

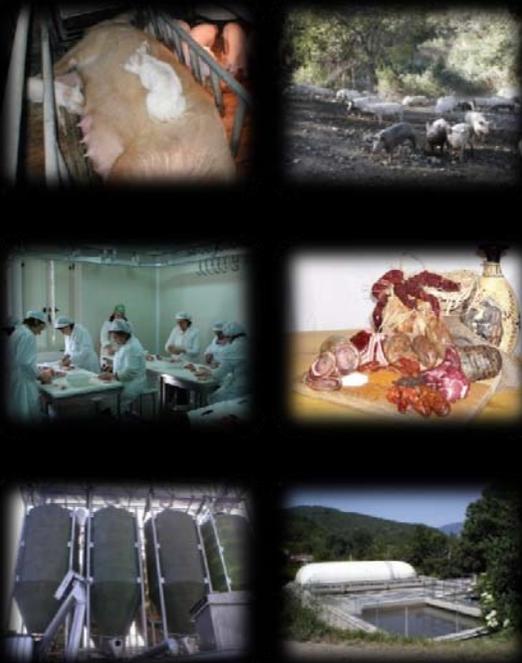
## YOU KNOW THAT...

The sausage has a very ancient origin, in fact Horace, Cicero and Varro praised it a lot in their writings.

It was taken to Rome by slave women from Lucania. It was agreeable and greatly desired by Roman soldiers, who had learned how to prepare it from Lucania people.



## GALLERY



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### ASSOCIAZIONE AGRARIA AZIENDE CAFRA

Società Agricola Semplice

*Agricoltura*

*Pig breeding*

*Pig slaughtering*

*Fresh meat Butchering*

*Salumi and sausages production*

A.A. Aziende Cafra è garantita da:



GARANTITO DAGLI  
ALLEVATORI ITALIANI

## ABOUT US

CAFRA farm association established and have been working in the beautiful countryside of San Chirico Raparo (PZ) since 1972.

The farm centre is situated in a district called Galdo, between the slopes of mount Raparo and the river Racanello.

This creates the perfect climate, the mountain air combined with the moist air from the river, which makes the perfect environment for our products. Our products such as salumi and sausages are prepared using traditional recipes from the local customs of the Lucania region.



## WHAT WE DO

The farms aim is to produce quality salami with no added preservatives using local recipes and age old traditional methods, we achieve this through breeding pigs in semi wild conditions and selection of Large White *breed (race) male* pigs which are registered in the pedigree (genealogical tree) book as having the purpose: health, qualities of carcasses, homogeneity and country breeding.

By growing and using selected ingredients such as maize, soya oil and nuclei (*seeds* ) for the feed allows us to produce a better quality of meat. The pasture together with the pigs' genetics, feeding and the high weight of pigs being slaughtered allow us to obtain a savoury, tender, and dry meat, with little water, very well suited for the making of our products.



## OUR PRODUCTS

Our products are made without chemicals, but just using meat, salt and spices following the traditional skills of the grannies .



*La Soppresata*: is prepared from the fillet and haunch, adding chopped bacon fat, salt, pepper grains, and ground sweet pepper . It is seasoned in store rooms, by a long process and at a low temperature, which reproduce the natural condition of a cellar or a cave, complying with hygienic sanitary conditions. Soppresata has a savoury taste without being spicy . It leaves your mouth dry with an agreeable taste of seasoned meat. It is easy digestible in comparison with other (seasoned) sausages.



*La Salsiccia*: (sausage) is prepared from shoulder meat minced. It tastes agreeable, intense and it is easily digested.



*Il Capocollo*: Also known as coppa, this is cured shoulder.



*Il Guanciale*: dry-cured and seasoned pork jowl. Its name is derived from guancia, Italian for cheek.