Smoked Ham

Fra’ Mani Smoked Ham is made from the knuckle of the pork leg, situated above the shank on the bottom of the pork leg. This muscle is lean and dark in color with a distinctively intense flavor. It has an appealing rosy face, and its compact muscle grain results in a fine texture, especially when sliced thin.

After careful trimming, the knuckle muscle is tumbled with brine to distribute salt and sugar, formed by hand into a small oval shape, trussed, and smoked over natural hardwood. Although water is “picked up” in the brining process, it later evaporates during the cooking process. As a result, our hams are simply HAM with no water added. We utilize a “Delta” cooking cycle which allows for a gradual increase in heat over the long roasting cycle. This cooking method encourages maximum moisture retention in the finished hams.

- All natural pork from hogs raised on small family farms
- Whole single muscle ham
- Gluten-free and contains no added MSG, nitrates, or nitrites (except for those which occur naturally in sea salt and celery)
- Slice thinly to serve.

PRODUCT SPECIFICATIONS
- Ingredients: pork, water, and contains 2% or less of sea salt, sugar, celery juice, starter culture
- Weight per piece: approximately 3 pounds
- Case pack: 3 pieces per case
- Shelf life: 12 weeks from production date
- Keep refrigerated at 40° F or below. To preserve freshness, once opened, wrap airtight. Change the wrapping upon each successive opening.
Roasted Turkey Galantine
Light and Dark Meat

Fra’ Mani is proud to be working with the Diestel family to create a truly unique delicatessen turkey that combines both light and savory dark meat.

The turkeys are sourced exclusively from Diestel Turkey Ranch, located in the foothills of the Sierra Mountains in Sonora, California. The turkeys are sustainably farmed and range grown, with room to roam. They are never given antibiotics, growth enhancers, or animal by-products, and are fed a wholesome, all-vegetarian diet of corn and soybeans milled on the ranch.

Fra’ Mani Roasted Turkey Galantine is made using both light and dark meat, giving it a true, rich turkey flavor. Each slice gives a taste of the whole bird. It is slowly oven-roasted to retain juiciness, and seasoning is limited to salt and pepper to highlight the refined flavor of the Diestel bird.

- Made using both light and dark meat, creating a distinctive mosaic face
- Gluten-free and contains no added MSG, nitrates, or nitrites (except for those which occur naturally in sea salt and celery)
- Slice thinly and serve on a platter or sandwich.

PRODUCT SPECIFICATIONS

- Ingredients: turkey, water, and contains 2% or less of sea salt, celery juice, evaporated cane juice, sodium carbonate, pepper, rosemary extract
- Weight per piece: approximately 6 pounds
- Case pack: 2 pieces per case
- Shelf life: 8 weeks from production date
- Keep refrigerated at 40°F or below. To preserve freshness, once opened, wrap airtight. Change the wrapping upon each successive opening.
Lonza
Roasted Pork Loin Seasoned with Herbs and Spices

Fra' Mani Lonza (the Italian word for loin) comprises both the shoulder and rib end of the loin of pork. The loins are graded for size, carefully trimmed on the top side, leaving a thin layer of cover fat, and seasoned liberally with our own blend of savory herbs and spices.

The loins are lightly brined, seasoned, and slow roasted, without smoke. Lean and subtle in flavor, the loin has a rosy complexion. Although water is “picked up” in the brining process, it later evaporates during cooking. As such, our Lonza may be characterized as a “no water added” product. We utilize a “Delta” cooking cycle, which allows for incremental increases in heat over the long roasting cycle. This cooking encourages maximum retention of moisture and exceptional texture in the finished product.

The full loin is divided in two to make two handy pieces per case.

- Made using the full loin of pork, both shoulder and rib end
- No added gluten and contains no added MSG, nitrates, or nitrites (except those which occur naturally in sea salt and celery juice)
- See www.framani.com for serving suggestions and recipes.

