



HIGH QUALITY CURED MEATS



The **Mulinello Farm** offers a wide selection of high quality cured meats products, labelled **MONTI EREI**, which are the results of the most accurate selection of raw materials employed in manufacturing.

Raw materials coming from our own farm animals and slaughterhouses. The **Monti Erei** cured meats are handmade manufactured, in accordance with the best Italian tradition.

They stand out for their particular taste and smell, due to both the selection of high quality meats and the maturation, which is achieved following natural times. Manufacturing takes place in a very modern plant located on Enna hills, following Community Legislation to guarantee the best quality in manufacturing and production. A place which is hygienically impeccable, equipped with the most technologically advanced plants and machineries. An accurate manufacturing and a scrupulous supervision during drying and maturation steps lead to the production of a wide choice of higher products on a quality level, such as our especially treasured cured from the Sicilian Nebrodi black pig which are more and more appreciated by good eating lovers and by those who have got a palate hard to please.

Dried Sausage from Sicilian Black Pig

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM023	MILD DRIED SAUSAGE with Sicilian Nebrodi Black Pig	whole at sight	250 gr	5 kg box / 4 kg stand
SM020	WHOLE VACUUM SEALED with Sicilian Nebrodi Black Pig	whole at sight	250 gr	5 kg box / 4 kg stand

Salami "FROM" Sicilian Black Pig

Type of manufacturing:

Codice	Nome Prodotto	Package	Weight	Imballaggio
SM100	SALAMI from Sicilian Nebrodi Black Pig	whole at sight	500 gr	5 kg box / 4 kg stand
SM112	SALAMI from Sicilian Nebrodi Black Pig	whole vacuum-sealed	500 gr	5 kg box / 4 kg stand
SM113	SALAMI from Sicilian Nebrodi Black Pig	in pieces vacuum-sealed	250 gr	5 kg box / 4 kg stand

Salami "WITH" Sicilian Black Pig

Type of manufacturing:

Codice	Nome Prodotto	Package	Weight	Imballaggio
SM101	SALAMI with Sicilian Nebrodi Black Pig	whole at sight	500 gr	5 kg box / 4 kg stand
SM114	SALAMI with Sicilian Nebrodi Black Pig	whole vacuum-sealed	500 gr	5 kg box / 4 kg stand
SM115	SALAMI with Sicilian Nebrodi Black Pig	in pieces vacuum-sealed	250 gr	5 kg box / 4 kg stand



Cured from Sicilian Black Pig

Type of manufacturing:

Codice	Nome Prodotto	Package	Weight	Packaging
SM104	WHOLE AT SIGHT from Sicilian Nebrodi Black Pig	intero a vista	6000 gr	box containing 2/4 pieces
SM126	CURED HAM from Sicilian Nebrodi Black Pig	whole vacuum-sealed	6000 gr	box containing 2/4 pieces
SM134	BONELESS CURED HAM from Sicilian Nebrodi Black Pig	whole vacuum-sealed	5000 gr	box containing 2/4 pieces





Collar from Sicilian Black Pig

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM106	COLLAR from Sicilian Nebrodi Black Pig	whole at sight	1200 gr	5 kg box
SM124	COLLAR from Sicilian Nebrodi Black Pig	half vacuum-sealed	600 gr	5 kg box
SM125	PIECES OF COLLAR from Sicilian Nebrodi Black Pig	in pieces vacuum-sealed	240 gr	5 kg box / 4 kg stand



Cheek Lard from Sicilian Black Pig

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM103	CHEEK LARD from Sicilian Nebrodi Black Pig	whole vacuum-sealed	1200 gr	5 kg box
SM130	PIECES OF CHEEK LARD from Sicilian Nebrodi Black Pig	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand



Lard from Sicilian Black Pig

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM102	SALLED LARD from Sicilian Nebrodi Black Pig	whole vacuum-sealed	1200 gr	5 kg box
SM127	PIECES SALLED LARD from Sicilian Nebrodi Black Pig	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand



Flat Belly from Sicilian Black Pig

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM107	FLAT BELLY LARD from Sicilian Nebrodi Black Pig	whole vacuum-sealed	3000 gr	6 kg box
SM128	FLAT BELLY LARD from Sicilian Nebrodi Black Pig	half vacuum-sealed	1500 gr	6 kg box
SM129	PIECES FLAT BELLY LARD from Sicilian Nebrodi Black Pig	in pieces vacuum-sealed	250 gr	5 kg box / 4 kg stand



Culatta from Sicilian Black Pig

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM140	CULATTA from Sicilian Nebrodi Black Pig	whole vacuum-sealed	from 1200 gr to 4500 gr	box containing 1 piece



