



lenti

“SINCE 1935

PURELY COOKED

FOR PURE PLEASURE.”





DAL 1935 PURO COTTO PER PURO PIACERE

Lenti, a **historic brand established in 1935**, has been renowned for almost a century for its tradition that combines passion and accurate controls to offer premium Italian deli meats. Founded by Attilio Lenti in Santena (Turin), it gave life to a reality characterized by **exclusive recipes** and a **high-quality know-how philosophy**.

TORINO



A STORY DATING FROM 1935



EXPERTS IN HIGH-END ITALIAN DELICATESSEN FROM A TRACED AND CERTIFIED SUPPLY CHAIN

Today Lenti continues to aim high with the '**Le Eccellenze di Filiera**' line: a range of products, whole and sliced, with **100% Italian meat from a traced and certified supply chain**, certified by CSQA - the leading Italian food certification body.

The raw materials used for this line come exclusively from **animals born, raised and processed in Italy**.

Furthermore, the **poultry specialties** in the line are made with meat **from animals raised without antibiotic treatments from birth**.

Passion, tradition, expertise: these continue to be the ingredients of Lenti's products.

Thus, contributing to strengthening its positioning as an **expert in high-end Italian delicatessen from a traced and certified supply chain**.

ACCORDING TO ATTILIO LENTI'S TRADITIONAL RECIPE

The recipes of Attilio Lenti: an important legacy of knowledge and tradition that has been passed down for nearly a century.

The most exquisite spices, and aromatic herbs are selected and combined with knowledge and skill in order to create exclusive blends which season the meats as they cook.

This is the secret recipe of the delicate and unmistakable taste of Lenti's products, that consumers recognize and appreciate.



Specialists in “cooking” meats: not only cooked ham, but also roasted beef, pork, turkey and chicken.

Because “cooking” requires **a great deal of know how and an artful method that in Lenti has been passed down and developed over time.**

TRADITION AND SLOW COOKING

METICULOUS CONTROL AND CARE IN ALL PACKAGING PHASES

Every stage of processing is rigorously controlled.

For the packaging stage the most **advanced technologies** have been adopted, with rigorous health and hygiene standards and careful **staff training.**

The **meticulous management of storage facilities,** completely automated, is a **guarantee of high-quality service.**



UNIQUE AND UNMISTAKABLE PRODUCTS WHOSE SECRET LIES IN A RECIPE

Lenti products are free from gluten, lactose and caseinates.

A particular concern in order to provide a genuine offer without sacrificing taste.

A wide offer of healthy products, suitable for everyone, perfect also for those affected by the celiac disease.

RECIPE FOR PURE PLEASURE

ALWAYS

HIGH QUALITY SELECT INGREDIENTS | TRADITIONAL METHODS

SLOW COOKED WITH EXQUISITE SPICES
ACCORDING TO ATTILIO LENTI'S RECIPES

NEVER

GLUTEN | LACTOSE | CASEINATES

CERTIFICATIONS



Lenti products are certified with BRC Food internationally recognized quality and hygienic health standards.



Lenti has obtained the IFS Food certification for food quality and safety attesting the conformity of its products with all necessary legal requirements.



“Le Eccellenze di Filiera” are guaranteed by the Certification Organism CSQA produced with 100% Italian meat from a Certified and Traced Supply Chain.



Lenti products are Gluten - Free and licensors since 2004 of the Grossed grain brand, granted by the Italian Celiac Association.



Lenti Cooked Hams and Roasts are certified by SGS Italia for the following parameters: absence of lactose, caseinates and use of non-GMO ingredients.



Lenti has since 2000 the Organic Quality Certification that guarantees consumers traceability on our Organic products.

For Lenti
cooking is a real art:
capable of enhancing raw materials
and of giving a unique flavor to our products
and to each of our recipes.

LENTI PRODUCT LINES

Le Eccellenze di Filiera

Excellent specialties from a certified and traced supply chain

- Lenti&Lode
- La Gran Fesa di Tacchino Arrosto
- Le Eccellenze di Filiera - Pre-sliced

I Cotti

The Cooked hams

- I Cotti del Cuore
- I Cotti di Gastronomia
- I Cotti Classici

Le Specialità

Cooked hams with herbs and other roasted specialties

- Le Specialità di Prosciutto
- Le Specialità Arrosto
- Le Specialità

Equilibrio e Bontà®

Delectable specialties with a low fat content

BioFetta®

Organic products

la Buona Scelta

A range of products with an optimal slicing yield

I Pronti da Gustare

Freshly sliced products and ready to eat specialties

- La Grande Tradizione del Gusto
- Fassone di Razza Piemontese
- I Take-Away Lenti
- Biofetta
- I Tranci
- I Precotti

..... *Certified and Traced Supply Chain*

Le Eccellenze di Filiera

A deep commitment to high quality.

