



Cured meats encompass meats prepared using the time-honored technique of dry curing. This process is used to preserve and flavor meats draws out any moisture, creating the salumi you know and love. Find your Busseto favorite in stock now!



700 ITALIAN SALAMI DRY P/WRAP	5/3#
965000 SALAMI SL PEPPER COATED	12/8-0Z
966000 SALAMI SLICED ITALIAN DRY	12/16-0Z
115115 GENOA SALAMI	2/2#/AVG
475 PANCETTA BACON	6/2#
2060 PROSCUITTO HAM	2/3-4#



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