



puopolo

artisan salumi



Product catalogue

2023



We create gourmet handcrafted salami and air-dried cured meats

Since 1978 the Puopolo family have been making authentic Italian smallgoods in Australia. Migrating from a small town in Southern Italy, Vitangelo and his sons Nick and Chris served their local community with centuries-old recipes.

In the 1990s the family moved from a small butcher's shop in Geelong to a purpose-built facility in Laverton North. They maintained their relationships with Victorian farmers and continued to use a special blend of tradition and skill to retain the distinctive flavours of their little corner of Italy.



Customers can be assured that Puopolo Artisan Salumi uses 100% Australian pork and beef which is all sourced from Victoria

Today, Nick's sons Vito and Michael have built on their family legacy to develop a range of handcrafted salami and air-cured meats. They make their products using traditional fermentation methods, used in Europe for centuries, then dry age their salumi like a fine wine or cheese. This ensures that their products have a good bite, a unique aroma, and a delicious flavour.

Puopolo Artisan Salumi is handmade in Melbourne using techniques passed down through the generations. The family is committed to supporting local farmers and continuing to nurture relationships with trusted suppliers that have been formed over decades. The Puopolo family trusts you will enjoy their authentic slice of Europe.



Our range

set weight salami



set weight

CACCIATORE mild salami



Our mild cacciatore is a coarse cut salami that has a distinctive pepper and sweet paprika flavour. Its intensity makes it perfect for a platter, matched with a firm cheddar cheese and a glass of white wine.

Aged for a minimum of 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| NET WEIGHT | 200G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |



set weight

FELINO wine infused mild salami



A fine cut salami, our Felino originates from the town of Felino near Parma. The addition of white wine to the recipe gives a sweetness that makes Felino perfect for eating on its own or paired with some bubbles.

Aged for a minimum of 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| NET WEIGHT | 200G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |





Our Finocchiona (fennel) salami is made from the classic combination of pork and whole fennel seeds. Sweet, perfumed, and complex, it is delicious with a sweet white wine, and brings an extra dimension to a traditional Italian panino.

Aged for 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| NET WEIGHT | 200G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |



Our Hungarian salami is smoked over beechwood, and is flavoured with sweet paprika, garlic and black pepper. It is perfect with a red or fortified wine, alongside a grazing platter.

Aged for 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| NET WEIGHT | 200G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |





