

BRACERI HAM WITH HERBS & GRAN

GOLFERA

Lavezzola, Italy

TRADITION

Braceri cooked ham with herbs is made in the ancient village of Lavezzola in Italy's Emilia-Romagna region. Lavezzola has always embodied a long-standing bond between food and landscape and is famous for traditional Italian charcuterie. The phrase "new products with traditional flavor" effectively expresses what Golferia is all about: quality mortadella and hams that are produced using modern techniques, but traditional in flavor, texture and fragrance. They adhere to unsurpassable standards of hygiene but are traditional in terms of the depth of culture brought to bear in the preparation.

Golferia maintains complete control over their production chain. This starts with animal welfare, humane feeding and breeding and no antibiotic use after the third month of an animal's life. Their cooked hams are made with genuine "clean" labels, meaning free of dairy, gluten, monosodium glutamate, nitrates and nitrites.

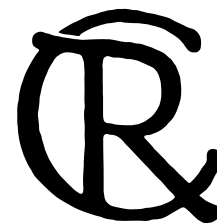
SENSORY PROFILE

Braceri hams are slow cooked (17 hours) using Italian pork leg from the large white pig. The ham is covered with a bouquet of fennel, rosemary, coriander, clove, anise, and caraway.



RETAIL SIZE	10 lbs
BRACERI ITEM NUMBER	GF2000
CASE	1 x 10 lbs.

REVISED 11/20/2018



**ROGERS
COLLECTION**