

Paganoni®

Bresaola, naturalmente.





QUALITY: OUR PROMISE, YOUR ASSURANCE.

OUR BRAND IS SYNONYMOUS
OF QUALITY AND RELIABILITY.
WE ARE A COMPANY FOCUSED ON CONTINUOUS IMPROVEMENT
AND FOR THIS REASON WE DON'T ADMIT SHORTCUT AND ARTIFICES
BUT ONLY COMMITMENT, SACRIFICE AND PATIENCE.

WE ALWAYS GIVE OUR BEST,
AND EVEN WHEN THE BEST IS NOT ENOUGH,
WE ARE BY YOUR SIDE TO FIND
THE RIGHT SOLUTION TOGETHER.

WE REJECT COMPROMISES,
BECAUSE WE WANT TO APPEAR AS WE REALLY ARE.
IN OUR PRODUCT, WE PUT PASSION,
COMMITMENT AND EXPERIENCE.
BECAUSE WE KNOW THE VALUE
OF A PROMISE AND WE'LL KEEP IT.

Paganon

Selezione
Privilege

Paganoni®

Bresaola, naturalmente.



Selezione
Privilege

Maestosa

Our family reserve. Passion and experience, the secrets of this delicacy.

There are family recipes, passed down from generation to generation, following traditional processing methods. Maestosa – Selezione Privilege, with its imposing size, owes its sumptuous delicacy to respect of traditions, to the care and knowledge with which we select and process each individual piece of the topside. A true “family reserve” which brings to the table our history and passion for quality, which has always distinguished us. Majestic, down to the final slice.

RAW MATERIALS

Fresh meats selected, piece by piece, amongst the most sought after European beef cattle like, Piedmontese, Garonnaise and Limousin.

PRODUCT CHARACTERISTICS

Trademark pending product obtained from the heart of the topside, trimmed by hand. Traditional recipe.

APPEARANCE

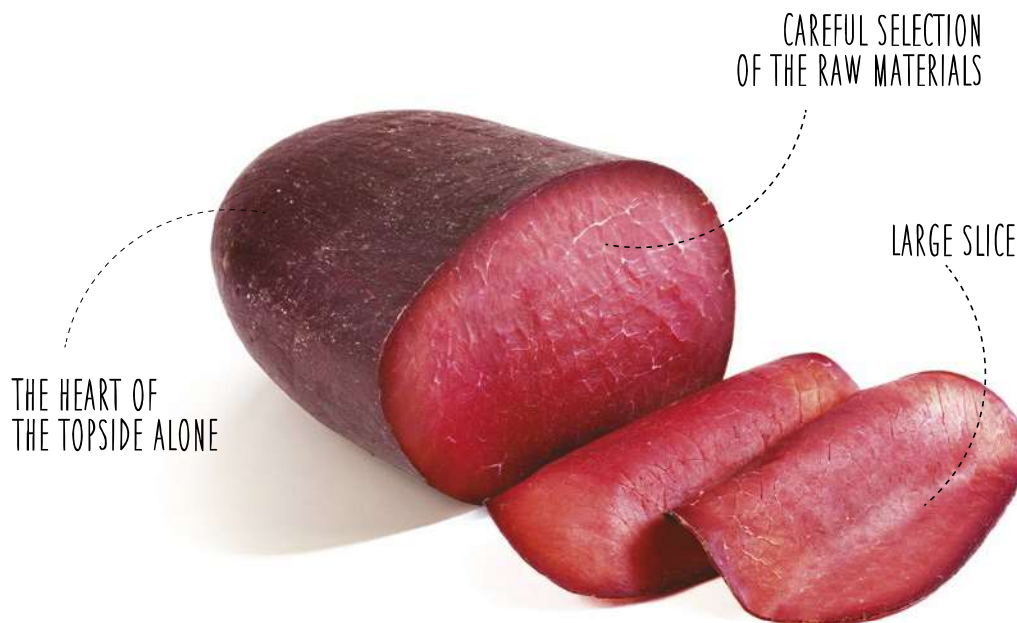
Size > 6 kg, original shape of the single piece, rounded by trimming.

COMMERCIAL CHARACTERISTICS

Distributed without packaging or vacuum packaged, exclusively whole.

Packed in lithographed cloth bag.

Minimum Shelf Life packaged product 120 days.



Paganoni®
Bresaola, naturalmente.



DISCOVER THE WHOLE RANGE ON WWW.PAGANONI.COM

Gran Bresola[®]

il gioiello della tavola

Paganoni[®]

Bresaola, naturalmente.



Gran Bresola®

il gioiello della tavola



Make way for Her Majesty.

GranBresaola® Paganoni is our pride and joy. It owes its very high quality to the best beef exclusively selected within European farms and rigorously processed fresh. It is a product with extraordinary organoleptic qualities also thanks to its perfect seasoning, controlled with maximum care and attention in all its phases. Selected by Gambero Rosso as the best bresaola.

RAW MATERIALS

Fresh European beef.