set weight

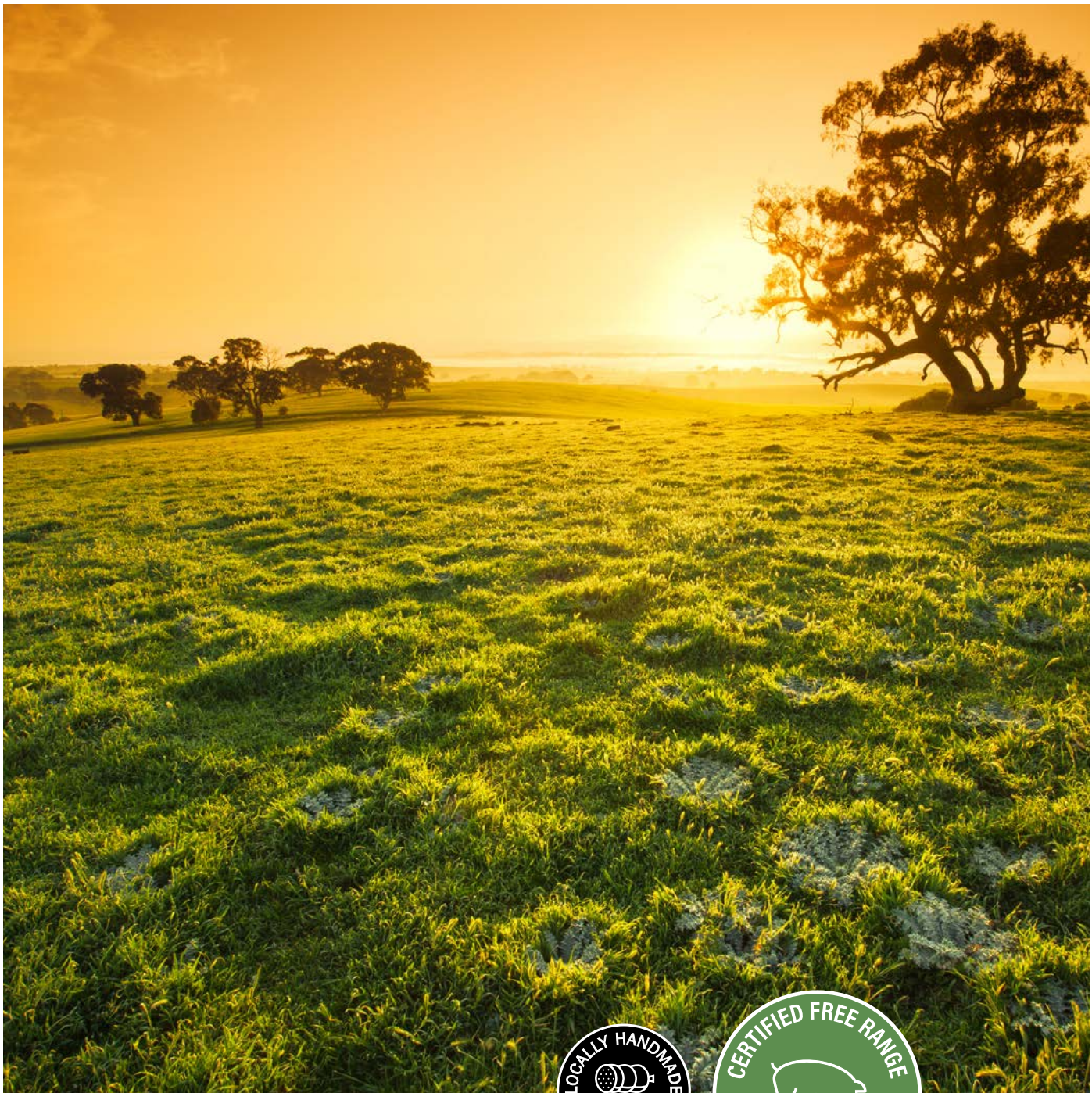
CACCIATORE hot salami



Our hot Cacciatore is made with two types of chilli. It has a great bite and texture, enhanced by an enticing aroma. Perfect for eating on a pizza, or with a cold beer and some snacks.

Aged for 30 days.
UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| NET WEIGHT | 200G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |



FREE RANGE special edition





Commitment to quality starts from sourcing the best ingredients locally

100% free range Victorian pork, high quality ingredients, handmade production, quality control, ageing process: this is our commitment to quality, this is what makes us create mouth-watering products.

The Farms from which we source our free-range pigs are located in the cool, temperate grassland of Western Victoria, 150 kilometres west of Melbourne, between Ballarat and Geelong. This represents the ideal environment for growing Landrace and Duroc pig breeds, used in our products.

It is estimated that only 5% of Australia's pork is Free Range. The pigs spend their day foraging on pasture grass in stress-free paddocks, their diet also comprises wheat and barley grown in the local area and are raised without the use of hormones and growth promotants. When pigs are raised on pasture, with access to natural forage and plenty of sunshine, their meat and fat is also richer in micronutrients, which gives the meat it's unique flavour and texture.



set weight

SALAMINO
Mild Calabrese Style

Our Free Range Salamino is made with 100% Victorian Free range pork. The addition of a mild Calabrian sauce, directly imported from Italy is made with ripe mild Calabrian chilli peppers, which gives a sweet note and distinctive flavour and shade. Made using traditional methods, it is perfect on any antipasto board with cheese and bread.

