



Moderni Creatori di Antichi Sapori

SA.NO. S.r.l.

Via Salaria Nuova, km 141,900 - Accumoli (RI) Italy. Telefono 074580565

www.sano-salumi.it

Who are we?

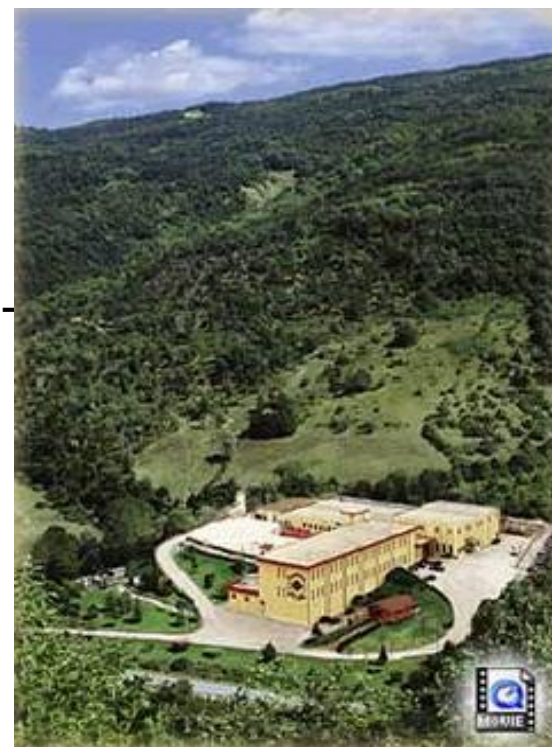
The pork meat factory SANO was born in 1984 as a work room lab with the production of a small amount of salami.

- ➔ Desire to maintain local traditions
- ➔ Need of dialogue with the elders of close places
- ➔ Huge investments to ensure "all craftsmanship" maximum sanitary control



In 1992 becomes the most innovative company in central-southern Italy

... starting with this philosophy, the production will rediscover the ancient taste of Prosciutto Amatriciano accompanied by salami still produced as in the past...



Where are we?



Identity card!

- **Certifications:**
- **Certification of our quality system ISO 9001: 2001**
- **Certification of our environmental management system ISO 14001**

Awards:

- **7 SANO products** included in the list of traditional food products made from the Ministero delle Politiche Agricole, Alimentari e Forestali. *Amatriciano Pork Cheek, Salamella Cicolana, Liver Salamella, Salame Corallina, L'Imperatore deboned ham, Lonza Amatriciana, Lonzino Amatriciano,*
- **1 SANO ham** obtained recognition of protected geographical indication (I.G.P.) from the European community with EC 510/06, It is currently one of the 9 hams recognized at European level and the only I.G.P. of Lazio region.



The Prosciutto Amatriciano I.G.P.



The Prosciutto Amatriciano I.G.P.



- A scrupulous selection of Italian raw material
- A typical cutting of pork rind
- Outstanding olfactory features
- Compactness in the slicing
- Intense aging aroma
- Final setting through peculiarity natural conditionig
- Tasty but not savoury
- Rosy/red slice
- Certified consortium branding
- Medium weight 10 Kg

The authentic pork cheek for pasta all'Amatriciana dish

The Amatriciano pork cheek (guanciale)

- Elected the best guanciale in Italy, an award received at the Cracco restaurant in Milan
- Assignment of the '5 pins' award from l'Espresso to be considered the best guanciale in Italy
- Hand fastened and pepper flavoured
- Seasoned over 2 months
- It is an extremely versatile product and can be cooked in a wide variety of ways
- De.Co brand (Municipal Decree issued by the Municipality of Amatrice)
- Medium weight 1,2 Kg
- Traditional recipe dressed
- Also made divided in 2 or 3 peaces



The amatriciana sauce becomes TSG

TSG (Traditional Speciality Guaranteed)

This European trademark protects the recipe

To date, only Neapolitan pizza and mozzarella have the TSG



Il nostro Vanto

Il Vanto

- Selected italian raw material
- Guaranteed aging, minimum 18 months
- Final refinement realizing local microclimatic characteristics
- Savory taste
- Medium weight 10 Kg



The Mito

The Mito

- Selected Italian raw material
- Accurately salted
- Further 15 months aging
- Flame-red slice
- Traditional taste
- Medium weight 9 Kg