Lenti has always been the custodian of a tradition that combines passion and accurate controls to offer high-end Italian delicatessen products. Hence the choice to guarantee the Certified and Traced Supply Chain* with **CSQA** Certification Organism, the first Italian certification body accredited in the food sector.

..... *Certifications*

1. TRACEABILITY IN AGRI-FOOD CHAINS

All products in the “Eccellenze di Filiera” line, **subject to CSQA certification, are compliant to the UNI EN ISO 22005** standard (CSQA Certificate No. 83153*), which certifies that pork and poultry meat used in the processing of supply chain products derive from **animals born, raised and processed exclusively in Italy.**

2. CONTROLLED PORK AND POULTRY SUPPLY CHAINS

The controlled pig and poultry supply chains are respectively certified by the Technical Product Documents - DTP 134 (pig) - CERT. N° 83149* and DTP 126 (poultry) – CERT. No. 83152*. **Feed mills and farms of our qualified partner and Lenti's processing plant are all certified by CSQA.**

3. BREEDING WITHOUT ANTIBIOTICS

Furthermore, **poultry products** from our certified and traced supply chain* are produced from animals raised **without antibiotic treatments from birth** (DTP 116 – CERT. N. 83151*).





Lenti&Lode

A taste of authentic tradition.

100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149



LENTI&LODE CLASSICO

HEAVY FRESH ITALIAN PORK LEGS
HIGH QUALITY COOKED HAM
FROM CERTIFIED AND TRACED SUPPLY CHAIN*
NATURAL SHAPE
MANUAL BONING, WITHOUT SHANK, CAREFULLY TRIMMED
SEASONED WITH EXQUISITE SPICES AND AROMATIC HERBS
ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE
SLOWLY STEAM COOKED FOR A DAY
VACUUM-PACKED IN A TRANSPARENT MULTILAYER BAG AND
PASTEURIZED

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Lenti&Lode	166	2706807	120	1	10/12 ca	0°/+4°C	24 cardboards per pallet 6 cardboards per layer 4 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Lenti&Lode Grand'Arrosto alle Erbe

100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149



LENTI&LODE GRAND'ARROSTO ALLE ERBE

- FRESH ITALIAN PORK LEGS
- HIGH QUALITY COOKED HAM WITH AROMATIC HERBS, DELICATELY ROASTED
- FROM CERTIFIED AND TRACED SUPPLY CHAIN*
- NATURAL SHAPE
- SEWED AND TIED BY HANDY
- MANUALLY BONED, WITHOUT SHANK, CAREFULLY TRIMMED
- SEASONED WITH EXQUISITE SPICES AND AROMATIC HERBS ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE
- SLOWLY STEAM COOKED FOR A DAY

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Lenti&Lode Grand'Arrosto alle Erbe	848	2568067	180	1	9/10 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Gran Fesa di Tacchino Arrosto

ANTIBIOTIC FREE FROM BIRTH*

**100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN***



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 116 - CERT. N° 83151
DTP 126 - CERT. N° 83152



GRAN FESA DI TACCHINO

ITALIAN TURKEY BREAST

ANTIBIOTIC FREE FROM BIRTH*

FROM CERTIFIED AND TRACED SUPPLY CHAIN*

HAND TIED AND OVEN ROASTED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S
ORIGINAL RECIPE

LOW-FAT

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gran Fesa di Tacchino	11166	2824174	120	2	4/5 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Le Eccellenze di Filiera - Pre-sliced

100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149



LENTI&LODE
ITALIAN HIGH QUALITY
COOKED HAM

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Lenti&Lode	929F	8003339001191	32	6	120	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Le Eccellenze di Filiera - Pre-sliced



LENTI&LODE
GRILLED WITH HERBS
ITALIAN HIGH QUALITY
COOKED HAM

100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149

100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149



GRAND'ARROSTO
ITALIAN ROASTED PORK LOIN

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Lenti&Lode alle Erbe Grigliato	930F	8003339001184	32	6	120	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers
Grand'Arrosto	931F	8003339001214	32	6	110	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Le Eccellenze di Filiera - Pre-sliced



GRAN FESA
ITALIAN ROASTED TURKEY BREAST

100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 116 - CERT. N° 83151
DTP 126 - CERT. N° 83152

ANTIBIOTIC FREE FROM BIRTH*

100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 116 - CERT. N° 83151
DTP 126 - CERT. N° 83152

ANTIBIOTIC FREE FROM BIRTH*



PETTO DI POLLO
ITALIAN ROASTED CHICKEN BREAST

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Gran Fesa di Tacchino Arrosto	928F	8003339001207	32	6	100	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers
Petto di Pollo Arrosto	933F	8003339001238	32	6	100	0°/+4°C	270x210x18mm	112 cardboards per pallet 14 cardboards per layer 8 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Cooked Hams with a unique taste,
a specific recipe and cooking process
for each product.



