

GOLFERA MORTADELLA



GOLFERA

Lavezzola, Italy

TRADITION

Golfer mortadellas are produced 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 Golfer 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 and traditional in terms of the depth of culture brought to bear in the preparation.

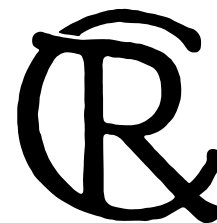
Golfer maintains complete control over their production chain. This starts with animal welfare, humane feeding and breeding and no antibiotic use after the third month of an animal's life. Their mortadellas are made with genuine "clean" labels, meaning free of dairy, gluten, monosodium glutamate, nitrates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

SENSORY PROFILE

The mortadella's pistachios are Sicilian and the black truffle is from Bologna, both ingredients strictly Italian sourced. Likewise, Golfer uses only fresh, high quality cuts of shoulder meat (no tripe or lesser cuts), fat from the neck of the animal, and warm spices to achieve superior taste.

GOLFERA MORTADELLA	GF2210
RETAIL SIZE	11.5 lbs
GOLFERA MORTADELLA WITH PISTACHIO	GF2240
RETAIL SIZE	11.5 lbs
GOLFERA MORTADELLA WITH TRUFFLE	GF84TU
RETAIL SIZE	6.75 lbs
CASE	1 per case.

REVISED 11/20/2018



ROGERS
COLLECTION