PRODUCT CHARACTERISTICS

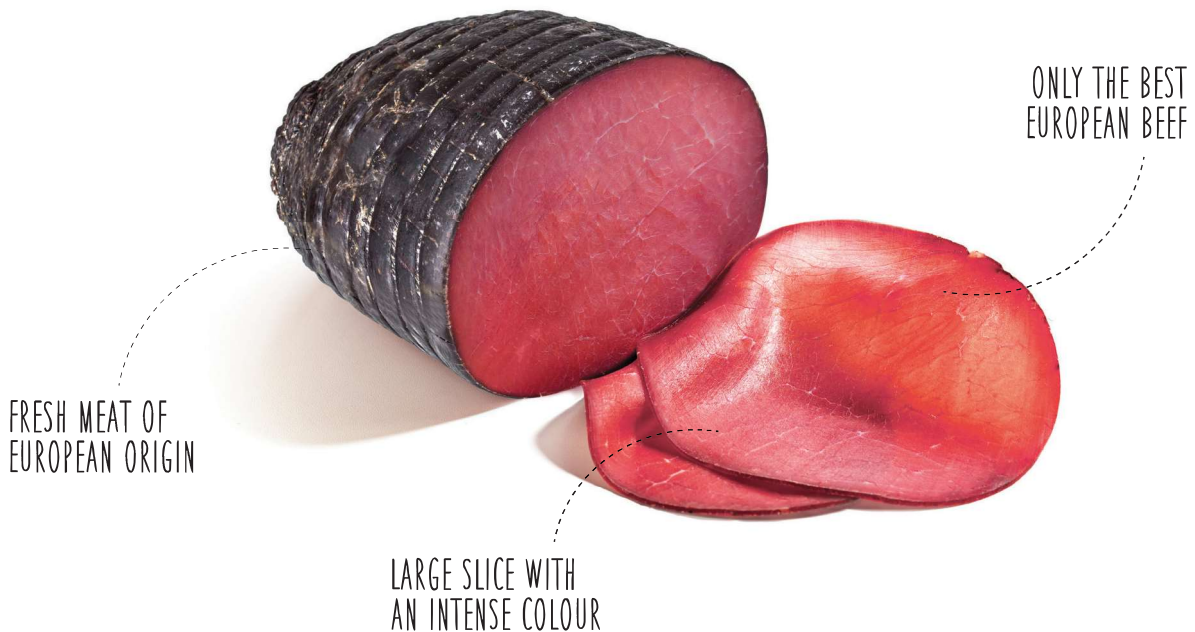
Trademark pending product obtained from the processing of a large size topside, selected and trimmed by hand by expert personnel, traditional dry salting, drying and slow seasoning.

APPEARANCE

Large size > 6 Kg, rounded shape, strong red colour.

COMMERCIAL CHARACTERISTICS

Distributed without packaging or vacuum packaged, exclusively whole. Minimum Shelf Life packaged product 120 days.



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LA CHIANINA

THE QUEEN OF MEATS

Paganoni[®]

Bresaola, naturalmente.



LA CHIANINA

The queen of meats.

The Chianina, already greatly appreciated by lovers of Florentine steak, is one of the noblest and most prestigious Italian cattle breeds, thanks to the excellence of its fibers that render it so soft to the palate. For our bresaola, we only use real Chianina meat, and it shows. We work the core of the top round, being rigorously fresh, to ensure each slice is of a lightweight texture and irresistible taste.

INGREDIENTS

Fresh meat from the Italian Chianina breed of cattle.

PRODUCT CHARACTERISTICS

Our products are obtained from the core of the top round, hand-trimmed by experienced personnel.

Dry salting and slow curing.

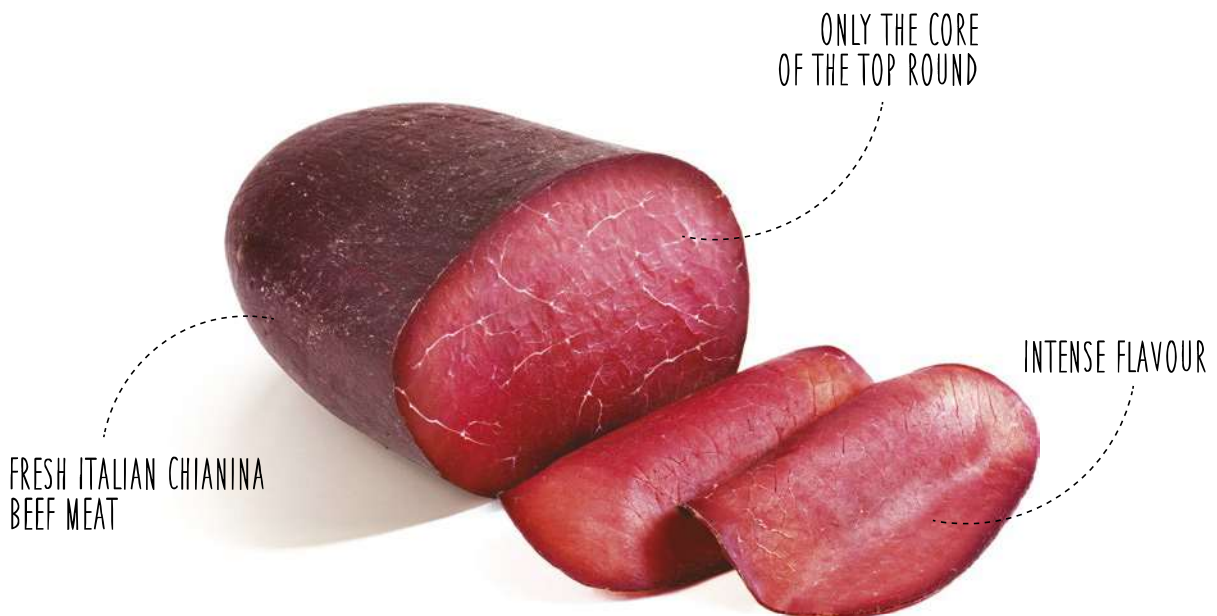
APPEARANCE

Average size 6 Kg, slightly squared cylindrical shape, intense red colour with slight marbling.

COMMERCIAL CHARACTERISTICS

Distributed au naturel or vacuum packaged, whole or sliced.

Best-by Date of packaged product 120 days.



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Bresaola, naturalmente.



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Paganoni[®]
Bresaola, naturalmente.





Only the heart of bresaola

The smooth, round and measured slice of Rosa delle Alpi® comes from the particular way the meat, selected within the best European farms, is processed. Excellent beef bresaola, trimmed by hand by expert personnel, it owes its characteristic colour to processing the heart of the topside alone.

RAW MATERIALS

Carefully selected fresh European meats.

PRODUCT CHARACTERISTICS

Trademark pending product obtained from the heart of the topside, trimmed by hand by expert personnel, dry salted and seasoned slowly.

