



Roast Meats

Fiorucci roast meats are cooked in a variety of ways.
Each roast has a distinctive seasoning, offering a superb choice of tastes.

CODE	Pre - Pre-Order Only	DESCRIPTION	APPROX SIZE	+/-	PRICE PER KILO
4000		Prosciutto Alla Brace – Charcoal Roasted Ham	8.5kg		
4002		Mini Rostello – roast ham marinated with herbs	3.5kg		
4004		Rostino Mediterraneo – Selected Quality Baked Loin	2.5kg		
4006		Porchetta Spiced Half – Roasted Pancetta & loin, baked	4kg		
4008	Pre	Fordicotta – Cooked Ham without added water	5kg		

Parma! and other air dried Hams

The Fiorucci Hams, appreciated by gourmets the world over, are all produced and seasoned in special areas like Parma, San Daniele, Veneto and Tivoli. Fiorucci is now the largest producer of hams in Italy and has five factories where the most stringent control methods are in operation.

4200	***	Parma Riserva – Boneless, Cured for a minimum 16 months	6.5kg		
4202	***	Parma Ham Original – Boneless, ready to slice (12months)	6.8kg		
4204	Pre	Parma Ham Con Osso Classic Parma Ham, on the bone	9.5kg		
4206	***	San Daniele – Boneless, Marked under the consortium	6.5kg		
4207	Pre	San Daniele Riserva – on the bone	7.0kg		
4208	***	Prosciutto Crudo Contadino MEC – 8 month cure	5.5kg		
4210	***	Prosciutto Food service,	5.5kg		
4211	Pre	Prosciutto Crudo Pascia - Square – no waste! Lower Price!	5.5kg		
4212	***	Tivoli – B'less, flavoured w wine & garlic, cured 11 months	6.5kg		
4214	***	Speck – Smoked ham with herbs & spices	2.2kg		
4216	***	Bresaola Punta Danca – Boneless, Dry cured Beef	1.5kg		

Salamis

There are many types of Salami produced in Italy, which vary from region to region, and Fiorucci is well known to have the widest range. These are made according to local regional recipes and the list of ingredients used varies from type to type. The most popular in the UK are MILANO, which is fine minced, and NAPOLI, which is coarsely minced.

Salamis marked U/W are not available vacuum packed.

CODE	Pre- ***	Pre-Order Only DESCRIPTION	APPROX SIZE	PRICE
4400	***	Salami Milano – Pure Pork, finely ground	1.5kg	
4401	***	Salami Milano Allora ½ – Made from selected premium cuts	1.5kg	
4402	***	Salami Napoli – Pure Pork, medium ground, slightly smoked	1.5kg	
4404	U/W	Salami Napoli Extra – Pure Lean Pork, medium ground	2kg	
4405	***	Salami Napoli – Pure Pork, medium ground slightly smoked	15 x 200g	
4406	***	Salami Finocchiona – Pure Pork, medium ground, Natural Casing, Characteristic fennel taste from Tuscany	3kg	
4408	U/W	Salami Veneto – Pure Pork, medium ground, trace of garlic	3.5kg	
4410	U/W	Salami Felino – Pure Pork finely ground from the Parma region	2kg	
4417	Pre	Norcinetta – Pure Pork fresh salami	approx 8 x 250g	
4413	***	Sliced Pepperoni – Quality Pizza Topping	1kg APPROX	
4420	***	Spianata Romana ½ – Pure Pork, flat shape, finely ground, containing diced fat. In Natural Casing.	1kg halves	
4421		Salsiccia Calabrese		
4422	***	Spianata Calabrese – with chilli, a hot & spicy speciality from Calabria	2.1kg	
4423		Salsiccia Napoli Eld		
4424	***	Salami Ventrecina – Pure Pork, coarsely ground, spicy flavour. In Natural Casing	2.3kg	
4425		Salsiccia Napoli Elf – Another Spicy Salami, in a ring	600g	

Pancetta & Coppa

4426	***	Pancetta Supermagra – Lean seasoned bacon, best quality	3.5kg	
4427		Pancetta Affumicata – bacon smoked	250g	
4428	***	Pancetta Coppata – Rindless, rolled, stuffed with Coppa	3.5kg	
4429		Pancetta Stagionata Affumicata -Streaky Bacon flat shaped	1.5kg	
4430	***	Coppa in Rete – Fairly lean with a mild flavour	2.1kg	

Specialities

4454	Pre	Stinco – Cooked Pork Shank with herbs	500g	

Mortadella

CODE	DESCRIPTION	APPROX SIZE	PRICE PER KILO
4600	Mortadella Magia Rosa – <i>Pure Pork with Pepper Corns, Cylindrical</i>	4kg	
4602	Mortadella Romanella – <i>Pure Pork with pieces of Ham and pistachio nuts. Flat in shape.</i>	1.5kg	
4604	Mortadella Divina – <i>Pure Pork, polyphosphate free, half unit</i>	2.5kg	

Pre - Packed Meats

Fiorucci Sliced Meats are superbly presented in Controlled Atmosphere Packs

CODE	DESCRIPTION	Case Qty	+/-	Net Price Per Pack
	Pre- Pre-Order Only			
4800	Salami Milano 80g – <i>Sliced</i>	8		
4802	Salami Napoli 80g - <i>Sliced</i>	8		
4806	Prosciutto Crudo 80g – <i>Sliced dry cured ham</i>	8		
4808	Prosciutto Tivoli 80g – <i>Sliced cured marinated ham</i>	8		
4810	Parma Ham Original 80g – <i>Sliced</i>	8		
4812	Mortadella 80g – <i>Sliced</i>	8		
4814	Pancetta Dadini 140g - <i>Diced smoked Pancetta</i>	12		
4816	Bresaola 80g – <i>Sliced cured beef</i>	8		
4818	Antipasto Misto 120g – <i>Sliced Assortment of cured meats</i>	10		
4822	Coppa 80g – <i>Sliced cured pork shoulder</i>	8		
4826	Speck 80g – <i>Sliced smoked & spiced cured ham</i>	8		



Foodservice Sliced Packs

Some of the most popular varieties are available in pack sizes more suitable for Catering outlets.
Please order by the case.

