



GOODNESS AND QUALITY
SINCE 1961



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OVER 60 YEARS OF ACTIVITY

The **Salumificio Lanzarini** is located in San Lazzaro, a hamlet of Bassano del Grappa, a city famous all over the world for its historical beauty and for the famous 'Ponte degli Alpini' bridge over the Brenta river. **Over 60 years of activity guide us in the selection of the best meats.** The processing and natural seasoning follow the criteria of a centuries-old tradition that allows us to create a product of the highest quality for a safe choice.



PASSION FOR QUALITY SINCE 1961

Foundation: 1961. It was back in 1961 when Giovanni Lanzarini, buoyed by his many years of experience in a cured meat factory in the Varese area, decided to leave the city and move to Bassano del Grappa. Here, with the help of his wife, he decided to set up his own business and opened a small cured meat production facility. At the beginning of its history, the facility had a small slaughter-house which enabled him to establish a complete production process, from the livestock, through the various phases of production, to the finished products.

The 1980s. The family business was soon obliged to take on its first employees in order to meet the growing requirements of the market, and in particular, the demand of the many consumers who continued to enjoy its products: cotechino, salami and sausages. This high demand led to an increase in turnover as the years went by, and a growing need to modernise and extend the production facility.

1991. EEC stamps were obtained to coincide with the completion of the first factory extension and the commissioning of a new production department equipped with state-of-the-art machinery. The Salumificio Lanzarini focuses on the production of mortadella and speck.

2003. The company obtained authorisation to produce Mortadella Bologna IGP.

2004. The company doubles in size as the result of the second extension. A crucial aspect of the renewed facility

was the activation of a new production line, personally designed by the owner, who combined modern technology with over 50 years of experience to produce a plant entirely used for the production of Mortadella and meat products. Again, in 2004, the company opened a new cold store, cooking ovens, refrigerated storerooms and seasoning equipment, which enabled it to increase its production capacity, but maintaining the high level of quality and authenticity that have always made Lanzarini brand products unique.

2005. In its continuous quest to ensure the quality of its products and processing methods, the company obtained the following certificates: BRC, IFS, GMO-free, ISO 9001.

2007. Lanzarini snc became Salumificio Lanzarini Giovanni srl (a limited company).

2010. The constant increase in production led to a third extension of the facility, with the addition of new offices and more warehouse space.

2011. Salumificio Lanzarini celebrated its 50th anniversary.

2015. Expansion with new baking ovens for mortadella and curing ovens for speck and salami.

2021. The Salumificio Lanzarini celebrates its 60th anniversary with a new extension that doubles the production area and the frozen warehouse.

LANZARINI PER L'AMBIENTE



In 2024 the **Salumificio Lanzarini** extends the photovoltaic plant to:

377 KWP

Avoiding CO2 emissions equal to:

349.756 KG

And equivalent planted trees of:

10.439

Data updated to 02/09/2024

“EVERY INDIVIDUAL HAS THE
POWER TO MAKE THE WORLD A
BETTER PLACE.”



MORTADELLE

With a wide range of sizes that vary from 15 kg packs to a single 150 gr mortadella roll, including the famous Mortadella di Bologna IGP, we are able to offer a top quality product that is wholesome, authentic and easy to digest and can be sold over the counter or as a self-service product.

MORTADELLA BOLOGNA IGP



IGP product

Available in sizes:

- 500 gr slice 22 pcs in box
- 3 kg slice 5 pcs in box
- 7 kg slice 1 pcs in box
- 13 kg slice 1 pcs in box



MORTADELLA REGINA



With and without pistachio

Available in sizes:

- 3 kg slice 5 pcs in box
- 7 kg slice 1 pcs in box
- 13 kg slice 1 pcs in box

MORTADELLA REGINA



With truffle and pistachio

Available in sizes:

- 13 kg slice 1 pcs in box



SPECK

A traditional product with a unique, inimitable taste, and a low salt content. Lightly smoked and produced according to traditional methods: this is the only way we know how to make speck. Variable sizes from whole speck to 1/4 vacuum packed.

MORTADELLA BUONGUSTAIO



With and without pistachio

Available in sizes:

- 3 kg slice 5 pcs in box
- 7 kg slice 1 pcs in box
- 13 kg slice 1 pcs in box

MORTADELLA PAESANELLA



With and without pistachio

Available in sizes:

- 150 gr whole 50 pcs in box
- 700 gr slice 22 pcs in box
- 900 gr whole 12 pcs in box
- 3 kg slice 5 pcs in box

ALPINE SPECK



Available in sizes:

- WHOLE kg 5 in cartons of 3 pieces
- SLICE (1/2) kg 2,5 in cartons of 6 pieces
- QUARTER (1/4) kg 1,2 in cartons of 12 pieces

SALAMI

Salami type Milano, Ungherese and Napoli Piccante produced according to artisan tradition.

SALAMI TYPE MILANO



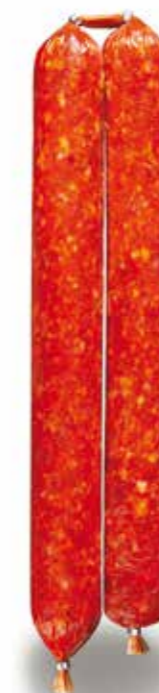
Available in sizes:
• 2,5 kg in box of 6 pieces

SALAMI TYPE UNGHERESE



Available in sizes:
• 2,5 kg in box of 6 pieces

SALAMI TYPE NAPOLI SPICY



Available in sizes:
• 1,5 kg in a 2-pack,
10 packages in box



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OVER 60 YEARS OF ACTIVITY GUIDE US IN SELECTING THE BEST MEAT.

SALUMIFICIO LANZARINI - Strada San Rocco, 47 - 36061 Bassano del Grappa (VI) - ITALY
Tel. +39 0424 566478 - +39 0424 566233 - www.lanzarini.it - Mail: info@lanzarini.it