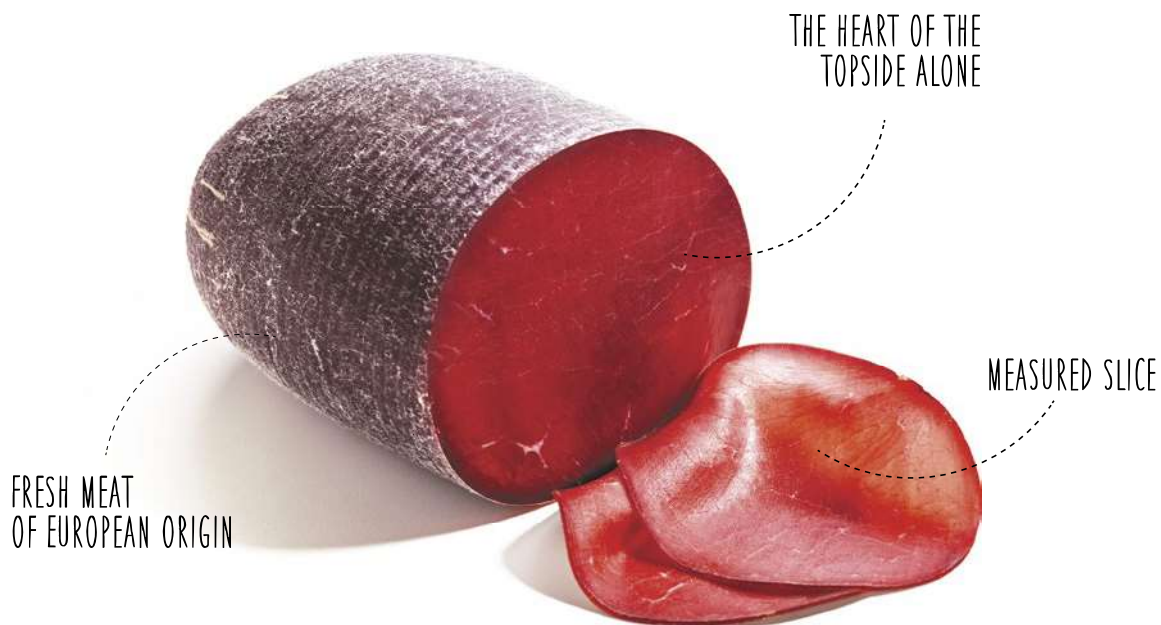
APPEARANCE

Average size 4 Kg, measured cylindrical shape, light red and without significant marbling of fat.

COMMERCIAL CHARACTERISTICS

Distributed without packaging, vacuum packaged (whole or in slices) or pre-sliced in protective atmosphere (various formats).

Minimum Shelf Life packaged product 120 days, pre-sliced 75 days.



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BRESAOLA DELLA VALTELLINA



Paganoni®
Bresaola, naturalmente.



BRESAOLA DELLA VALTELLINA I.G.P

Unmistakeable and original.

Our bresaola IGP is protected by the consortium of producers of "Bresaola della Valtellina", which our company belongs to, guaranteeing its high quality. The Climatic conditions and the particular shape of the valley are the secret of a protected designation of origin product with a unique top quality and above all genuine taste.

RAW MATERIALS

Tender beef.

PRODUCT CHARACTERISTICS

Product obtained from the classic processing procedure.

Dry salting with the addition of natural aromas, drying and seasoning with traditional method.

APPEARANCE

Average size 3.5 Kg, cylindrical-round shape, intense red colour.

COMMERCIAL CHARACTERISTICS

Distributed without packaging, or vacuum packaged, whole or in slices.

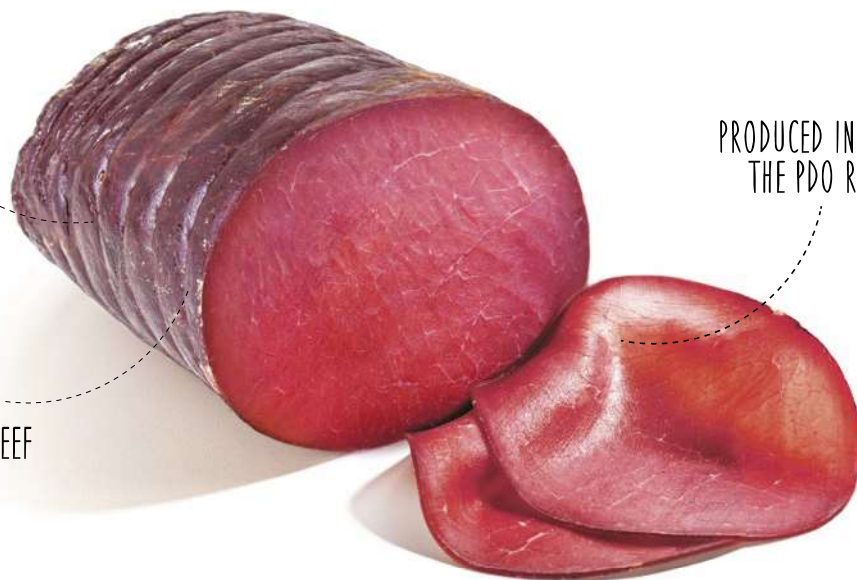
Minimum Shelf Life packaged product 120 days.



LEAN AND COMPACT
WITH AN INTENSE
COLOUR

CAREFULLY
SELECTED BEEF

PRODUCED IN RESPECT OF
THE PDO REGULATIONS



Paganoni®
Bresaola, naturalmente.



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BRESAOLA PUNTA D'ANCA CLASSICA

Paganoni[®]
Bresaola, naturalmente.





BRESAOLA PUNTA D'ANCA CLASSICA

An enduring legend.

Bresaola topside is made with carefully selected beef. It has the top quality taste of the best bresaola and guarantees an excellent level of steadfast quality.

RAW MATERIALS

Tender beef.

PRODUCT CHARACTERISTICS

Product obtained from the classic processing procedure.

Dry salting with the addition of natural aromas, drying and seasoning with traditional method.