Lenti&Lode Gran Cuore



LENTI&LODE GRAN CUORE

FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

NATURAL SHAPE

MANUAL BONING, WITHOUT SHANK, CAREFULLY TRIMMED

SEASONED WITH EXQUISITE SPICES AND AROMATIC HERBS
ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

SLOWLY STEAM COOKED FOR A DAY

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Lenti&Lode Gran Cuore	189	2480443	180	1	8,5/9,5 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

I Cotti del Cuore



CUORE D'ORO

HEAVY FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

CHESTNUT MOULD SHAPE

TENDER ON THE PALATE WITH THE PERFECT BALANCE OF FAT AND LEAN

FULL-BODIED FLAVOR FOR TRUE CONNOISSEURS

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuore d'Oro	1	2424370	180	2	9/10 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



CUORE ROSA

FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

CHESTNUT MOULD SHAPE

TENDER ON THE PALATE WITH THE PERFECT BALANCE OF FAT AND LEAN

DELICATE AND, AROMATIC FLAVOR, PERFECT TO SERVE ON EVERY OCCASION

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuore Rosa	25	2424620	180	2	8,5/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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CUOR DI PIACERE

HIGH QUALITY COOKED HAM
 HEAVY FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 SOFT, VELVETY TEXTURE
 SWEET TASTE THAT EVERYONE ENJOYS
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

CUOR DI PIACERE "Più Gusto - Tastier"

HIGH QUALITY COOKED HAM
 HEAVY FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 SOFT, VELVETY TEXTURE
 MORE INTENSE TASTE
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuor di Piacere	160	2313796	180	2	8/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Cuor di Piacere Più Gusto	840	2313796	180	2	8/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



AFFETTATISSIMO

HIGH QUALITY COOKED HAM
 FRESH MEDIUM WEIGHT PORK LEGS
 CHESTNUT MOULD SHAPE
 SLICES VERY TENDER TO THE PALATE
 IDEAL IN A BALANCED DIET
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP
 TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S
 ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Affettatissimo	17	2725330	180	2	8/9 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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CUORE BIANCO

HIGH QUALITY COOKED HAM
 FRESH MEDIUM WEIGHT PORK LEGS
 TRUNCATED OVAL SHAPE
 SHANK INCLUDED AS IN TRADITIONAL COOKED PROSCIUTTO
 THE DELICATE TASTE OF TRADITIONAL PROSCIUTTO
 BONED AND MOLDED MANUALLY, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S
 ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Cuore Bianco	18	2725310	180	2	8/8,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



MAGRO E MORBIDO

SELECTED COOKED HAM
 FRESH MEDIUM WEIGHT PORK LEGS
 BARREL MOULD SHAPE
 LOW FAT, VERY TENDER TO THE PALATE
 IDEAL IN A BALANCED DIET
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

CUOR DI GUSTO

SELECTED COOKED HAM
 FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 ROBUST AND PERSISTENT TASTE
 PERFECT FOR EVERY OCCASION
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Magro e Morbido	24	2424670	150	2	7,5/8,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Cuor di Gusto	31	2424990	150	2	7,7/8,7 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

A complete range
of cooked hams
for the needs of
delicatessen retail.



I Cotti
di Gastronomia

I Cotti di Gastronomia



MAGNIFICO

HEAVY FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

CHESTNUT MOULD SHAPE

TENDER ON THE PALATE WITH THE PERFECT
BALANCE OF FAT AND LEAN

INTENSE AROMA, TASTE THAT IS ENGAGING
AND FULL-BODIED ON THE PALATE

BONED AND MOLDED MANUALLY, WITHOUT
SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO
ATTILIO LENTI'S ORIGINAL RECIPE

CUORE ITALIANO

FRESH ITALIAN PORK LEGS

HIGH QUALITY COOKED HAM

CHESTNUT MOULD SHAPE

TENDER ON THE PALATE WITH THE PERFECT
BALANCE OF FAT AND LEAN

DELICATE AND AROMATIC TASTE, PERFECT TO
BE SERVED ON EVERY OCCASION

BONED AND MOLDED MANUALLY, WITHOUT
SHANK, RUMP TRIMMED

SEASONED AND COOKED ACCORDING TO
ATTILIO LENTI'S ORIGINAL RECIPE



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Magnifico	117	2321516	180	2	9,5/10,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Cuore Italiano	250	2346163	180	2	8,5/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