Flat Belly Lard

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM010	FLAT BELLY LARD	whole vacuum-sealed	3 kg	6 kg box
SM079	FLAT BELLY LARD	half vacuum-sealed	1,5 kg	6 kg box
SM011	FLAT BELLY LARD Pieces	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand
SM012	FLAT BELLY LARD Diced	vacuum-sealed	100 gr	5 kg box / 4 kg stand

Porc Collar

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM007	PORK COLLAR	whole at sight	1,2 kg	5 kg box
SM074	PORK COLLAR	half vacuum-sealed	600 gr	5 kg box
SM008	PORK COLLAR Pieces	in pieces vacuum-sealed	240 gr	5 kg box / 4 kg stand

Rolled Belly Lard

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM009	ROLLED BELLY LARD	whole vacuum-sealed	3 kg	9 kg box
SM077	ROLLED BELLY LARD	half vacuum-sealed	1,5 kg	6 kg box
SM078	ROLLED BELLY LARD Pieces	in pieces vacuum-sealed	240 gr	5 kg box / 4 kg stand



Rural Salami

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM022	RURAL SALAMI	whole at sight	400 gr	5 kg box / 4 kg stand
SM072	RURAL SALAMI	whole vacuum-sealed	400 gr	5 kg box / 4 kg stand
SM073	RURAL SALAMI	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand



Mild Smoked Filamella

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM096	SMOKED FILAMELLA	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand
SM056	FILAMELLA	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand

PGI Sant'Angelo Salami

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM026	PGI SANT'ANGELO SALAMI	whole at sight	500 gr	5 kg box / 4 kg stand
SM071	PGI SANT'ANGELO SALAMI	whole vacuum-sealed	500 gr	5 kg box / 4 kg stand



Mild Sicilian Salami

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM001	SICILIAN SALAMI Mild	whole at sight	500 gr	5 kg box / 4 kg stand
SM057	SICILIAN SALAMI Mild	whole vacuum-sealed	500 gr	5 kg box / 4 kg stand
SM058	SICILIAN SALAMI Mild	in pieces vacuum-sealed	240 gr	5 kg box / 4 kg stand

Spicy Sicilian Salami

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM002	SICILIAN SALAMI Spicy	whole at sight	500 gr	5 kg box / 4 kg stand
SM059	SICILIAN SALAMI Spicy	whole vacuum-sealed	500 gr	5 kg box / 4 kg stand
SM060	SICILIAN SALAMI Spicy	in pieces vacuum-sealed	240 gr	5 kg box / 4 kg stand

Sicilian Salami with Pistacchio

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM027	SICILIAN SALAMI with Pistacchio	whole at sight	500 gr	5 kg box / 4 kg stand
SM069	SICILIAN SALAMI with Pistacchio	whole vacuum-sealed	500 gr	5 kg box / 4 kg stand
SM070	SICILIAN SALAMI with Pistacchio	in pieces vacuum-sealed	240 gr	5 kg box / 4 kg stand

Sicilian Salami to be Sliced

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM029	MILD SICILIAN SALAMI to be sliced	half vacuum-sealed	1350 gr	5 kg box
SM030	SPICY SICILIANO SALAMI to be sliced	half vacuum-sealed	1350 gr	5 kg box
SM031	SICILIAN SALAMI with Pistacchio to be sliced	half vacuum-sealed	1350 gr	5 kg box



Mild Salamella

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM019	MILD SALAMELLA	whole vacuum-sealed	250 gr	5 kg box / 4 kg stand
SM033	MILD SALAMELLA with peach	whole vacuum-sealed	250 gr	5 kg box / 4 kg stand



Dried Sausage

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM203	DRIED SAUSAGE with wild fennel	whole at sight	250 gr	5 kg box / 4 kg stand
SM205	DRIED SAUSAGE with wild fennel	whole vacuum-sealed	250 gr	5 kg box / 4 kg stand

Code	Product Name	Package	Weight	Packaging
SM206	SPICY DRIED SAUSAGE with wild fennel	whole at sight	250 gr	5 kg box / 4 kg stand
SM208	SPICY DRIED SAUSAGE with wild fenne	whole vacuum-sealed	250 gr	5 kg box / 4 kg stand

Code	Product Name	Package	Weight	Packaging
SM200	DRIED SAUSAGE	whole at sight	250 gr	5 kg box / 4 kg stand
SM202	DRIED SAUSAGE	whole vacuum-sealed	250 gr	5 kg box / 4 kg stand

Code	Product Name	Package	Weight	Packaging
SM209	SPICY DRIED SAUSAGE	whole at sight	250 gr	5 kg box / 4 kg stand
SM211	SPICY DRIED SAUSAGE	whole vacuum-sealed	250 gr	5 kg box / 4 kg stand