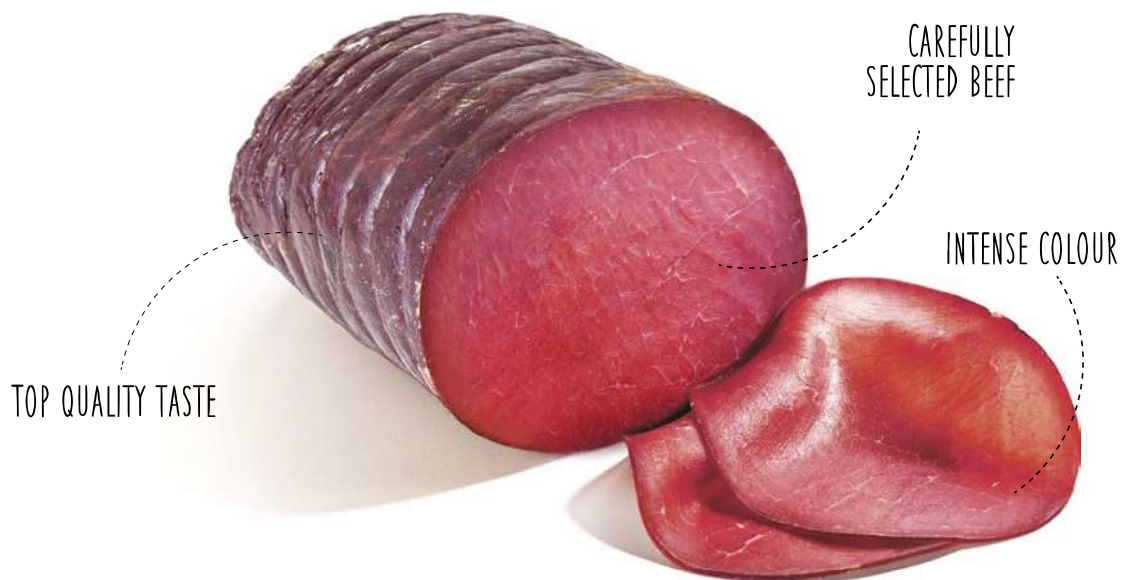
APPEARANCE

Average size 3.3 Kg, cylindrical-round shape, intense red colour.

COMMERCIAL CHARACTERISTICS

Distributed without packaging, or vacuum packaged, whole or in slices.

Minimum Shelf Life packaged product 120 days.



Paganoni®
Bresaola, naturalmente.



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Paganoni®

Bresaola, naturalmente.





The first bresaola with a low salt content.

Vestis blends the nutritional characteristics of bresaola (low fat content, high protein levels) with a more limited presence of salt, without relinquishing the unmistakable taste of our bresaola. This makes it an excellent choice for those who are careful about what they eat and in particular women, who have always been the most interested in a correct diet.

RAW MATERIALS

Carefully selected fresh beef.

PRODUCT CHARACTERISTICS

Trademark pending product obtained from the heart of the topside, selected and trimmed to guarantee its leanness. Made using an innovative production process, which reduces the salt content, while maintaining the taste.

APPEARANCE

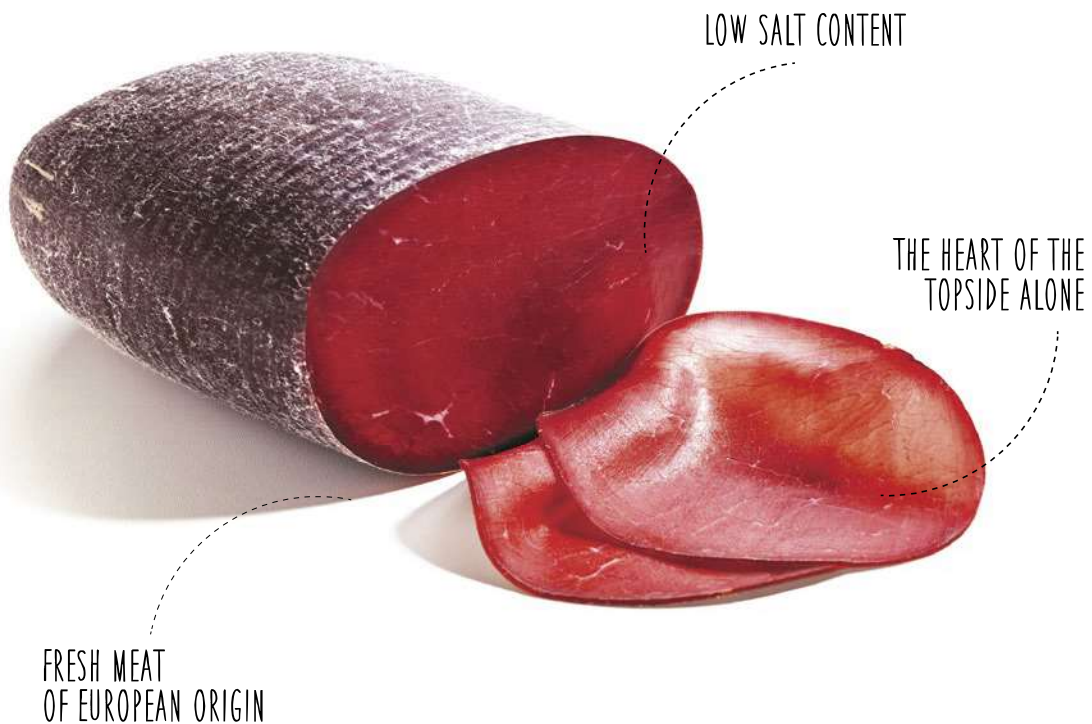
Average size 4 Kg, typical light red "squashed" shape without significant marbling of fat.

COMMERCIAL CHARACTERISTICS

Distributed pre-sliced and packed in protective atmosphere.

Various sizes, fixed or variable weight.

Minimum Shelf Life packaged product 75 days.



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CARPACCIO DI BRESAOLA

Paganoni[®]

Bresaola, naturalmente.



CARPACCIO DI BRESAOLA

A triumph of refined freshness.



The bresaola carpaccio blends the taste of bresaola and the freshness of carpaccio. Its workability and softness make it the ideal ingredient for preparing summer dishes, but not only these. The delicate and slightly aromatic taste enhances the extraordinary quality of the meat.

RAW MATERIALS

Fresh European meat.

