

LINEA LUXURY **Q+**



ci vuole passione



**PRODUCTS**  
CATALOGUE



## WE'VE BEEN BREEDING AND PRODUCING SINCE 1951

The story of Salumificio Pedrazzoli is the story of our family. The company was established in 1951 following our grandfather's idea who, from being employed in a deli shop decided to create his own company. For generations our family has bred pigs and produced cured meats in line with the Italian Butchery tradition.

Still today, our way of production has no secrets: curing time, choice of raw materials and our Passion. In our way of production, still by hand, the technology hasn't passed over the quality of raw materials and the work of men.

We have always been one of the few in Italy to be both breeders and producers, so we are one of a kind.

What mainly stands out is the integrated and closed-loop chain made of breeding farms of the Pedrazzoli family. This allows a strict chain control, that means the highest food safety and product quality.

All our products are obtained from 100% Italian pigs that are bred free on land near the company. This way, we can grant both a zero miles production, respecting the environment and the wellness of the pig that is grown free and fed naturally. This is the main point of our philosophy of breeding.





## THE ORIGINS

The Q + line is created to combine the “know-how” of the tradition of the places of origin of Salumificio Pedrazzoli -San Giovanni del Dosso in the province of Mantua, a place characterized by a long gastronomic tradition - with the continuous research of innovative processes and with the selection of the best raw materials, in order to obtain products of the highest quality.

The precious raw materials (only meat coming from heavy pigs of Italian origin and of over 200kg of weight) and the attention to details in products and in their packaging also, together with the long seasoning and the constant daily control of the whole supply chain, make this luxury line absolutely unique in its kind.

The link with the territory of origin is strong: the names of the products, such as the Padus salami - a Latin noun to indicate the Po river - or the Gabbianella salami – a little place of Mantua - recall the humid places and the misty atmospheres in honor of the farming tradition from which they come from. A connection that recurs in the name, but above all in the tastes, that includes all the history of the slaughtering tradition.

“All Padus salamis in production are numbered, just like the finest bottles”, the labelling is entirely dedicated to the transparency of the 100% Italian origin of pork meat, only from breeding farms owned by the family. Pieces are identified with a number, allowing the customer to trace the whole life of the product.

Emblem of the exclusive handmade way with which Pedrazzoli produces , the Q + line is a limited edition production.



LUXURY  
LINE



*luxury food*

Dedicated to people searching for excellence, Q+ is a collection of exclusive products and limited production.

The Q+ line is characterized by a fine handmade production and an old butchery tradition, that combine together giving value to a modern and elegant packaging... very innovative indeed.

Salumificio Pedrazzoli presents in this line its best products, obtained thanks to their butchery experience and the research for highest quality taste and genuiness.

By the excellence of very ripened meat-coming from pigs more than 200 kg weight and by a minimum granted shelf life- it has born the Q+ line: extra and limited production of salami; a sensorial homage to the humid territories of our area "Pianura Padana, ambassador of an unmistakable and unique taste, whose product names evoke.

Finally, the careful attention for packaging and the elegant material, makes the Q+ line appealing to see further to be good in taste.

Salumificio  
**Pedrazzoli**<sup>®</sup>





cod. 11500



IT DOES NOT CONTAIN MILK BY-PRODUCTS

SUGAR FREE

GLUTEN FREE

**Mince:** large  
**Casing:** natural  
**Flavour:** slightly garlic-flavoured

approx. 1,2-1,5 kgs  
packing in carton 10 kgs:  
5 pcs per box with tubebox  
10 pcs per box without tubebox

**Minimum ripening period:**  
**5 months**

Il Padus - Salame



cod. 11501



IT DOES NOT CONTAIN MILK BY-PRODUCTS

GLUTEN FREE

"La Gabbianella" salame extra-long

**Mince:** medium  
**Casing:** natural  
**Flavour:** mild

approx. 3-4 kgs  
Sold loose with trencher and packed in yellow paper  
Packing: 1 piece

**Minimum ripening period:**  
**3 months**

La Gabbianella - Salame extra



cod. 11600



WITHOUT ADDITIONAL POLYPHOSPHATES

WITHOUT TASTINESS EXALTING AGENTS

IT DOES NOT CONTAIN MILK BY-PRODUCTS

GLUTEN FREE

pork neck with spices  
**Flavour:** mild

approx. 2-2,5 kgs  
packing in carton 5 kgs:  
2 pcs per box

La Gonzaghetta - Coppa alle erbe



cod. 11710



IT DOES NOT CONTAIN MILK-BY-PRODUCTS

NO NITRITES OR NITRATES ADDED

SUGAR FREE

WITHOUT ANTIOXIDANTS

GLUTEN FREE

Black peppered Lard  
**Flavour:** mild and spicy

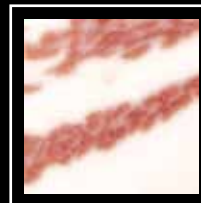
approx. 2 kgs  
packing in carton 5 kgs:  
4 pcs per box