PRODUCT SPECIFICATIONS

- Ingredients: pork, water, and contains 2% or less of sea salt, sugar, celery juice, starter culture, plum concentrate, red pepper, garlic, spices
- Weight per piece: approximately 4 pounds (random weight)
- Case pack: 2 pieces per case
- Shelf life: 8 weeks from production date
- Keep refrigerated at 40° F or below. To preserve freshness, once opened, wrap airtight. Change the wrapping upon each successive opening.
Fra’ Mani Classic Italian Sausages are coarse-ground links seasoned simply with fennel and garlic. Our Spicy Italian Sausages are Calabrian-style links, and our pork Mattinata Breakfast Sausages are discreetly seasoned with sage.

Fra’ Mani fully cooked sausages are ideal for grilling, pan frying, or baking. For best results, grill or heat the sausages in a heavy pan for approximately 8-12 minutes over medium heat, turning as needed until evenly browned.

- All natural pork from hogs raised on small family farms
- Prime shoulder cuts are coarsely ground, seasoned and stuffed into natural hog or lamb casings
- Gluten-free and contains no added MSG, nitrates, or nitrites (except for those which occur naturally in sea salt and celery)

PRODUCT SPECIFICATIONS
- Classic Italian Sausage Ingredients: pork, water, and contains 2% or less of vinegar, sea salt, fennel, pepper, spices, garlic, dextrose, spice extract (from red pepper)
- Spicy Italian Sausage Ingredients: pork, water, and contains 2% or less of vinegar, sea salt, spice extracts (from paprika and red pepper), fennel, pepper, spices, garlic, dextrose
- Mattinata Breakfast Sausage Ingredients: pork, water, and contains 2% or less of vinegar, sea salt, spice extracts (from sage and red pepper), red pepper, spices, dextrose, natural lamb casing
- Weight per unit for Classic Italian Sausage and Spicy Italian Sausage: 12 ounces
- Weight per unit for Mattinata Breakfast Sausage: 10 ounces
- Case pack: 12 units per case
- Shelf life: 9 weeks from production date
- Keep refrigerated at 40°F or below. Use within 3 days of opening or freeze up to 4 months.
Classic Mortadella

Fra’ Mani Classic Mortadella is made with prime cuts from the leg, shoulder, and belly, and head.

Most mortadelle found in the marketplace are ultra fine-chopped creations made from the emulsion of meat, fat, binders and extenders, a process that can hide inferior ingredients. Fra’ Mani Mortadella is a minutely fine-ground product made from the choicest raw materials with no artificial additives. Like the classic version of Mortadella di Bologna, our Classic Mortadella contains no pistachio nuts.

Fra’ Mani Mortadella is made by passing the meat through a series of rotating knives of increasing quantity and through a series of grinding plates of diminishing size, resulting in a particle size barely measurable to the eye, a delicate texture, and a glistening surface. It is speckled with small cubes of pork jowl, the firmest and most flavorful fat on the hog.

Following the tradition of a “roasted” mortadella with a deep brown surface color, our Mortadella is slow roasted for 10 hours with dry heat

- All natural pork from hogs raised on small family farms
- Prime cuts from the leg, shoulder, and belly, carefully trimmed by hand
- No artificial binders or extenders added
- Gluten-free and contains no added MSG, nitrates, or nitrites (except for those which occur naturally in sea salt and celery)
- Slice paper thin and serve on a platter or wrap around light breadsticks. Or cut 3/4” slices and dice into 3/4” x 3/4” pieces. Delicious with pickled vegetables.

PRODUCT SPECIFICATIONS

- Ingredients: pork, pork fat, water, and contains 2% or less of sea salt, spices, garlic, dextrose, sugar, celery powder, starter culture
- Weight per piece: approximately 6.5 pounds
- Case pack: 2 pieces per case
- Shelf life: 10 weeks from production date
- Keep refrigerated at 40° F or below. To preserve freshness, once opened, wrap airtight. Change the wrapping upon each successive opening.
Pancetta
(uncured)

Fra’ Mani Pancetta is a salted and dried skinless pork belly made according to the traditional Italian production method of “pancetta arrotolata” (rolled pancetta). Hand-trimmed, hand-salted and dried, our Pancetta is characterized by a balanced proportion of lean and fat and the mingled aromas of garlic, clove, bay leaf, and black pepper.