PRODUCT CHARACTERISTICS

Product obtained from processing the topside of young steer, carefully trimmed by hand. The salting is like that of the traditional bresaola, the seasoning process is replaced by a short process of light drying.

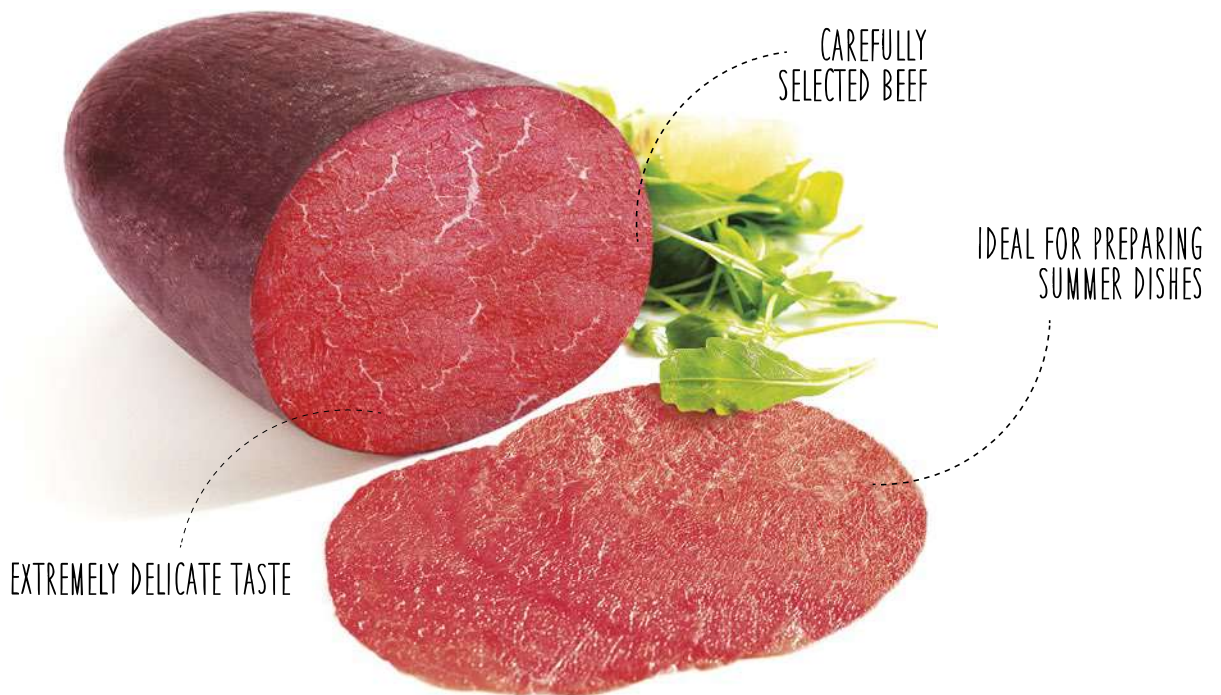
APPEARANCE

Average size 4 Kg, measured cylindrical shape, light red colour.

COMMERCIAL CHARACTERISTICS

Distributed vacuum packaged, whole or in slices.

Minimum Shelf Life packaged product 90 days.



Paganoni®
Bresaola, naturalmente.



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TRANCETTO

A LITTLE BIG LOVE

Paganoni[®]

Bresaola, naturalmente.



TRANCETTO

A little big love.

A bresaola that is small in size but great in quality. The Trancetto of bresaola is born from this philosophy. The smaller size allows for the sale of an entire trance of meat to the end consumer, so as to savour it with the family or to give as a precious gift.

INGREDIENTS

Fresh European meats.

PRODUCT CHARACTERISTICS

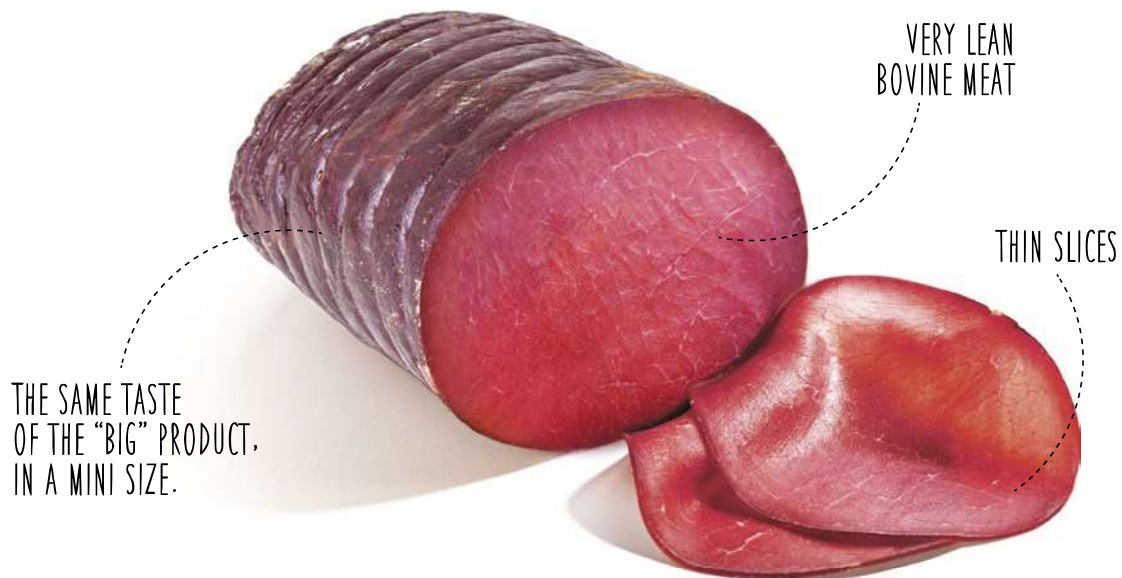
Product obtained by dividing the top round, hand-trimmed by expert personnel. Dry salting and slow curing.

APPEARANCE

Average size 1 Kg, calibrated cylindrical shape, ruby red colour and free of significant marbling.

COMMERCIAL CHARACTERISTICS

Distributed au naturel or vacuum packaged, whole or sliced.
Best-by Date of packaged product 120 days.