Aged for a minimum of 30 days.
UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| NET WEIGHT | 200G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |





set weight

SALAMINO Hot Calabrese Style

Our Free Range Salamino is made with 100% Victorian Free range pork. The addition of a hot Calabrian sauce, directly imported from Italy made with ripe Hot Calabrian chilli peppers, gives a deep spicy note with a distinctive look, flavour and shade. Made using traditional methods, it is perfect for eating on a pizza, or just simply to enjoy on its own with bread and a cold beer.

Aged for a minimum of 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| NET WEIGHT | 200G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |



set weight

SALAMINO Australian Black Truffle

Our Free range Salamino Australian Black truffle is a treat for all the connoisseurs, made using the finest free-range Australian Pork and precious Australian Black Truffles. The unique texture and aroma make this salamino the focal point on your charcuterie board, perfect to pair with some bubbles or firm white wine.

Aged for a minimum of 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| NET WEIGHT | 200G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |



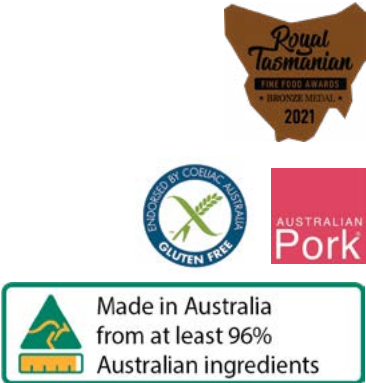
cooked salumi



PROSCIUTTO COTTO HALF cooked ham

Our Prosciutto Cotto, or Italian style ‘cooked’ ham, is made from a whole boneless pork leg, cured and gently baked. Its sweet, unsmoked flavour and aroma make it perfect for a traditional ham sandwich, on pizza or accompanying a ploughman’s lunch.
Slow cooked for a minimum of 10 hours.

| | |
|------------------|------|
| AVERAGE WEIGHT | 3KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 4 |
| TYPE OF MEAT | PORK |





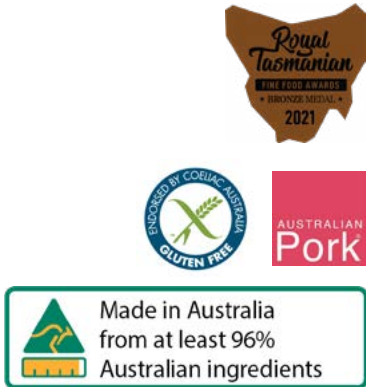
MORTADELLA

plain

Our Mortadella is flavoured with white wine and pepper. Made to a traditional Italian recipe, that combines pork and beef with spices, mortadella has a unique aroma and a smooth texture. It is perfect in a panini, or on its own.

Slow cooked for a minimum of 16 hours.

| | |
|------------------|-------------|
| AVERAGE WEIGHT | 4KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 2 |
| TYPE OF MEAT | PORK & BEEF |



MORTADELLA

with black peppercorn

Our Mortadella is flavoured with white wine and pepper. Made to a traditional Italian recipe, that combines pork and beef with spices, mortadella has a unique aroma and a smooth texture. It is perfect in a panini, or on its own.

Slow cooked for a minimum of 16 hours.

| | |
|------------------|-------------|
| AVERAGE WEIGHT | 4KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 2 |
| TYPE OF MEAT | PORK & BEEF |



salami



A fine cut salami, our Felino originates from the town of Felino near Parma. The addition of white wine to the recipe gives a sweetness that makes Felino perfect for eating on its own or paired with some bubbles.

Aged for a minimum of 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 900G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 12 |
| TYPE OF MEAT | PORK |





TRUFFLE FELINO

with fresh black truffles from Western Australia

A fine cut salami, our Felino originates from the town of Felino near Parma. The addition of white wine and fresh black truffles from Western Australia to the recipe gives a sweetness that makes Felino perfect for eating on its own or paired with some bubbles.

Aged for a minimum of 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 900G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 12 |
| TYPE OF MEAT | PORK |



CASALINGO SMALL

mild salami

Our Casalingo is made with premium coarse cut pork, pepper and spices. This traditional salami is perfect on its own, on an antipasto platter or alongside a glass of bubbles.