TRADIZIONALE

HIGH QUALITY COOKED HAM
HEAVY FRESH PORK LEGS
CHESTNUT MOULD SHAPE
SOFT, VELVETY TEXTURE
DELICATE AND AROMATIC FLAVOR, PERFECT TO SERVE IN EVERY OCCASION
BONED AND MOLDED MANUALLY, RUMP TRIMMED
SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

ALSO HALF AVAILABLE

1/2

TRADIZIONALE "Più Gusto - Tastier"

HIGH QUALITY COOKED HAM
HEAVY FRESH PORK LEGS
CHESTNUT MOULD SHAPE
SOFT, VELVETY TEXTURE
MORE INTENSE TASTE
BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Tradizionale	62	2424580	180	2	8,5/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Tradizionale half	822	2847506	180	3	4/4,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Tradizionale Più Gusto	832	2958849	180	2	8,5/9,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



TENERO

SELECTED COOKED HAM
 FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 TENDER TO THE PALATE
 IDEAL FOR A BALANCED DIET
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

GOLOSO

COOKED HAM
 FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 OPTIMAL SLICING YIELD
 DECISIVE TASTE AND PLEASING TO THE PALATE
 BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED
 SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Tenero	67	2424770	150	2	8/9 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Goloso	55	2425110	120	2	8/9 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



I Cotti Classici

I Cotti Classici



GIOIELLO

COOKED HAM
 FRESH PORK LEGS
 CHESTNUT MOULD SHAPE
 OPTIMAL SLICING YIELD
 INTENSE TASTE, PLEASING TO THE PALATE
 WITHOUT SHANK
 SEASONED AND COOKED ACCORDING TO THE LENTI RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gioiello	29	2424640	100	2	7,7/8,7 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Roasted Cooked Hams,
with spices and herbs
expertly oven baked.



*Le Specialità
di Prosciutto*

Le Specialità di Prosciutto

RUSTICHELLO

OVEN GRILLED HIGH QUALITY COOKED HAM
WITH MEDITERRANEAN HERBS

SELECT, FRESH PORK LEGS

TYPICAL ANATOMICAL SHAPE

BONED AND TIED BY HAND

SEASONED WITH MEDITERRANEAN HERBS
INSIDE AND OUT

INTRIGUING TO THE EYE AND DELIGHTFUL TO
THE PALATE

ALSO HALF
AVAILABLE

1/2



DELIZIA

OVEN GRILLED HIGH QUALITY COOKED HAM

SELECT, FRESH PORK LEGS

TYPICAL ANATOMICAL SHAPE

BONED AND TIED BY HAND

DELICATE TASTE BUT WITH A STRONG
PERSONALITY



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Rustichello	43	2424940	180	2	6,7/7,7 ca	0°/+4°C	24 cardboards per pallet 6 cardboards per layer 4 strati
Rustichello half	48	2425050	180	2	3,8/4,3 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 strati
Delizia	10	2424460	180	2	6,7/7,7 ca	0°/+4°C	24 cardboards per pallet 4 cardboards per layer 6 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



PRAGA

SELECTED COOKED HAM, DRY SMOKED

FRESH PORK LEGS

CHESTNUT MOULD SHAPE

BONED AND MOLDED MANUALLY, WITHOUT SHANK, RUMP TRIMMED

WITH A LIGHT SMOKY NOTE, INTRIGUING AND VELVETY

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Praga	10010	2708650	150	2	7,5/8,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

Selected turkey,
beef and pork meats
expertly oven roasted.



*Le Specialità
Arrosto*

Le Specialità Arrosto

PETTO DI POLLO ARROSTO

ITALIAN CHICKEN BREAST

HAND TIED AND OVEN ROASTED

SEASONED AND COOKED ACCORDING TO
ATTILIO LENTI'S ORIGINAL RECIPE

LOW-FAT



PETTO DI POLLO ARROSTO ALLE ERBE

ITALIAN CHICKEN BREAST
WITH MEDITERRANEAN HERBS

HAND TIED AND OVEN ROASTED

SEASONED AND COOKED ACCORDING TO
ATTILIO LENTI'S ORIGINAL RECIPE

LOW-FAT



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Petto di Pollo Arrosto	11169	2496518	120	2	2,5/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers
Petto di Pollo Arrosto alle Erbe	11172	2851042	120	2	2,5/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



GRAN TRADIZIONE

TURKEY BREAST

ENCASED IN NETTING AND OVEN ROASTED

SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S
ORIGINAL RECIPE

LOW-FAT

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gran Tradizione	21122	2838698	120	2	3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN



