



SALUMIFICIO SOSIO

GUARANTEE OF AN AUTHENTIC HISTORY

The **SALUMIFICIO SOSIO** company is a family business that has been operating for three generations in the food sector and in the production of cured meats with particular reference to the bresaola market. Today it represents the natural evolution of the butcher's shop expertly managed by the Sosio family in Semogo, in Alta Valtellina since the 1950s. It was precisely after the II World War that, thanks to the care and skill of the grandmother, a small **production of bresaola** began. It was the grandmother who gave the name **De 'BAITA'** to the first reference of Bresaola without imagining in those years to give life to a brand which has always characterized SOSIO's products in their references to tradition and roots.

Salumificio Sosio has been operating for over seventy years in the production and marketing of artisanal bresaola. Production takes place with the constant search for high levels of quality: quality that is achieved with production processes still based on artisanal attention to the product, handed down with care and skill from father to son, and on the selection of raw materials, making use of a careful and consolidated selection of suppliers and long lasting commercial relationships.

The outlet market is mainly national with a growing share aimed at foreign markets, with particular attention to the **HALAL markets**, in which the company has always firmly believed, enhancing the positioning potential and implementing a wide range of certified products over the years.

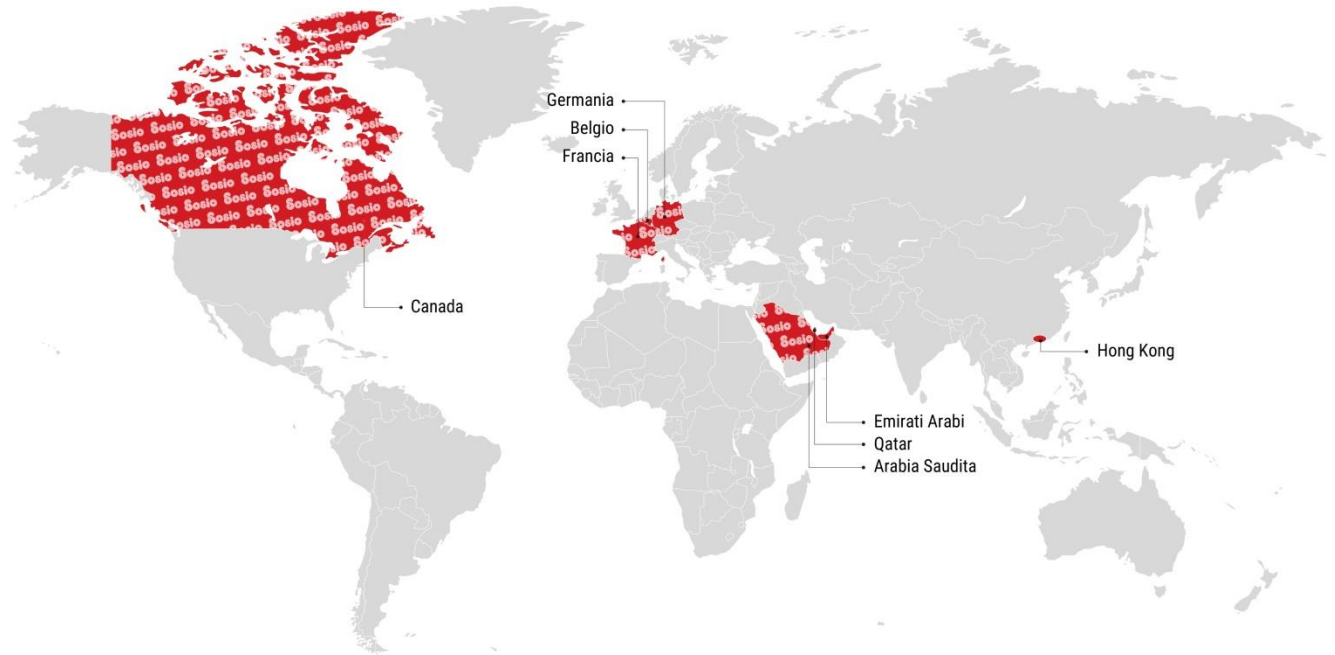


HALAL & EXPORT WORLDWIDE

HALAL Certification

We have been exporting in GCC countries since more than 15 years

April 2020: first Company allowed to export the bresaola to KSA



BRESAOLA DE 'BAITA' PUNTA D'ANCA



For our Bresaola DE 'BAITA' we only choose topside, the best anatomic cut for bresaola, coming from highly selected farms that we work with salt, some spices and a lot of care.