After careful grading for size, pork bellies are meticulously hand-trimmed to ensure a balanced proportion and uniform dimension. After seasoning and salting, the bellies are tightly formed and stuffed into a fibrous casing. Further ageing results in a mature flavor and distinct aroma.

- All natural pork from hogs raised on small family farms
- Gluten-free and contains no added MSG, nitrates, or nitrites (except for those which occur naturally in sea salt and celery)
- Cook thoroughly for best flavor.

PRODUCT SPECIFICATIONS
- Ingredients: pork, sea salt, and contains 2% or less of celery juice, garlic, spices, dextrose, starter culture
- Weight per piece: approximately 3.75 pounds
- Case pack: 3 pieces per case
- Shelf life: 8 weeks from production date
- Keep refrigerated at 40° F or below. To preserve freshness, once opened, wrap airtight. Change the wrapping upon each successive opening.
Rosemary Ham

Fra’ Mani Rosemary Ham comprises three attached major muscles of the pork leg - inside round, outside round and eye of round. The legs are graded for size and then trimmed carefully on all sides, leaving a thin layer of flavorful cover fat on the outside round portion. This ham has an appealing light pink complexion and is seasoned with rosemary. Each whole ham is sliced into two manageable halves before packaging.

The muscles are lightly brined, formed by hand into a teardrop shape, trussed, and lightly smoked over natural hardwood. Although water is “picked up” in the brining process, it later evaporates during the cooking process. As a result, our hams are simply HAM with no water added. We utilize a “Delta” cooking cycle which allows for incremental increases in heat over the long roasting cycle. This cooking method encourages maximum moisture retention in the finished hams.

- All natural pork from hogs raised on small family farms
- Whole muscle ham
- Gluten-free and contains no added MSG, nitrates, or nitrites (except for those which occur naturally in sea salt and celery)
- Slice thinly to serve.

PRODUCT SPECIFICATIONS

- Ingredients: pork, water, and contains 2% or less of sea salt, sugar, celery juice, rosemary, starter culture
- Weight per piece: approximately 4 pounds
- Case pack: 2 pieces per case
- Shelf life: 10 weeks from production date
- Keep refrigerated at 40° F or below. To preserve freshness, once opened, wrap airtight. Change the wrapping upon each successive opening.
Salame Rosa

*salame cotto*

Fra’ Mani Salame Rosa is a cooked salame (*salame cotto*) of grand proportions with origins in the city of Bologna, Italy. Traditionally, sausage-makers throughout the Emilia-Romagna region would slow roast their Salame Rosa alongside Mortadella in wood-fired ovens. Similar in size and shape to Mortadella, Salame Rosa has been described as “marbled Bologna,” which characterizes its mosaic-like “face” and rosy hue.

Our Salame Rosa is speckled with small cubes of plate fat cut from high on the hog loin and mildly seasoned with coriander, white pepper and mace. Each piece is studded with pistachio nuts, and slow roasted for 10 hours.

- All natural pork from hogs raised on small family farms
- Prime cuts from the shoulder coarsely chopped to create a distinctive mosaic face
- No artificial binders or extenders added
- Gluten-free and contains no added MSG, nitrates, or nitrites (except for those which occur naturally in sea salt and celery)
- Slice paper thin and serve on a platter or sandwich. Delicious with pickled vegetables, cornichons or superior mustards.

**PRODUCT SPECIFICATIONS**

- Ingredients: pork, water, and contains 2% or less of sea salt, spices, garlic, dextrose, sugar, pistachio, celery powder, starter culture
- Weight per piece: approximately 6.5 pounds
- Case pack: 2 pieces per case
- Shelf life: 12 weeks from production date
- Keep refrigerated at 40° F or below. To preserve freshness, once opened, wrap airtight. Change the wrapping upon each successive opening.