MANZO AFFUMICATO

BEEF TOP SIDE (PUNTA D'ANCA)

ENCASED IN NETTING AND OVEN ROASTED

DELICATE AND TENDER CONSISTENCY

INTENSE AROMA WITH DELICATE SMOKY NOTES

SEASONED WITH EXQUISITE SPICES
ACCORDING TO ATTILIO LENTI'S ORIGINAL
RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Manzo Affumicato	402	2614030	120	2	2/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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ROASTBEEF ALL'INGLESE

BEEF, HAND TIED AND OVEN ROASTED

SEASONED AND COOKED ACCORDING TO
ATTILIO LENTI'S ORIGINAL RECIPE

ENJOY IT WITH A DRIZZLE OF EXTRA VIRGIN
OLIVE OIL AND A SPRINKLE OF PEPPER

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Roastbeef all'inglese	415	2639641	30	1	3/4 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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CARRÉ AL FORNO

TWO BONELESS PORK LOIN RIB ROASTS

HAND TIED AND OVEN ROASTED

SEASONED WITH AN EXTERNAL DUSTING OF EXQUISITE SPICES AND AROMATIC HERBS ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

PANCETTA DELIZIOSA

SMOKED COOKED BACON

SELECT LEAN MEAT

OVEN ROASTED

SURPRISINGLY TENDER WITH SAVORY SWEETNESS

SEASONED WITH EXQUISITE SPICES ACCORDING TO ATTILIO LENTI'S ORIGINAL RECIPE

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Carré al Forno	301	2424540	240	2	2/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers
Pancetta Deliziosa	10404	2424910	100	4	2 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



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PORCHETTA DELICATA

PORK MIDDLE (PORK BELLY WITH BONELESS WHOLE LOIN)

OVEN ROASTED

SEASONED AND COOKED ACCORDING TO THE DELICATE LENTI RECIPE

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Porchetta Delicata	311	2424710	100	2	4,5/5,5 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



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Gastronomic traditions.
Typical Italian specialties
expertly processed and flavored
according to the original Lenti recipes.



Le Specialità

Le Specialità



LINGUA SELEZIONATA

SELECT BEEF TONGUE

TRADITIONALLY BOILED

DISTINCTIVE AND DELICATE TASTE

SEASONED ACCORDING TO LENTI'S ORIGINAL RECIPE IN THE MOST AUTHENTIC PIEDMONT TRADITION

LINGUA STAMPO HALF

BEEF TONGUE COOKED IN A MOLD

TRADITIONALLY BOILED

DISTINCTIVE AND DELICATE TASTE

SEASONED ACCORDING TO LENTI'S ORIGINAL RECIPE IN THE MOST AUTHENTIC PIEDMONT TRADITION

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Lingua selezionata	201	2424530	360	4	+di 1,2	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers
Lingua stampo half	10207	2424830	80	2	2/3 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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GIRELLO

BEEF SILVERSIDE

TRADITIONALLY BOILED

SEASONED ACCORDING TO LENTI'S ORIGINAL RECIPE IN THE MOST AUTHENTIC PIEDMONT TRADITION

PERFECT FOR PREPARING "VITEL TONNÉ": SLICE THINLY AND SERVE WITH A TYPICAL TUNA SAUCE ON TOP

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED

LARDOMAGRO

BONELESS PORK LOIN RIB ROAST WITH ITS NATURAL LARD

SLOW-MARINATED AND SEASONED ACCORDING TO THE LENTI RECIPE

GENTLY MASSAGED TO TENDERIZE THE MEAT, SO THAT IT MELTS IN YOUR MOUTH

EXTERIORLY DUSTED WITH WHITE AND BLACK PEPPER

BRIEF AND GENTLE DRYING

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Girello	30009	2724656	60	2	2 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers
Girello half	30017	2726663	60	4	1 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers
Lardomagro	30002	2323166	60	2	2/3 ca	0°/+4°C	40 cardboards per pallet 8 cardboards per layer 5 layers



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Turkey, chicken
and beef
with a low fat content
and a unique flavor.