Our Deboned



The Affettoso

- Very low salted ham
- Slow and natural aging
- Curved form to facilitate slicing
- Very few wasted
- Sweet taste
- Medium weight 6 Kg

The Cuor di Coscio

- Historic SANO product
- About 7 months aging
- Wasted lower than 10% about similar ham
- Tasty taste
- Medium weight 6 Kg



Our Deboned

The Imperatore



- Ham that mix 'tradition core and contemporary work'
- Slow aging
- Sweet, smell nice and unmistakable taste
- Very few wasted
- Handy
- Unvarying slice
- Medium weight 6 Kg

Our salami

La Lonza Amatriciana

- precious slice of the neck
- Seasoned with spices and natural flavors
- Seasoned 3 months
- Lean but with a sweet and characteristic taste
- Size 1.5 kg approx
- Alternative: ½ vacuumed



Our salami

La Salamella Cicolana

- Typical salami that takes its name from the mountainous territory near Rieti
- Selected meats
- Sweet taste
- size Kg 0.4 approx



La Salamella di Fegato

- Typical salami of the Monti dalla Laga
- 'Horseshoe' characteristic shape
- Liver and pork meat mixture
- Slightly spicy
- Stuffed in natural casing
- size Kg 0.4 approx



Our salami



L'Aquilano

- Typical salami handcrafted
- Fine grinding dough
- Sweet taste
- Stuffed in natural casing
- Size Kg 0.5 approx



L'Aquilano schiacciato

- Typical salami of the areas bordering Abruzzo
- Typical flat shape
- Seasoned in wood like it once was
- Sweet taste
- Stuffed in natural casing
- Size Kg 0.5 approx

I nostri salumi



La Corallina

- finely minced meat
- Tied by hand
- Sweet taste
- Stuffed in natural casing
- Size Kg 0.6 approx



Il Lonzino

- Boneless pork loin
- Flavored and bagged in natural casing
- Extremely thin product
- Strong flavour
- Size Kg 2.5 approx
- Available made in half and vaccumed

I nostri salumi



La Pancetta steccata

- very thin bacon
- Precious raw material with a delicatessen cut
- Available with pepper and hot pepper
- size Kg 2.5 approx

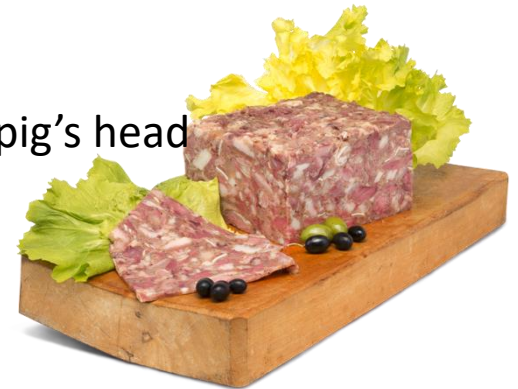
La Pancetta arrotolata

- Very thin bacon
- size Kg 2.5 approx
- Slice vaccumed



La Coppa di Testa

- The best parts of the pig's head
- Cut by hand
- Sweetly seasoned



Prosciutto Amatriciano I.G.P.

The L'Espresso guide awards this ham among the top 5 in Italy by awarding it with the prize of '5 pins' in 2017-2018-2019



Our seasoned pork cheek



ACCADEMIA
ITALIANA
DELLA CUCINA

'Dino Villani' awards as an italian excellence

GOURM *Arte*

CUSTODI, MAESTRI, ESPLORATORI E INTERPRETI DEL GUSTO

Awards as an italian excellence



Our seasoned pork cheek

- Elected the best guanciale in Italy, an award received at the Cracco restaurant in Milan.
- The L'Espresso guide awards our pork cheek among the top 10 salami in Italy by awarding it with the prize of '5 pins' in 2020



Many chef appreciate our ham!

Some examples:



Gianfranco Vissani



Heinz Beck



Chef Rubio



Igles Corelli



Mattia Poggi

Who recommends us?



Charles, prince of Wales



Chef Alessandro Cerciello



Chef Sabatino Lattanzi & Food Critic Luigi Cremona

A pork cheek loved in the world



Carlo Prince of Wales

National championships in
Bucarest: Winner pizza with our
pork cheek





Many people talk about us



Il Messaggero

la Repubblica

E molti altri....



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- For more details visit our website:

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You can also watch our story telling (in italian for now) with the following link:

<http://www.sano-salumi.com/salumificio-sano-storytelling/>