Aged for 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 880G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 12 |
| TYPE OF MEAT | PORK |





Our Casalingo is made with premium coarse cut pork, pepper and spices. This traditional salami is perfect on its own, on an antipasto platter or alongside a glass of bubbles.

Aged for 60 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 2.6KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 4 |
| TYPE OF MEAT | PORK |



Our Finocchiona (fennel) salami is made from the classic combination of pork and whole fennel seeds. Sweet, perfumed, and complex, it is delicious with a sweet white wine, and brings an extra dimension to a traditional Italian panino.

Aged for 60 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 2.6KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 4 |
| TYPE OF MEAT | PORK |





HUNGARIAN SMALL smoked salami

Our Hungarian salami is smoked over beechwood, and is flavoured with sweet paprika, garlic and black pepper. It is perfect with a red or fortified wine, alongside a grazing platter.

Aged for 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 880G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 12 |
| TYPE OF MEAT | PORK |



HUNGARIAN smoked salami

Our Hungarian salami is smoked over beechwood, and is flavoured with sweet paprika, garlic and black pepper. It is perfect with a red or fortified wine, alongside a grazing platter.

Aged for 60 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.5KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 6 |
| TYPE OF MEAT | PORK |





SOPRESSATA SMALL hot salami

Our hot Sopressata features the delicious combination of chilli and paprika. A traditional southern Italian recipe, Sopressata is perfect with bread and cheese, or to give a hit of spice to your cooking.

Aged for 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 880G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 12 |
| TYPE OF MEAT | PORK |



SOPRESSATA hot salami

Our hot Sopressata features the delicious combination of chilli and paprika. A traditional southern Italian recipe, Sopressata is perfect with bread and cheese, or to give a hit of spice to your cooking.

Aged for 60 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 2.6KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 4 |
| TYPE OF MEAT | PORK |





GOURMET SOPRESSATA hot salami

Our hot Sopressata features the delicious combination of chilli and paprika. A traditional southern Italian recipe, Sopressata is perfect with bread and cheese, or to give a hit of spice to your cooking.

Aged for 60 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.5KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 6 |
| TYPE OF MEAT | PORK |



BOCCONCINI mild salami

Bocconcini means 'little mouthful', and that is exactly how you should enjoy it! This tasty salami is full of flavour, with whole fennel seeds and a firm bite. Made using traditional methods, it is perfect on an antipasto board with cheese and bread.

Aged for 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.3KG |
| UNITS PER PACK | 16 |
| PACKS PER CARTON | 4 |
| TYPE OF MEAT | PORK |





BOCCONCINI hot salami

Our hot Bocconcini is full of flavour and is made using traditional methods. This 'little mouthful' is perfect on an antipasto board with cheese and bread.

Aged for 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.3KG |
| UNITS PER PACK | 16 |
| PACKS PER CARTON | 4 |
| TYPE OF MEAT | PORK |



CACCIATORE mild salami

Our mild Cacciatore is a coarse cut salami that has a distinctive pepper and sweet paprika flavour. Its intensity makes it perfect for a platter, matched with a firm cheddar cheese and a glass of white wine.

Aged for a minimum of 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.6KG |
| UNITS PER PACK | 8 |
| PACKS PER CARTON | 4 |
| TYPE OF MEAT | PORK |





Our Finocchiona (fennel) salami is made from the classic combination of pork and whole fennel seeds. Sweet, perfumed, and complex, it is delicious with a sweet white wine, and brings an extra dimension to a traditional Italian panino.

Aged for 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.6KG |
| UNITS PER PACK | 8 |
| PACKS PER CARTON | 4 |
| TYPE OF MEAT | PORK |



Our hot Cacciatore is made with two types of chilli. It has a great bite and texture, enhanced by an enticing aroma. Perfect for eating on a pizza, or with a cold beer and some snacks.

Aged for 30 days.