Genuine, with a soft, clean flavour:
to enjoy the artisanal goodness and tradition preserved in simplicity.

	CRY / ALL	N. PIECES / CARTONS	SIZE	SHELF LIFE
WHOLE PIECE	ALL	2	KG 2,1/4,0	180 DAYS
HALF PIECE	CRY	4	KG 1,6/2,2	180 DAYS
TRAY	PET	10	G 80	85 DAYS



BRESAOLA DELLA VALTELLINA I.G.P. PUNTA D'ANCA



Bresaola della Valtellina I.G.P. Punta d'anca is produced in compliance with the Production Regulations of the Consortium for the Protection of Bresaola della Valtellina I.G.P. to guarantee a highly traditional product.

Thanks to the simple salting recipe, it is characterized by its soft and clean taste.

	CRY / ALL	N. PIECES / CARTONS	SIZE	SHELF LIFE
WHOLE PIECE	ALL	2	KG 2,1/4,0	180 DAYS
HALF PIECE	ALL	4	KG 1,6/2,2	180 DAYS



BEEF CARPACCIO

The Beef Carpaccio is made with the best hindquarters of adult cattle, which are salted, processed and subjected to the initial drying process.

The slice is compact, the consistency is full-bodied and tender, the taste is fresh and delicate thanks to a very light spiciness which makes it perfect for appetizing and delicious combinations.



	CRY / ALL	N. PIECES / CARTONS	SIZE	SHELF LIFE
HALF PIECE	ALL	4	KG 2,0/2,7	60 DAYS
TRAY	PET	10	G 80	45 DAYS



SMOKED BRESAOLA

Its secret lies in the light smoking, a typical process of the butchery art, which gives Smoked Bresaola a strong character.

The slice is compact, the color intense and thanks to the warm aroma of the wood and its embers you can perceive the aromatic notes of the mountain woods.

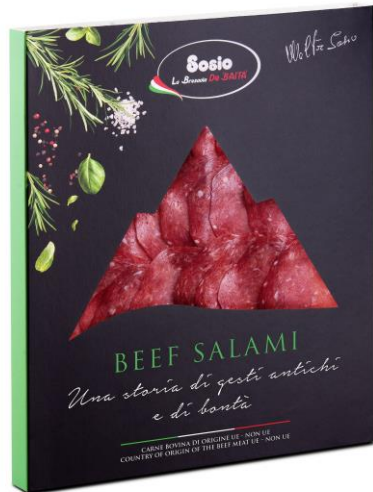


	CRY / ALL	N. PIECES / CARTONS	SIZE	SHELF LIFE
WHOLE PIECE	CRY	2	KG 1,5/2,5	180 DAYS
HALF PIECE	CRY	4	KG 0,8/1,3	180 DAYS
TRAY	PET	10	G 80	85 DAYS

BEEF SALAMI

Processed with the same artisanal passion that characterizes all our products, Beef Salami is 100% produced with finely selected cuts of beef.

Thanks to the balanced recipe, the taste is soft and delicate and the consistency is full and sweet, making it perfect for salads and aperitifs.



	CRY / ALL	N. PIECES / CARTONS	SIZE	SHELF LIFE
HALF PIECE	CRY	6-8	KG 0,5/1,0	180 DAYS
TRAY	PET	10	G 80	85 DAYS



BEEF SALAMI SPICY SOPPRESSATA



Beef Salami Spicy Soppressata, processed with the same artisanal passion that characterizes all our products, is produced 100% with selected cuts of beef and a special recipe, which enhances the palate with warm and persistent notes.