Equilibrio  e Bontà[®]

Equilibrio e Bontà



CARPACCIO DI BRESAOLA

ITALIAN BEEF TOP SIDE (PUNTA D'ANCA)
SELECT, LEAN AND FLAVORFUL MEAT
SLOW-MARINATED AND SEASONED ACCORDING TO THE
LENTI RECIPE
BRIEF, GENTLE DRYING
LOW FAT

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Carpaccio di Bresaola	30003	2527016	60	2	2 ca	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



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GRAN TACCHINO

ITALIAN ROASTED TURKEY BREAST

SELECT, TENDER AND LEAN MEAT

ENCASED IN NETTING AND OVEN ROASTED

LOW FAT

SEASONED AND COOKED ACCORDING TO
ATTILIO LENTI'S ORIGINAL RECIPE

DINDO

WHOLE, ROASTED TURKEY BREAST

SELECT, TENDER AND LEAN MEAT

ENCASED IN NETTING AND OVEN ROASTED

LOW FAT

SEASONED AND COOKED ACCORDING TO
ATTILIO LENTI'S ORIGINAL RECIPE



PETTO DI TACCHINO ARROSTO

ROASTED TURKEY BREAST

SELECT, TENDER AND LEAN MEAT

ENCASED IN NETTING AND OVEN ROASTED

PERFECT TENDERNESS AND TASTE

LOW FAT

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gran Tacchino	11103	2741320	120	2	5/6 ca	0°/+4°C	40 cardboard per pallet 8 cardboard per layer 5 layers
Dindo	11101	2424920	120	2	3/4 ca	0°/+4°C	50 cardboard per pallet 10 cardboard per layer 5 layers
Petto di Tacchino Arrosto	21120	2472403	100	2	5/5,6 ca	0°/+4°C	40 cardboard per pallet 8 cardboard per layer 5 layers



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BioFetta®



With the BioFetta line
Lenti offers products
from certified organic farming
from the production of feed to livestock,
from the meats' selection to their processing.
Farms with organic certification
provide for the absence of traces of pesticides
or chemical fertilizers.

Bio Fetta



ORGANIC HIGH QUALITY ITALIAN COOKED HAM

FRESH ITALIAN PORK LEGS
HIGH QUALITY COOKED HAM
FROM CERTIFIED ORGANIC FARMING
CHESTNUT MOULD SHAPE
BONED AND MOLDED MANUALLY
SEASONED AND COOKED ACCORDING TO ATTILIO LENTI'S
ORIGINAL RECIPE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Organic High Quality Italian Cooked Ham	151	2425320	180	2	7/9 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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la Buona Scelta

Cooked hams,
turkey and chicken roasts
with an excellent yield when cut.

La Buona Scelta



BUONI SAPORI

COOKED HAM
FRESH PORK LEGS
CHESTNUT MOULD SHAPE
OPTIMAL SLICING YELD
ROBUST FLAVOUR, PLEASANT ON THE PALATE
WITHOUT SHANK



TUTTA RESA

COOKED HAM
FRESH PORK LEGS
CHESTNUT MOULD SHAPE
OPTIMAL SLICING YIELD
POWERFUL TASTE, PLEASANT ON THE PALATE
WITHOUT SHANK



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Buoni Sapori	20023	2424660	100	2	7,7/8,7 ca	0°/+4°C	30 cardboard per pallet 6 cardboard per layer 5 layers
Buoni Sapori half	20039	2310028	100	3	3,8/4,3 ca	0°/+4°C	30 cardboard per pallet 6 cardboard per layer 5 layers
Tutta Resa	70001	2288651	100	2	7,7/8,7 ca	0°/+4°C	30 cardboard per pallet 6 cardboard per layer 5 layers



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PRONTOFETTA

COOKED HAM

FRESH PORK LEGS

HALF PARALLELEPIPED SHAPE WITH SEMIOVAL SLICE

THE SHAPE AND WEIGHT MAKE IT IDEAL FOR BARS AND RESTAURANTS

EXCELLENT CUTTING YELD FROM THE FIRST TO THE LAST SLICE

WITHOUT SHANK

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED



BISTROT

COOKED HAM

FRESH PORK LEGS

CHESTNUT MOULD SHAPE

OPTIMAL SLICING YIELD

ROBUST TASTE, PLEASANT ON THE PALATE

WITHOUT SHANK

ALSO HALF AVAILABLE

1/2



PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Prontofetta	20021	2424860	60	4	4/4,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Bistrot	20014	2425140	120	2	8/9 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers
Bistrot half	20016	2424840	120	3	4/4,5 ca	0°/+4°C	30 cardboards per pallet 6 cardboards per layer 5 layers