**Minimum ripening period:**  
**6 months**

Quattro case - Lardo al pepe nero



cod. 11700



IT DOES NOT CONTAIN MILK-BY-PRODUCTS

GLUTEN FREE

"Il Carrobbio" seasoned pig's cheek lard  
**Flavour:** delicate with spicy aftertaste

approx. 1,5 kgs  
packing in carton 5 kgs:  
4 pcs per box

**minimum ripening period:**  
**3 months**

Il Carrobbio - Guanciale stagionato



cod. 11601



IT DOES NOT CONTAIN MILK-BY-PRODUCTS

WITHOUT TASTINESS EXALTING AGENTS

SUGAR FREE

GLUTEN FREE

"Il Cantone" Zampone cooked in natural way  
**Flavour:** typical with mild note

approx. 0,5 kgs  
packing in box: 6 pcs

**Cooking process:**  
in water without covering with natural weight loss.

Il Cantone - Zampone cotto al naturale





cod. 11602



WITHOUT ADDITIONAL  
POLYPHOSPHATES  
WITHOUT TESTINESS EXALTING AGENTS  
IT DOES NOT CONTAIN  
PRESERVATIVES  
GLUTEN FREE

Knuckle cooked in natural way

**Flavour:** typical, spicy

**Cooking:** out of the bag with decrease of natural weight.

approx. 0,5 kgs- medium weight-packing in box: 6 pcs

Il Pampano - Stinco cotto al naturale



cod. 11850



WITHOUT TESTINESS EXALTING AGENTS  
IT DOES NOT CONTAIN  
PRESERVATIVES  
GLUTEN FREE

approx. 4/5 kgs  
packing in carton 5 kgs: 1 piece

packing in black box: 2 piece

**Minimum ripening period:**

**15 months in winter - 20 months in summer**

**Without casing, under vacuum**

Le Valli - Culatello



cod. 11603



WITH ADDITIONAL HONEY  
WITHOUT ADDITIONAL  
POLYPHOSPHATES  
WITHOUT TESTINESS EXALTING AGENTS  
GLUTEN FREE

**Flavour:** mild

**Classification:** cooked ham of high quality

approx. 10/11 kgs

packing in carton 10 kgs:

1 pcs per box

- selected among the best italian thighs of over 200 kgs pigs
- hand-tied and hand sewn.

Il Tramuschio - Prosciutto Cotto



cod. 11800



Parma ham with bone

approx. 10+ kgs

packing in black box: 1 piece

**Minimo ripening period: 24 months**

Il Poggio - Prosciutto Parma 24 mesi



cod. 11802



Parma ham with bone

approx. 10+ kgs

packing in black box: 1 piece

**Minimo ripening period: 30 months**

Il Poggio - Prosciutto Parma 30 mesi



cod. 11803



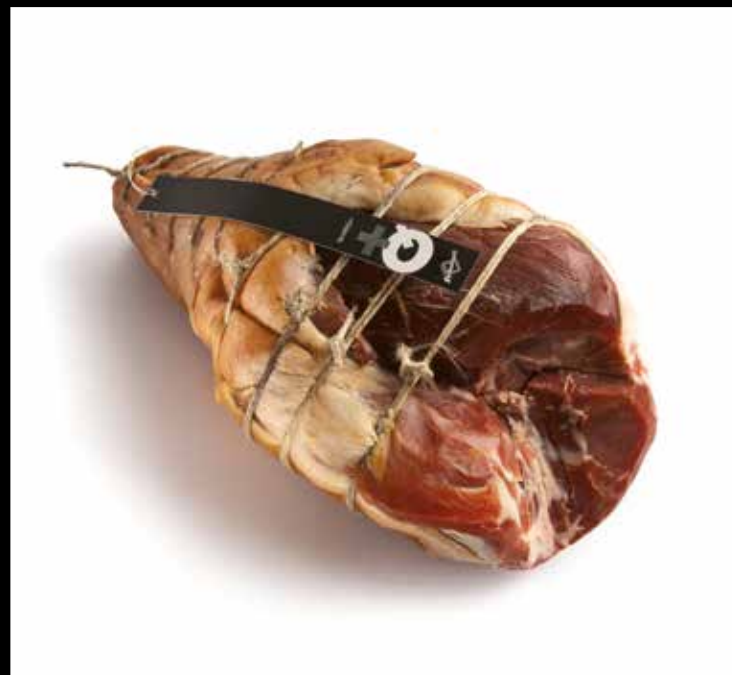
Parma ham with bone

approx. 10+ kgs

packing in black box: 1 piece

**Minimo ripening period: 36 months**

Il Poggio - Prosciutto Parma 36 mesi



Parma ham without bone

**Make a reservation to bone Your ham**

To guarantee a higher quality and freshness of your Parma ham Pedrazzoli proposes you to bone the ham and then to tie it up manually. This processing gives the product more artisan appearance and recalls traditional uses, maintaining all at once sensorial and gustatory features of this first rate product.

