



Citterio Rotolino...

CITTERIO

*Three Delicious Varieties
for all Occasions.*



Genoa Salame & Provolone Cheese

Bresaola & Fontina Cheese

Prosciutto & Mozzarella Cheese



www.citteriousa.com



CITTERIO® Rotolino

Capitalize on today's growing craving for a more convenient ready-to-serve charcuterie item

- The ultimate in ready-to-serve, premium-quality Italian-style combinations – in innovative, sales-clinching packages.
- Targets today's expanding demand for better-tasting, protein-rich grab-and-go snacks and ready-to-serve hors d'oeuvres with upscale flavor profiles plus great eye appeal.
- Capitalizes on emerging consumer preferences for quick-and-easy but more appetizing meal-enhancement and entertaining specialties that also offer nutritional value.
- Presents wide variety of cross-merchandising opportunities from deli and cheese islands to salad bars...from appetizer, snack and beverage sections.
- A good opportunity, also, to capitalize on the growing American appetite for Italian Salumi. The term "Salumi" itself has already achieved the same cachet as artisan cheese and wines – and more and more food-savvy consumers these days are seeking out premium Salumi in food stores and fine restaurants across the country.
- The perfect combinations of our Italian-Specialty Meat and Cheese, in a more appealing serving - as to not have one item dominate the palate of the consumer.

PREMIUM ITALIAN-STYLE COMBINATIONS

Three varieties of Citterio Italian-Style Specialties are available – strategically combined with an appropriate cheese pairing, freshly pre-sliced, delicately rolled, and sealed to ensure “deli-like freshness” – in convenient, ready-to-serve packages:

Salame Genoa & Provolone Cheese – Our own premium Italian-Style Salame paired with the highest quality Provolone Cheese. The aromatic spices are combined with medium grinds of choice pork cuts, then slowly aged to give our Genoa Salame its distinctive flavor and richness. We paired our Genoa Salame with a creamy, mild Provolone Cheese.

Bresaola & Fontina Cheese – Our signature high protein Bresaola paired with a Fontina Cheese. We meticulously select fresh cuts of lean, top rounds of premium quality beef, then delicately season with our own special blend of spices. It is then dry-air aged naturally and slowly to ensure the “melts in your mouth” tenderness. Then we paired our Bresaola with a silky, sweet Fontina Cheese.

Prosciutto & Mozzarella Cheese – Our All-Natural Prosciutto paired with a Mozzarella Cheese. The Citterio Curing Masters concentrate on bringing out the pure, traditionally Italian taste and flavor of our Prosciutto. They do this through their intentionally unhurried aging program. This brings out the pure, naturally sweet flavor. We paired our Prosciutto with a fresh Mozzarella Cheese.



USDA Plant # 4010
Recommended
Shipping / Storage
Temp: 35-37° F

Genoa
Provolone

Bresaola
Fontina

Prosciutto
Mozzarella

ITEM NUMBER:	800	816	819
WT:	6 oz	6 oz	6 oz
CASE PACK:	12X	12X	12X
*CASE WT / NET	4.5	4.5	4.5
*CASE WT / GRS:	5.55	5.55	5.55
CASE SIZE:	10 5/8 x 9 1/8 x 5 1/2	10 5/8 x 9 1/8 x 5 1/2	10 5/8 x 9 1/8 x 5 1/2
CASE CUBE:	0.31	0.31	0.31
CASES / PALLET:	140	140	140
HI / TI:	10 X 14	10 X 14	10 X 14
UPC / 35032:	80006 - 9	81606 - 0	81906 - 1
**SHELF LIFE:	75 days	75 days	50 days



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*APPROXIMATE
**FROM DATE OF PACKAGING

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