Paganoni[®]
Bresaola, naturalmente.



DISCOVER THE FULL RANGE ON WWW.PAGANONI.COM

Diavola™

Paganoni®

Bresaola, naturalmente.



Diavola™

Discover our spiciest secrets.

The classic pleasure of bresaola meets the passion of chilli pepper. A tasty new addition created to break the mould of the bresaola world. A deep colour, an intense aroma, a decisive character. You can taste the chilli pepper, but it does not disturb. Diavola offers lovers of hot and spicy tastes a high quality bresaola, perfectly seasoned with chilli pepper which penetrates the meat while it is maturing, blending to perfection.

RAW MATERIALS

European fresh beef.

PRODUCTS CHARACTERISTICS

Trademark pending product obtained by processing selected topside cuts, trimmed with care. Chilli pepper is added to the traditional processing recipe through a specially studied process.

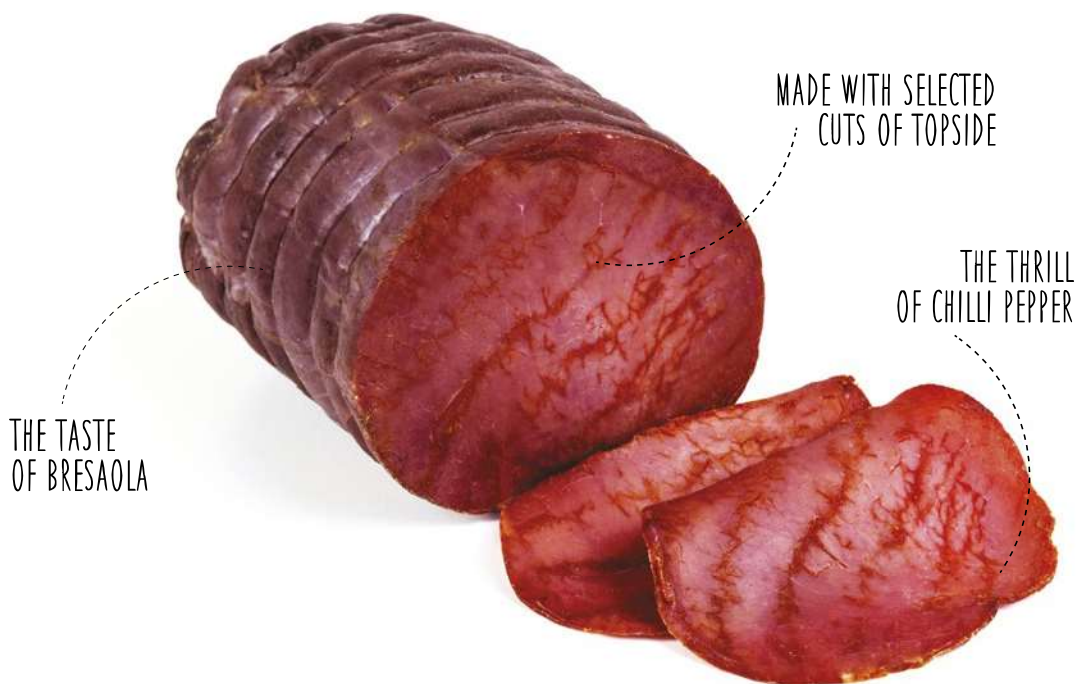
APPEARANCE

Average size 1 Kg, cylindrical shape.

Intense red colour, with orange marbling due to the chilli pepper.

COMMERCIAL CHARACTERISTICS

Distributed without packaging, pre-sliced or vacuum packaged, whole or in slices. Minimum Shelf Life packaged product 120 days, pre-sliced 75 days.



Paganoni®
Bresaola, naturalmente.



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DEL FOCOLARE

FUMÉ, S'IL VOUS PLAÎT

Paganoni®

Bresaola, naturalmente.



DEL FOCOLARE

Fumé, s'il vous plaît.

This latest product in the Paganoni range is created through a special smoking process that renders a slightly smoky flavour to the classic bresaola. A delicate fumé aftertaste exalts the raw ingredients without covering their identity. The Focolare is smaller in size, being also ideal for home consumption. 1 kg of surprising goodness, all to be enjoyed.

INGREDIENTS

Fresh European meats.

PRODUCT CHARACTERISTICS

Product obtained by dividing the top round, hand-trimmed by expert personnel. Dry salting and slow curing.

APPEARANCE

Average size 1 Kg, calibrated cylindrical shape, opaque red colour and free of significant marbling.

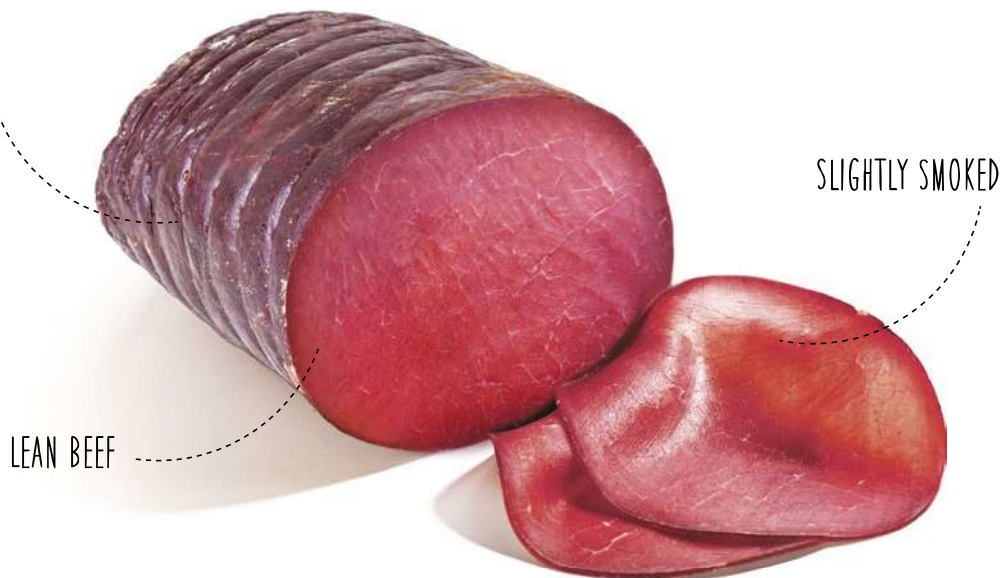
COMMERCIAL CHARACTERISTICS

Distributed au naturel or vacuum packaged, whole or sliced.