Pasquallora Sausage

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM004	MILD PASQUALLORA Sausage	whole at sight	400 gr	5 kg box / 4 kg stand
SM061	MILD PASQUALLORA Sausage	whole vacuum-sealed	400 gr	5 kg box / 4 kg stand
SM062	MILD PASQUALLORA Sausage	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand

Code	Product Name	Package	Weight	Packaging
SM003	SPICY PASQUALLORA Sausage with wild fennel	whole at sight	400 gr	5 kg box / 4 kg stand
SM067	SPICY PASQUALLORA Sausage with wild fennel	whole vacuum-sealed	400 gr	5 kg box / 4 kg stand
SM068	MILD PASQUALLORA Sausage with wild fennel	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand

Code	Product Name	Package	Weight	Packaging
SM006	MILD PASQUALLORA Sausage with wild fennel	whole at sight	400 gr	5 kg box / 4 kg stand
SM065	MILD PASQUALLORA Sausage with wild fennel	whole vacuum-sealed	400 gr	5 kg box / 4 kg stand
SM066	MILD PASQUALLORA Sausage with wild fennel	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand

Code	Product Name	Package	Weight	Packaging
SM005	SPICY PASQUALLORA Sausage	whole at sight	400 gr	5 kg box / 4 kg stand
SM063	SPICY PASQUALLORA Sausage	whole vacuum-sealed	400 gr	5 kg box / 4 kg stand
SM064	SPICY PASQUALLORA Sausage	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand



Cooked Ham

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM303	SICILIAN COOKED HAM	whole vacuum-sealed	7 kg	box containing 1 piece



Porchetta with Fennel (Italian spit-roasted pork)

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM304	MEDITERRANEAN PORCHETTA with wild fennel	whole vacuum-sealed	5 kg	box containing 2 piece



Nduja

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM053	NDUJA	in pieces vacuum-sealed	150 gr	5 kg box / 4 kg stand



Cured Ham

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM013	CURED HAM	whole vacuum-sealed	5 kg	10 kg box
SM080	CURED HAM	half vacuum-sealed	2,5 kg	10 kg bx
SM018	CURED HAM in pieces	in pieces vacuum-sealed	200 gr	5 kg box / 4 kg stand



Cured Ham in Slices

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SA013	CURED HAM in Slices	vacuum-sealed	100 gr	box containing 15 vacuum-sealed bags

Mild Sicilian Salami Aspic

Type of manufacturing:

Code	Product Name	Package	Weight	Packaging
SM016	VINEGAR ASPIC with Black Pepper	food tray	5 kg	medium box containing 2 pieces
SM017	LEMON ASPIC with Black Pepper	food tray	5 kg	medium box containing 2 pieces
SM184	VINEGAR ASPIC with Black Pepper	vacuum-sealed	300 gr	small box containing 12 pieces
SM194	LEMON ASPIC with Black Pepper	vacuum-sealed	300 gr	small box containing 12 pieces

Code	Product Name	Package	Weight	Packaging
SM024	VINEGAR ASPIC with Red Pepper	food tray	5 kg	medium box containing 2 pieces
SM025	LEMON ASPIC with Red Pepper	food tray	5 kg	medium box containing 2 pieces
SM185	VINEGAR ASPIC with Red Pepper	vacuum-sealed	300 gr	small box containing 12 pieces
SM195	LEMON ASPIC with Red Pepper	vacuum-sealed	300 gr	small box containing 12 pieces



ISO 22000

- Certified Farm
 - Closed-loop system
 - Traceability
 - Rintracciabilità
 - Export in Japan
- (Italian Health Department Authorisation)



The Ltd. Farm of Mulinello is ideal for management and manufacturing of the Mediterranean light pig for slaughtering, it was the first to select this kind of animal which is mainly farmed in the south, achieving significant outcomes in the genetic field.

This Agricultural Holding boasts a closed-loop farming system for pigs, animals from 110 to 120 kilos, born and bred in Sicily, its own slaughterhouse, a meat processing laboratory and a delicatessen where the sausage products are made using hand-tied natural casings.

The Ltd. Farm of Mulinello, relying on the knowledge of food and medical-veterinary experts, after years of planned researches, has reached some goals, which are:

genetic improvement to get balancing between the amount of fat and the amount of lean meat of the animals in order to ensure the quality of the final product.

We have gradually come, by market analysis and uninterrupted research, to the ideal pig genotype to meet market demands.

Thanks to the animals bought in Italy and abroad, the Farm has selected a team of breeders through impeccable pedigree selections.

Feeding careful to nutritive and appeal requirements by feeds originated exclusively from plants.

Surrounding suitable to guarantee the animal wellness.

Research for a total quality, within our own farming and slaughtering building, by using two important factors: sow productivity and meat quality.

Thanks to a totally computerized management policy we opted in favor of meat traceability and tracing, whereby the animal is followed since the moment it is slaughtered and at every time of manufacture by a tracking number/batch.



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