

SALAMINHO OR SMALL SALAMI



Salaminho or small salami has a different shape, but preserves all the characteristic of traditional salami. Salaminho has a homogeneous texture, intense color and different flavor acquired by the maturation process and also has a differentiated formulation based on white wine and garlic.

The product is a smoked species developed especially in Brazil and is often used in pizzerias. Salaminho should be served as an aperitif or as a snack on several occasions.

The difference between traditional salami and salaminho is the preparation time and flavor of each. While traditional salami has a much stronger flavor and takes about 50 days to cure, salami has a milder flavor thanks to its 30-day curing process. In addition, traditional salami is larger and contains a higher fat percentage and salami contains more protein.