Best-by Date of packaged product 120 days.



THIN SLICES



LEAN BEEF

SLIGHTLY SMOKED

Paganoni[®]
Bresaola, naturalmente.



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BRESAOLA ALLA TOSCANA

A UNION OF TRADITIONS

Paganoni[®]
Bresaola, naturalmente.



BRESAOLA ALLA TOSCANA

A union of traditions.

A core of precious Chianina beef wrapped in a pepper crust. The Toscana is designed to whet the appetites of the most curious, of explorers of flavour who are always ready to experience tasty innovations. Pleasantly flavoursome, Toscana is available in 1 kg pieces, also being ideal for home consumption, to "exalt" finger foods or enrich everyday dishes.

INGREDIENTS

Fresh meat from the Italian Chianina breed of cattle.

PRODUCT CHARACTERISTICS

Product obtained by dividing the top round, hand-trimmed by expert personnel. Dry salting and slow curing.

APPEARANCE

Average weight 1 Kg, calibrated cylindrical shape, intense red colour with light marbling and a pepper crust on the outside.

COMMERCIAL CHARACTERISTICS

Distributed au naturel or vacuum packaged, whole or sliced.

Best-by Date of packaged product 120 days.



Paganoni[®]
Bresaola, naturalmente.



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Prosciutto crudo Fiocco Valtellina

Paganoni[®]
Bresaola, naturalmente.



Prosciutto crudo Fiocco Valtellina

The ham of Valtellina.

The Prosciutto Crudo Fiocco della Valtellina is the icon of pork-based cured meats from the Valtellina area. Obtained from the finest cuts of high-quality shanks, its processing faithfully respects the historic family recipe. The unmistakable perfume, delicate and simultaneously characteristic, guarantees a unique experience. The deboned, pressed brick-shape ultimately ensures a high yield to the cut and uniform slices from start to finish.

INGREDIENTS

Fresh top-quality European pork.

PRODUCT CHARACTERISTICS

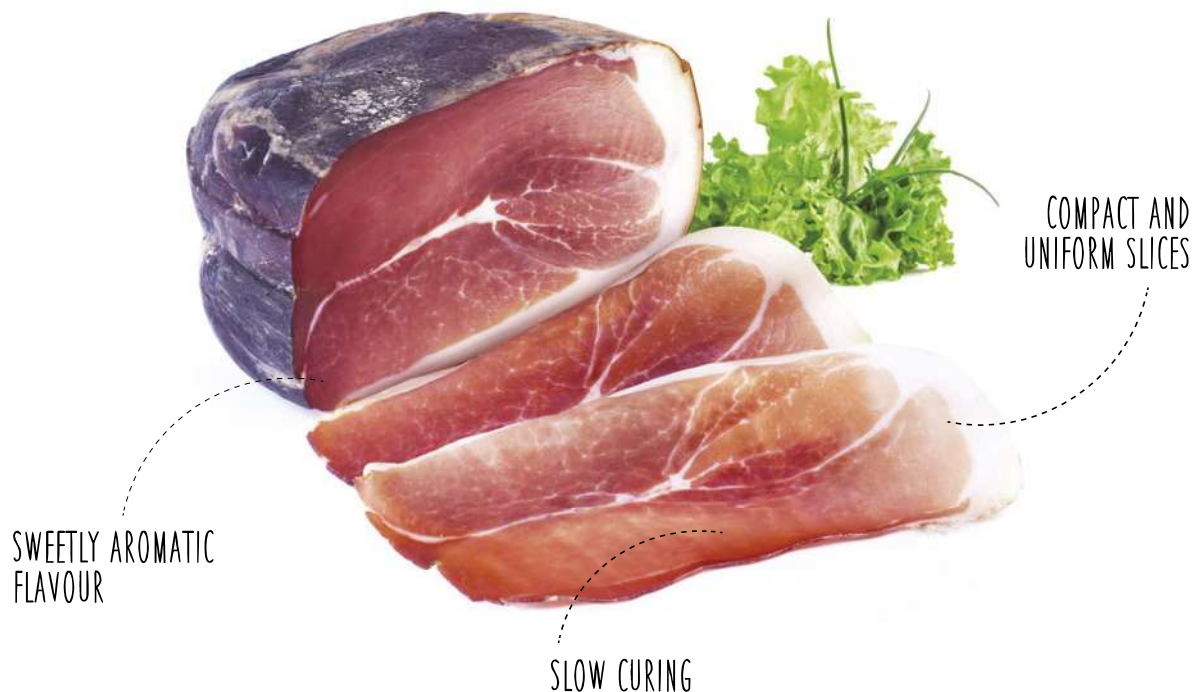
Product obtained by processing fine cuts of swine thigh. Dry salting with added natural herbs and spices, slow curing.

APPEARANCE

Average weight 4 Kg. A characteristic trapezoidal brick form, boneless and with rind.

COMMERCIAL CHARACTERISTICS

Distributed au naturel or vacuum packaged, whole or sliced.
Best-by Date of packaged product 120 days.



Paganoni[®]
Bresaola, naturalmente.



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Speck Alte Fette

Paganoni[®]
Bresaola, naturalmente.



Speck.AlteFette

The pinnacle of taste.

The Speck AlteFette was born in the historic mountain homes where it was left to cure over the hearth, needed to keep the abodes warm during the long Valtellina winters, ultimately conferring to the meat the characteristic smoky aroma. Today, modern equipment guarantees the best consistency in quality, in complete respect of tradition. The selection of raw ingredients and the artisan processing guarantee a high-quality product. The special cut of double rump requires longer curing times and allows the meat, in the mountain air and in smoking, to best express itself in perfect equilibrium.