UCFM (Uncooked Fermented Meat), NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.6KG |
| UNITS PER PACK | 8 |
| PACKS PER CARTON | 4 |
| TYPE OF MEAT | PORK |



cured meats



Our traditional Italian Pancetta is made from dry cured pork belly. Its flavour is intense yet sweet and has been known as 'Italian bacon'. Perfect as a simple snack with bread, or for cooking authentic Italian dishes. Our pancetta comes as both hot and mild.

Aged for 40 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.5KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 6 |
| TYPE OF MEAT | PORK |





PANCETTA hot cured meat

Our traditional Italian pancetta is made from dry cured pork belly. Its flavour is intense yet sweet and has been known as 'Italian bacon'. Perfect as a simple snack with bread, or for cooking authentic Italian dishes. Our pancetta comes as both hot and mild.

Aged for 40 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.5KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 6 |
| TYPE OF MEAT | PORK |



PANCETTA PORTION mild cured meat

Our traditional Italian Pancetta is made from dry cured pork belly. Its flavour is intense yet sweet and has been known as 'Italian bacon'. Perfect as a simple snack with bread, or for cooking authentic Italian dishes. Our pancetta comes as both hot and mild.

Aged for 40 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 300G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |





40
days
aged

PANCETTA PORTION

hot cured meat

Our traditional Italian Pancetta is made from dry cured pork belly. Its flavour is intense yet sweet and has been known as 'Italian bacon'. Perfect as a simple snack with bread, or for cooking authentic Italian dishes. Our pancetta comes as both hot and mild.

Aged for 40 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 300G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |



90
days
aged

PANCETTA ROUND

mild cured meat

Our traditional Italian Pancetta is made from dry cured pork belly. Its flavour is intense yet sweet and has been known as 'Italian bacon'. Perfect as a simple snack with bread, or for cooking authentic Italian dishes. Our pancetta comes as both hot and mild.

Aged for 90 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 3KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 6 |
| TYPE OF MEAT | PORK |





Our traditional Italian Pancetta is made from dry cured pork belly. Its flavour is intense yet sweet and has been known as 'Italian bacon.' Perfect as a simple snack with bread, or for cooking authentic Italian dishes. Our pancetta comes as both hot and mild.

Aged for 90 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 3KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 6 |
| TYPE OF MEAT | PORK |



Our guanciale is made from pork jowl, dry cured with salt and pepper. With a fuller flavour than pancetta and traditionally high in fat, a little goes a long way. It is traditionally used in pasta dishes such as amatriciana or carbonara, where it imparts a distinctive pork taste.

Aged for 40 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|-------|
| AVERAGE WEIGHT | 1.5KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 5 |
| TYPE OF MEAT | PORK |





Our Capocollo is whole pork neck, dry cured with salt and pepper. Easy to eat with a beautiful texture and bite, it is perfect on a platter or even on pizza. Our capocollo comes as both hot and mild.

Aged for 90 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 990G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |



Our Capocollo is whole pork neck, dry cured with salt and pepper. Easy to eat with a beautiful texture and bite, it is perfect on a platter or even on pizza. Our capocollo comes as both hot and mild.

Aged for 90 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 990G |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | PORK |





BRESAOLA

dry cured meat

Our Bresaola is made from topside beef. Sourced from Northern Victoria, this dry cured meat is seasoned with delicate spices. It has a smooth texture and a flavour perfect for serving Carpaccio alongside fresh cheeses.

Aged for 90 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 2KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 8 |
| TYPE OF MEAT | BEEF |



SPECK

smoked pork

Our Speck is made from boneless whole pork leg prepared the traditional way by our highly skilled butchers. It is then dry cured with salt and pepper, gently smoked with beechwood and aged. Its intense flavour is perfect served fresh in a wrap for lunch, or alongside cheese and a sweet dry white wine.

Aged for 120 days.

Cured, air dried whole muscle, NOT heat treated

| | |
|------------------|------|
| AVERAGE WEIGHT | 2KG |
| UNITS PER PACK | 1 |
| UNITS PER CARTON | 3 |
| TYPE OF MEAT | PORK |



salami
cured meat
cooked salumi



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