approx. 8+ kgs  
Packing in black box: 1 piece

**Minimum ripening period: 24/36 months**

Il Poggio - Prosciutto di Parma disossato



cod. 11804



San Daniele ham with bone

approx. 10+ kgs  
packing in havana box: 1 piece

**Minimo ripening period: 20 months**

Il Dosso - Prosciutto S. Daniele 20 mesi



cod. 11804



S.Daniele ham without bone

**Make a reservation to bone Your ham**

To guarantee a higher quality and freshness of your S.Daniele ham Pedrazzoli proposes you to bone the ham and then to tie it up manually. This processing gives the product more artisan appearance and recalls traditional uses, maintaining all at once sensorial and gustatory features of this first rate product.

approx. 8+ kgs  
Packing in black box: 1 piece

**Minimum ripening period: 20 months**

Il Dosso - 20 mesi disossato



cod. 80025



**Wooden or steel clamp with Q+ brand**  
Packing in lithograph black box

La Morsa Q+



cod. 80026



**Knives set in japanese steel (3 pcs)**  
Knife for Hame- knife for boning- Small steel

Il set di coltelli Q+



cod. 80027



**T-shirt for man**  
loose

**T-shirt for woman**  
loose

T-shirt Pedrazzoli





cod. 80030



Wooden cutting boards

Taglieri in corteccia



All products from Q+ line are delivered in boxes.

On request we create also a mix composition with at least 5 kgs of product per box.

Le Scatole



All products from Q+ line are delivered in boxes.

On request we create also a mix composition with at least 5 kgs of product per box.

Le Scatole avana







**100%**  
**Suino**  
**Italiano**

## **black pork** **from Parma**







The top of the exclusiveness of the Q+ is undoubtedly represented by the range of products from the Black Porck, a particular rare and native race of pigs that is bred free on the Apennines between Lombardy and Emilia.


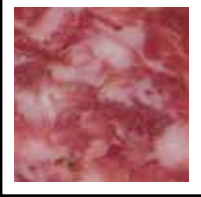

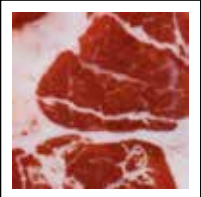


The recovery of this race is like travelling back in time during the roman Empire, where the black pig has its origin.

Characterized by black coat and long wattles, the black pigs live free in the wild for approximately 2 years in the woods of Parma hills. The seasoning and ripening period require long time: more than 6 months for the salame and more than 24 months for the raw ham. All these characteristics- from breeding to production- give to this range of product included in the Q+ line unique features and of the highest quality.

*Salumificio*  
**Pedrazzoli®**



	<p>cod. 12800</p>  <p>Row ham</p> <p>weight kgs 10+ product with bone packing in Havana box: 1 piece</p> <p><b>Minimum ripening period:</b> 24/30 months</p>	Il Poggio - Crudo nero di Parma
	<p>cod. 12500</p>  <p><b>IT DOES NOT CONTAIN MILK-BY PRODUCTS</b> <b>SUGAR FREE</b> <b>GLUTEN FREE</b></p> <p><b>Mince:</b> big size <b>Casing:</b> natural <b>Flavour:</b> decided and rustic taste with a note of cellar.</p> <p>approx. 1,2-1,5 kgs packing in carton 10 kgs: 5 pcs per box with tubebox 10 pcs per box without tubebox</p> <p><b>Minimum ripening period:</b> 6 months</p>	Il Padus - Salame di maiale nero
	<p>cod. 12700</p>  <p><b>IT DOES NOT CONTAIN MILK-BY PRODUCTS</b> <b>GLUTEN FREE</b></p> <p><b>Flavour:</b> dainty</p> <p><b>Code 12700</b> approx. 3 kgs packing in carton 10 kgs: 3 pcs per box</p> <p><b>Minimum ripening period:</b> 3 months</p>	La Nera "pancette di maiale nero"

	<p>cod. 10707</p>  <p><b>IT DOES NOT CONTAIN MILK-BY PRODUCTS</b> <b>GLUTEN FREE</b></p> <p>Sausage from black pork</p> <p><b>Flavour:</b> mild</p> <p>Packing in vacuum, 4 pieces per sack approx. 0,4 kgs packing in carton 5 kgs: 16 pcs</p>	La Salsiccia di maiale nero di Parma
	<p>cod. 12702</p>  <p><b>IT DOES NOT CONTAIN MILK-BY PRODUCTS</b> <b>SUGAR FREE</b> <b>GLUTEN FREE</b></p> <p><b>Casing:</b> natural <b>Flavour:</b> rustic taste with a note of cellar</p> <p>approx. 2,5/3 kgs packing in carton 5 kgs: 2 pcs</p> <p><b>Minimum ripening period:</b> 5 months</p>	Il Coppone di maiale nero
	<p>cod. 12601</p>  <p><b>IT DOES NOT CONTAIN ADDITIONAL POLYPHOSPHATES</b> <b>WITHOUT ANTIOXIDANTS ADDED</b> <b>IT DOES NOT CONTAIN MILK-BY PRODUCTS</b> <b>GLUTEN FREE</b></p> <p><b>Casing:</b> natural <b>Flavour:</b> mild, spicy</p> <p>approx. 10/12 kgs packing in tubebox: 1 pcs</p>	La Mirandola - Mortadella di nero

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