Thanks to the full-bodied and compact consistency of the slice, the flavor is full and intense.



	CRY / ALL	N. PIECES / CARTONS	SIZE	SHELF LIFE
HALF PIECE	CRY	6-8	KG 0,5/1,0	180 DAYS
TRAY	PET	10	G 80	85 DAYS



BEEF BACON

Produced with boneless beef breast meat, Beef Bacon is lightly trimmed by knife then salted, processed and subjected to a resting and maturing process.

In this phase, you can appreciate the pleasant note of light smoking, perfectly balanced by the sweetness of the meats. For that Beef bacon offer the palate a perfectly balanced taste, thanks to their natural marbling.



	CRY / ALL	N. PIECES / CARTONS	SIZE	SHELF LIFE
HALF PIECE	CRY	4	KG 2,0/4,0	180 DAYS
TRAY	PET	10	G 80	85 DAYS



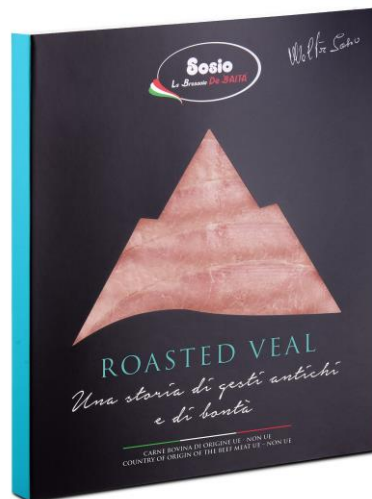
BEEF PASTRAMI

Beef Pastrami is a gastronomic specialty obtained from selected beef which stands out for its full, slightly spicy flavor and characteristic smoky note.

Its slices, with a full-bodied consistency, are perfect for an inviting and tasty snack, ideal for enriching the cold cuts board with flavour.



	CRY / ALL	N. PIECES / CARTONS	SIZE	SHELF LIFE
HALF PIECE	CRY	4	KG 2,5	75 DAYS
TRAY	PET	10	G 80	42 DAYS



ROASTED VEAL

Thanks to the long experience and deep culture of production achieved in the world of cured meats, our selection is enriched with new tastes and flavours.

A combination of delicate and balanced flavours, with slightly aromatic notes, Roasted Veal has got a beautiful pink-coloured slice, compact and fragrant on the palate.



	CRY / ALL	N. PIECES / CARTONS	SIZE	SHEL LIFE
WHOLE PIECE	ALL	2	KG 2,75	120 DAYS
TRAY	PET	10	G 90	40 DAYS



ROAST TURKEY

Roast Turkey is a perfect product to whet the appetite and gluttony thanks to tasty and imaginative recipes you can easily create.

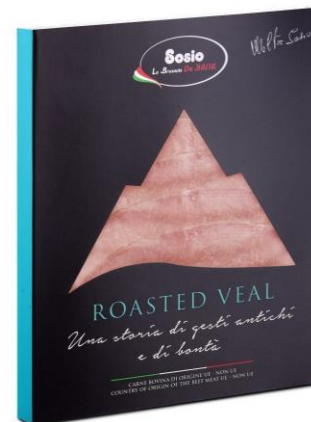
With a compact and elastic consistency, it is characterized by its juicy slices, with a fresh and balanced flavour. Perfect as a single dish and in aperitifs, it is certainly a delicate note on the cured meat board.



	CRY / ALL	N. PIECES / CARTONS	SIZE	SHELF LIFE
WHOLE PIECE	ALL	3	KG 5,0	60 DAYS
HALF PIECE	ALL	6	KG 2,5	60 DAYS
TRAY	PET	10	G 80	42 DAYS



HALAL RANGE PRODUCTS



HALAL RANGE PRODUCTS



Smoked Bresaola



Beef Carpaccio



Bresaola della Valtellina I.G.P.



Beef Bacon



Beef Pastrami



Beef Salami



Beef Salami Spicy Soppressata



Bresaola 'De BAITA'



Roasted Veal



Roast Turkey