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GOURMET DI TACCHINO

ROASTED TURKEY BREAST

SELECT, TENDER AND LEAN MEAT

ENCASED IN NETTING AND OVEN ROASTED

LOW FAT



FESA DI TACCHINO ARROSTO PRONTO GUSTO

ROASTED TURKEY BREAST

PACKED IN CASING AND OVEN ROASTED

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED



PETTO DI POLLO ARROSTO PRONTO GUSTO

ROASTED CHICKEN BREAST

PACKED IN CASING AND OVEN ROASTED

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER BAGS AND PASTEURIZED

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Gourmet di Tacchino	21101	2725320	100	2	5/5,6 ca	0°/+4°C	40 cardboard per pallet 8 cardboard per layer 5 layers
Gourmet di Tacchino half	21102	2424400	100	4	2,5/3 ca	0°/+4°C	40 cardboard per pallet 8 cardboard per layer 5 layers
Fesa di Tacchino Arrosto Pronto Gusto	70100	2286879	70	2	2 ca	0°/+4°C	112 cardboard per pallet 14 cardboard per layer 8 layers
Petto di Pollo Arrosto Pronto Gusto	70200	2286883	70	2	2 ca	0°/+4°C	112 cardboard per pallet 14 cardboard per layer 8 layers



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Pork, beef, turkey and chicken meats
ready to taste, for those who love
fresh products in handy packaging,
easy to use and enjoy.



I Pronti da Gustare

La Grande Tradizione del Gusto

La grande tradizione del gusto



HIGH QUALITY COOKED HAM



GRILLED HIGH QUALITY COOKED HAM WITH HERBS



GRAND'ARROSTO
ITALIAN ROASTED PORK LOIN



GRAN TACCHINO
ITALIAN ROASTED TURKEY BREAST

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
High Quality Cooked Ham	602F	8003339000026	32	6	120	0°/+4°C	230x195x14mm	112 cardboards per pallet 14 cardboards per layer 8 layers
Grilled Cooked Ham with Herbs	980F	8003339002280	32	10	100	0°/+4°C	230x195x14mm	56 cardboards per pallet 7 cardboards per layer 8 layers
Grand'Arrosto	981F	8003339002303	32	10	100	0°/+4°C	230x195x14mm	56 cardboards per pallet 7 cardboards per layer 8 layers
Gran Tacchino	983F	8003339002341	32	10	100	0°/+4°C	230x195x14mm	56 cardboards per pallet 7 cardboards per layer 8 layers



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La grande tradizione del gusto



CARPACCIO DI BRESAOLA



ROASTBEEF ALL'INGLESE



GIRELLO
BOILED BEEF SILVERSIDE

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Carpaccio di Bresaola	982F	8003339002327	60	10	100	0°/+4°C	235x210x13mm	56 cardboards per pallet 7 cardboards per layer 8 layers
Roastbeef all'inglese	629F	8003339005311	21	6	80	0°/+4°C	235x210x13mm	112 cardboards per pallet 14 cardboards per layer 8 layers
Girello	932F	8003339001221	32	6	100	0°/+4°C	235x210x13mm	112 cardboards per pallet 14 cardboards per layer 8 layers



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La grande tradizione del gusto



BRESAOLA



PROSCIUTTO CRUDO



SALAME MILANO



MORTADELLA

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Bresaola*	965F	8003339001924	60	6	100	0°/+4°C	235x210x13mm	112 cardboards per pallet 14 cardboards per layer 8 layers
Prosciutto Crudo*	725F	8003339000439	90	6	100	0°/+4°C	235x210x13mm	112 cardboards per pallet 14 cardboards per layer 8 layers
Salame Milano**	967F	8003339001917	60	6	120	0°/+4°C	235x210x13mm	112 cardboards per pallet 14 cardboards per layer 8 layers
Mortadella**	720F	8003339000422	40	6	140	0°/+4°C	235x210x13mm	112 cardboards per pallet 14 cardboards per layer 8 layers

* Bresaola and Prosciutto Crudo are naturally gluten free.

**Salame Milano and Mortadella are without gluten, but packaging does not have the crossed grain symbol.

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FASSONE

di Razza Piemontese

From Lentis' experience a line of cold cuts
with Piedmontese breed Fassone meat.
The Piedmontese breed Fassone is typically present
on family farms, mainly closed-loop,
many of which practice mountain pastures
making the most of forage resources
typical of the territory of origin,
from high altitude pastures
to the cereal crops of the plains.

Fassone di Razza Piemontese



MANZO AFFUMICATO

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Manzo Affumicato with Fassone beef of the piedmontese breed	658F	8003339003249	32	6	80	0°/+4°C	230x195x14mm	112 cardboards per pallet 14 cardboards per layer 8 layers



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I Take-Away
Lenti

I Take-Away Lenti



LENTI&LODE
ITALIAN HIGH QUALITY
COOKED HAM

100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 134 - CERT. N° 83149

100% ITALIAN MEAT
FROM CERTIFIED AND TRACED
SUPPLY CHAIN*



RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 - CERT. N° 83153
PRODOTTO CERTIFICATO
DTP 116 - CERT. N° 83151
DTP 126 - CERT. N° 83152