INGREDIENTS

Fresh top-quality European pork.

PRODUCT CHARACTERISTICS

Product obtained by processing the double rump of the speck cut. Dry salting with added natural herbs and spices, slow curing, natural smoking.

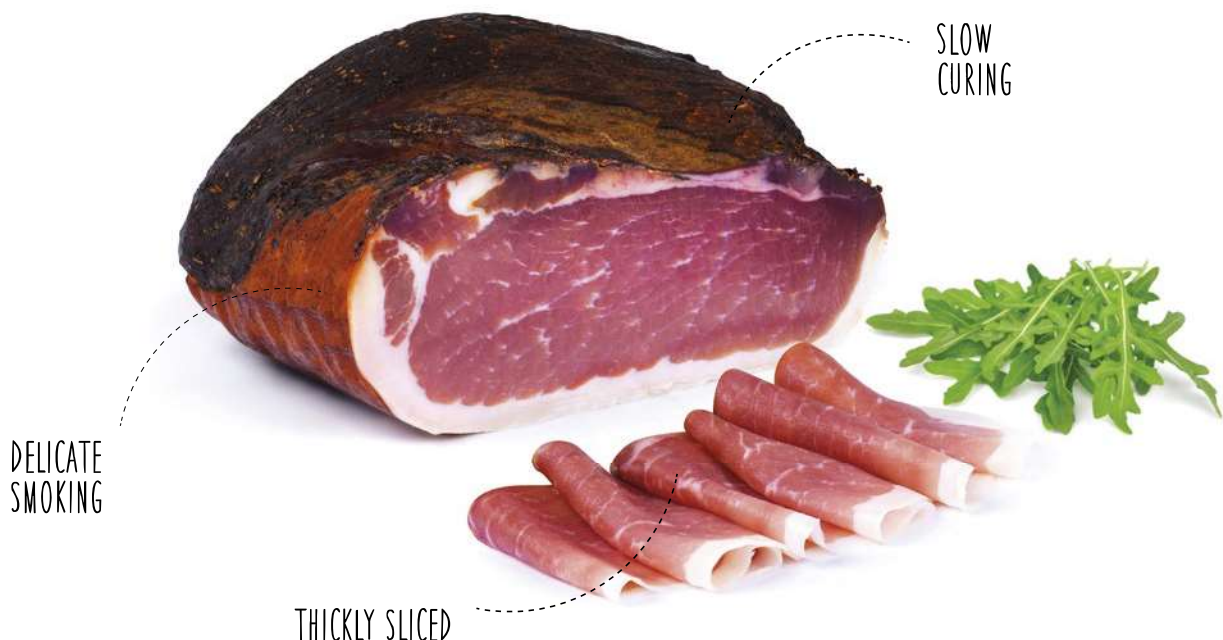
APPEARANCE

Average weight 5 Kg. Characteristic shape thicker than the classic cut, subtle presence of aromas externally.

COMMERCIAL CHARACTERISTICS

Distributed au naturel or vacuum packaged whole.

Best-by Date of packaged product 120 days.



Paganoni[®]
Bresaola, naturalmente.



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HISTORY OF AN ANCIENT PASSION

Our company dates back three generations in the tradition and in the art of Valtellina charcuterie.

Thanks to the energy and passion of Paride Paganoni, at the end of the 1980's we bought a small cured meat factory in Caiolo, in the province of Sondrio. This was the beginning of our history as producers of cured meats typical of the Valtellina territory.



They were intended for self-consumption and to satisfy the tastes of the local consumers. In the early 1990's thanks to a boom of the Italian bresaola market and to our determination to become one of the best known and most representative manufacturers of Bresaola della Valtellina, the typical cured meat of Valtellina became the undisputed symbol of our cured meat factory.

The new Millennium set forth "the turning point" with our entry into the Consortium for the Protection of Bresaola della Valtellina IGP. Just after that, in the wake of the successes obtained, we took up a new challenge, that of extending ourselves beyond the confines of Valtellina. For this reason, in 2004 we moved to our current factory of Chiuro in Sondrio.

The new factory, with computerised systems for managing the production guaranteed greater quality and safety without affecting the taste and genuineness of our products. The challenge was accepted and won. Today, like yesterday the passion for our work is what guides us towards continual improvement. We offer our clients top quality bresaola and cured meats with a delicate slightly aromatic flavour, and with a pleasant and refined taste. Just try it to discover the difference.

QUALITY: OUR PROMISE, YOUR CERTAINTY.

Our trademark has always epitomised quality and reliability.

From the Granbresaola to the cured meats of the Valtellina tradition, all of our products contain our knowhow and our experience. We select the raw materials from the best head of the best races from all over the world, particularly from Europe and from Italy. We process them by hand to enhance the taste. There is no rush, we let time complete the work, so that the product can mature and embrace the unique flavour of our recipes. Our company focuses on continual improvement. We prefer constant commitment, sacrifice and patience to short cuts and trickery. We always do our utmost from production to distribution and after-sales. When even that is not enough, we always follow our customers and collaborators closely to find the best solution together.



NATURE

The main ingredient, our priority, to be respected and protected.



CARE

Careful selection of the raw materials. Quality control and analysis.



EXPERIENCE

Processing by hand and technical and productive know-how.



TECHNOLOGY

Computerised monitoring of systems and aging.



TRADITION

Slow and natural aging, respecting time and ancient recipes.



RELIABILITY

Constant quality of the finished product.



PEOPLE

A qualified team to guarantee the customer an absolutely first-class service.

WE REFUSE ANY COMPROMISES.
WE ONLY WANT TO SHOW WHAT WE REALLY ARE AND WHAT WE PUT
IN OUR PRODUCTS: PASSION, COMMITMENT AND EXPERIENCE.
WE KNOW HOW MUCH A PROMISE IS WORTH AND THIS IS WHY WE KEEP IT.

Paganoni

PAGANONI D. A. Srl
Via Omobono Cenini, 19
Chiuro (SO)
VALTELLINA



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Bresaola, naturalmente.



Paganoni®
Bresaola, naturalmente.

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