CODE	Pre- ***	Pre-Order Only DESCRIPTION	Case Qty	+/-	Net Price Per Pack
4820	***	Sliced Prosciutto Crudo 500g	5 x 500g		
4821	***	Sliced Prosciutto Crudo 250g	2 x 250g		
4436	***	Sliced Pancetta – <i>Streaky Bacon flat shaped and sliced</i>	3 x 250g		
4852	***	Sliced Parma Ham 250g	2 x 250g		
4856	***	Sliced Milano Salami 250g	3 x 250g		

Balsamic Vinegar

CODE	Pre -	Pre-Order Only DESCRIPTION	Case Qty		Price Per Case
4900	Pre	Balsamic Vinegar Standard 250ml –	6 x 250ml		
4902		Balsamic Vinegar 500ml – <i>Aged for no less than 1 year</i>	6 x 500ml		
4904		Balsamic Vinegar 250ml – <i>Aged for no less than 6 years</i>	6 x 250ml		
4906		Balsamic Vinegar 250ml – <i>Aged for no less than 10 years</i>	6 x 250ml		
4908	Pre	Balsamic Vinegar Reserva 250ml – <i>Aged for no less than 10 years</i>	6 x 250ml		
4909	Pre	Balsamic Vinegar Antiqua Special Vintage	6 x 250ml		

Cooking Cream

4730		Panna Cooking Cream 200ml - 24 per case	24 x 200ml		
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E & O.E

Fiorucci have an extensive range of products available. If you have a requirement for something that is not listed, please ask-if they make it, we can get it!

MEDALLION CHILLED FOODS

(a division of House of Westphalia Ltd)

TERMS AND CONDITIONS OF TRADE

All products, delivery vehicles and cold stores comply with the FOOD SAFETY ACT 1990, the FOOD SAFETY (GENERAL FOOD HYGIENE) REGULATIONS 1995 and all other Public Health Regulation and Statutory Instruments in force.

House of Westphalia Ltd is British Retail Consortium (BRC) accredited at the higher level.

VAN SALES, DIRECT DELIVERIES, THIRD PARTY DELIVERIES & COLLECTIONS

Minimum Order Value

Delivered Orders below a Sterling Value of £50.00 may attract a charge of £5.00 plus VAT, subject to location. Wholesale Orders Delivered by Third Party Transport below a Sterling Value of £500.00 may attract a delivery charge plus VAT. Please ask for details.

Product Availability

All products are subject to availability; however, the company will endeavour to advise customers of any shortages prior to delivery and/or offer an alternative, if available.

Product Storage

Once delivered, it is the receiver's responsibility that products are kept at the recommended temperatures as stated on the packaging, in compliance with The Food Safety Act.

Terms of Sales

All goods are supplied on a cash on delivery basis unless prior account facilities have been agreed.

Customers with account facilities are to make payments as per terms agreed, or deliveries may be interrupted and/or stopped.

A charge of £10.00 will be debited to the account for each returned or represented cheque.

Unless otherwise agreed, all payments are to be made in £ Sterling.

The company reserves the right, at its absolute discretion, to charge contractual interest at a rate of 5% per month on all late payments.

Goods must be thoroughly checked on delivery and a clear P.O.D. / Signature given. Any claim must be reported at the time of delivery. Any product under query must be returned to us or made available for inspection before credit can be raised. Failure to comply with this may result in the claim being refused.

Prices and products may be subject to changes without prior notice according to market fluctuations and/or exchange rates.

This Price List supersedes all previous price lists, and is subject to E. & O.E. conditions (Errors and Omissions Excepted).

Title

House of Westphalia Ltd retains the title and ownership of all goods until they have been paid for in full.

DIRECT MAIL ORDER SERVICE

Minimum Order Value

England Wales & Scotland only.

FREE DELIVERY on orders ABOVE a Sterling Value of £200.00

Orders below £200.00 will attract a charge of £7.00 plus VAT.
Orders below £150.00 will attract a charge of £14.00 plus VAT.
Orders below £100.00 will attract a charge of £20.00 plus VAT.
Orders below £50.00 will attract a charge of £25.00 plus VAT

Product Availability

All products are subject to availability; however, the company will endeavour to advise customers of any shortages prior to delivery and/or offer an alternative, if available. We reserve the right to exclude items considered to be too fragile for transit via Mail Order.

Product Storage

Once delivered, it is the receiver's responsibility that products are kept at the recommended temperatures as stated on the packaging, in compliance with The Food Safety Act.

Terms of Sales

All goods are supplied on a pre-payment basis by Visa or MasterCard or Debit card, prior to despatch.

Unless otherwise agreed, all payments are to be made in £ Sterling.

Goods must be thoroughly checked on delivery and a clear P.O.D. / Signature given.

PLEASE ENSURE THAT YOU SIGN FOR GOODS AS 'UNCHECKED'. This will enable us to make a modest claim for any damaged goods.

Any claim must be reported at the time of delivery. Any product under query must be returned to us or made available for inspection before credit can be raised. Failure to comply with this may result in the claim being refused.

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