PETTO DI POLLO
ITALIAN ROASTED CHICKEN BREAST

ANTIBIOTIC FREE FROM BIRTH*

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Lenti&Lode	513F	8003339005632	32	12	110	0°/+4°C	270x210x18mm	48 cardboards per pallet 6 cardboards per layer 8 layers
Petto di Pollo Arrosto	511F	8003339005618	32	12	100	0°/+4°C	270x210x18mm	48 cardboards per pallet 6 cardboards per layer 8 layers



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1 Take-Away Lenti



**HIGH QUALITY COOKED HAM
WITH HERBS**



**MANZO AFFUMICATO
SMOKED BEEF**

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
High Quality Cooked Ham with Herbs	514F	8003339005649	32	12	120	0°/+4°C	270x210x18mm	48 cardboards per pallet 6 cardboards per layer 8 layers
Manzo Affumicato Smoked Beef	512F	8003339005625	32	12	120	0°/+4°C	270x210x18mm	48 cardboards per pallet 6 cardboards per layer 8 layers



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I Take-Away Lenti



HIGH QUALITY COOKED
HAM



ROASTED TURKEY BREAST



CARPACCIO DI BRESAOLA

PRODOTTO	Codice	Codice EAN	Shelf Life giorni	Unità di vendita pezzi	Peso g	Temp. di conservazione	Dimensioni vaschetta (LxLxH)	Bancale
High Quality Cooked Ham	908F	8003339000965	32	12	110	0°/+4°C	230x195x14mm	56 cardboards per pallet 7 cardboards per layer 8 layers
Fesa di Tacchino Arrosto Roasted Turkey Breast	510F	8003339005601	32	12	100	0°/+4°C	230x195x14mm	56 cardboards per pallet 7 cardboards per layer 8 layers
Carpaccio di Bresaola	907F	8003339000866	60	12	100	0°/+4°C	235x210x13mm	56 cardboards per pallet 7 cardboards per layer 8 layers



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BioFetta®



Only products from organic certified farms,
from feed production to the selection
of meats and their processing.

Bio Fetta



ORGANIC HIGH QUALITY COOKED HAM

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight g	Storage Temperature	Tray size (LxLxH)	Pallet
Organic High Quality Cooked Ham	934F	8003339001535	30	6	100	0°/+4°C	210x235x13mm	140 cardboards per pallet 14 cardboards per layer 10 layers



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I Tranci

I Tranci



FIOR DI PROSCIUTTO COTTO ALTA QUALITÀ

HIGH QUALITY COOKED HAM

PARALLELEPIPED SHAPE SLICE

SEASONED AND COOKED ACCORDING TO ATTILIO
LENTI'S ORIGINAL RECIPE

VACUUM-PACKED IN TRANSPARENT MULTIPLAYER
SACKS, FOLLOWED BY PASTEURIZATION

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Fior di Prosciutto Cotto Alta Qualità	11001	8003339000736	60	10	0,500	0°/+4°C	50 cardboards per pallet 10 cardboards per layer 5 layers



GLUTEN **FREE** • LACTOSE AND CASEINATE **FREE** • **RICH** IN PROTEIN

I Precotti

I Precotti



STINCO

HAM HOCK

DELICATE TASTE AND INTENSE PERFUME

SEASONED AND COOKED ACCORDING TO
ATTILIO LENTI'S ORIGINAL RECIPE

PRECOOKED



COTECHINO

ITALIAN PORK MEAT

SEASONED ACCORDING TO THE
TRADITIONAL MODENA PREPARATION
METHOD

STEAM COOKED

BAGGED IN ARTIFICIAL CASING

PRECOOKED



ZAMPONE

ITALIAN PORK MEAT

SEASONED ACCORDING TO THE
TRADITIONAL MODENA PREPARATION
METHOD

STEAM COOKED

BAGGED IN PORK PAW CASING

PRECOOKED

PRODUCT	Code	EAN Code	Shelf Life days	Sales unit pieces	Weight kg	Storage Temperature	Pallet
Stinco precooked	215	8003339000378	540	8	0,600	store in a cool place	30 cardboards per pallet 6 cardboards per layer 5 layers
Cotechino precooked	130507	8003339000552	780	8	0,500	store in a cool place	36 cardboards per pallet 12 cardboards per layer 3 layers
Zampone precooked	130504	8003339000545	780	8	1	store in a cool place	36 cardboards per pallet 12 cardboards per layer 3 layers



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Via Tetti Giro, 7 - 10026 Santena (TO) ITALIA
tel. (0039) 011.945.63.33 - info@lenti.it

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DAL 1935 PURO COTTO PER PURO PIACERE



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