV
Size: whole / half

Experience and
innovation for an
excellent result



Cured Meats



“Vecchia Reggio”[®]
cured boneless ham

Code: **BPRSNOSS/O**
Size: Boneless round-pressed
(whole/half/quarter)



“Don Prosciutto”
cured boneless ham

Code: **BPRSMECS/O**
Size: Boneless round-pressed
(whole/half/quarter)



Cured boneless
PDO **“Parma”** ham

Code: **BPRSPAS/O**
Size: Boneless round-pressed
(whole/half/quarter)

Meat products



Cured boneless
San Daniele ham

Cod: **BPRSSDS/O**
Size: Boneless round-pressed
(whole/half/quarter)



Local Salami (available
with both finely minced and
coarsely minced pork meat)

Cod: **BSALFELIN - BSALFIOIN**
Peso: **1 Kg whole**



Fioretto Salami is a typical product
of **Reggio Emilia**; it owes his name to
the similarity of its cubes of fat with
a flower.

The first quality lean pork has a
15% lard only!
Maturation lasts about **80-90 days**
and it is made in cold and airy rooms



“Vecchia Reggio”[®] cured
ham on-the-bone

Code: **BPRSNOSC/O**
Size: **whole**



“Don Prosciutto”
cured ham on-the-bone

Code: **BPRSMEEC/O**
Size: **whole**



Cured PDO **“Parma”**
ham on-the-bone

Code: **BPRSPAC/O**
Size: **whole**



Cured **“San Daniele”** ham
on-the-bone

Cod: **BPRSSDC/O**
Size: **whole**



Milano salami

Code: **BSALMILIN**
Size: whole/half
Weight: 4/2 kg abt.



Parma Coppa
120 days ageing

Code: **BCOPSIN**
Size: whole/half
Weight: 2/1 kg abt.



Aged speck

Code: **BSPKSIN**
Size: whole/half/slice
Weight: 5/2,5 kg. abt



Haunch tip Bresaola

Code: **BBRET/MSV**
Size: **half**
Weight: 2,5 kg. abt



Aged culatello with skin

Code: **BCULSCC**
Size: whole / half



String-tied culatello
in natural casing

Code: **BCULZIB**
Size: **whole**



Rindless Pancetta

Code: **BPANSCIN**
Available: aged rustic Pancetta with rind
wooden-slat pressed aged Pancetta with rind
Size: whole/half
Weight: 4,0/2,0 kg abt.



Calabrian Spicy sausage

Code: **XXSALSALSPFC**
Weight: 1 kg – 4 pieces / bag



Rustic Pancetta

Cod: **BPANCCARRRUSY**
Size: whole/half
Weight: 6/3 kg abt.

Braglia Technical Data sheets

Cooked Meats	Size	Product Code
Cooked ham "Gold"	whole/half/slice	BPRCPRI13 - BPRCPRI13T/M - BPRCPRI13T/Q
Cooked ham "Red"	whole/half/slice	BPRCFE07 - BPRCFE07T/M - BPRCFE07T/Q
"Grancotto" cooked ham "Silver"	whole/half	BPRCGMIN - BPRCGMT/MSV
Cooked ham "BBQ style"	whole/half	BPRCBRACINT - BPRCBRACT/MSVt
Prague type cooked ham	whole/half	BPRCPRAATINT - BPRCPRAAT/MSVt
"La Mortadella" "Braglia" Mortadella	cylindrical 5 kg ready to cut	BMORLAOV5T/MS/P
"San Secondo" cooked shoulder ham	whole/half	BSPCSSESV - BSPCSSET/MSV
Cured Meats	Size	Product Code
"Vecchia Reggio" cured boneless ham	whole/half/quarter	BPRSNOSS/O - BPRSNOSS/OT/M - BPRSNOSS/OTQ
"Don Prosciutto" cured boneless ham	whole/half/quarter	BPRMECS/O - BPRMECS/OT/M - BPRMECS/OTQ
Cured boneless PDO "Parma" ham	whole/half/quarter	BPRSPAS/O - BPRSPAS/OT/M - BPRSPAS/OTQ
"Vecchia Reggio" cured ham on-the-bone	whole	BPRSNOSC/O
"Don Prosciutto" cured ham on-the-bone	whole	BPRMECC/O
Cured PDO "Parma" ham on-the-bone	whole	BPRSPAC/O
Cured boneless "San Daniele" ham	whole/half/quarter	BPRSSDS/O - BPRSSDS/OT/M - BPRSSDS/OTQ
Cured "San Daniele" ham on-the-bone	whole	BPRSSDC/O
Aged culatello with skin	whole/half	BCULSCC - BCULSCCT/MSV
String-tied culatello in natural casing	whole 3-4 kg	BCULZIB
Meat products	Size	Product Code
Local Salami (available with both finely minced and coarsely minced pork meat)	whole 1 kg. approx	BSALFELIN - BSALFIOIN
Milano salami	whole/half	BSALMILIN - BSALMILT/MSV
Padano salami	whole/half	BSALPADIN - BSALPADT/MSV
Parma coppa - 120 days ageing	string-tied	BCOPSIN - BCOPSTSV
Rindless pancetta	whole/half	BPANSCIN - BPANSCCT/MSV
Aged rustic pancetta with rind	whole	BPANCCARRRUSq
Aged speck	whole/half/slice	BSPKSIN - BSPKST/MSV - BSPKSTSV
Haunch tip bresaola	half	BBRET/MSV
Calabrian spicy sausage	whole 1,2 kg	VPSALSALSPIN
Loose "ciccioli" (Pork Scratchings)	1 kg/500 g tray	BCICSF - BCICSF500GR
Sliced cured ham - wavy slice	100 g tray	BPRSAFVS/100
Sweet and smoked pancetta cubes	125 g tray	BPANDCUBSVc - BPANACUBSVc
Sausage meat	1-2 kg approx.	BPESSALSBU
Minced lard	1-2 kg bag	BLARMBU
Pre-cooked cotechino	0,5 kg approx.	BCOTECHINOPRESVn
Skinned cooked ham for toast	3 kg approx.	BSPCSC22
Cooked shin	whole 700 g	BSTICSVn
Pre-cooked (trotter)	1 kg approx.	BZAMPONEPRESV
Aged pancetta with rind	whole/half	BPANCCARRm - BPANCCARRTSV
Horseshoe shaped Calabrian spicy sauce	400 g	XXSALSALSPFC
Wooden-slat pressed aged Pancetta with rind	whole	BPANCCSTC

EUROPI

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