



MAIALE  
NERO  
DELLA  
LOMELLINA

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# Il Maiale Nero della Lomellina

The **Maiale Nero della Lomellina** is one of the breeds recently recognized by the Ministry of Agricultural, Food and Forestry Policies and registered in the Herd Book of pig breeds due to some morphological characteristics attributable to **local breeds that are now extinct**. In fact, the Maiale Nero della Lomellina is clearly distinguished from other black breeds present in Italy. Their coat is characterized by the presence of a **white stripe on the front of the head** and on the front and rear limbs. Furthermore, unlike other local breeds, they reach a greater size in adulthood.

The currently existing population originates mainly from a breeding farm in the province of Pavia where, since the 1970s, subjects with some morphological characteristics attributable to local breeds that are now extinct have been preserved.

Subsequently, some breeders introduced animals of this population and reproduced them in purity.

**Fumagalli has decided to marry this project to promote a rural breeding model, preserving the breed and strengthening its distinctive elements**, clearly distinguishable from those obtained with other breeding models and genetic types both in the animal and in the raw material that derives from it. All products obtained from Lomellina's black pigs can take advantage of the complete traceability ensured by registration in the Herd Book and the certification of the products with the name of the breed.

## AN ANIMAL OF UNIQUE QUALITY

The Maiale Nero della Lomellina is a pig that reaches considerable size. Its well marbled red meats, with good white lard thickness, have unique flavors and characteristic



# From the good meat an excellent product



## IDENTITY CARD

NOME: Maiale nero della Lomellina also called "of Garlasco" or "Pursé Negar"

PLACE OF BIRTH AND BREEDING: Lomellina, Novarese e Verellese

FEATURES: black coat, dark bristles, face mask and white feet, pendulous ears and elongated and cylindrical body, with an excellent ratio between muscle mass and lard that reveals the characteristic aptitude for the production of cured meats



Thanks to the **unique marbling resulting from a natural and high quality diet**, the meat of the Maiale Nero della Lomellina has a particularly soft and compact dough and a unique flavor: succulent and savory on the palate.

## WHY IT'S SO GOOD?

The meat of the Maiale Nero della Lomellina is enhanced through a healthy nourishment made of natural and high quality ingredients, which guarantee a unique and precious marbling.

Fumagalli's experience in the processing of cured meats combined with black pig meat gives the Maiale Nero della Lomellina products a **unique taste and an always soft and succulent mixture given by the quality of the unique fat covering of this breed**.

Furthermore, thanks to the natural organoleptic properties deriving from the feeding of pigs, the meat of the Maiale Nero della Lomellina has a **high content of Omega 3 and 6, essential fatty acids for human metabolism**.

# SLICED PRODUCTS



## **COPPA**

Weight: 70 g  
Shelf life: 50 days  
RSL: 35 days  
Envelopes per carton: 6  
Carton per floor: 12  
Plans per pallet: 8



## **PROSCIUTTO COTTO**

Weight: 90 g  
Shelf life: 30 days  
RSL: 21 days  
Envelopes per carton: 6  
Carton per floor: 12  
Plans per pallet: 8



## **LARDO**

Weight: 70 g  
Shelf life: 50 days  
RSL: 35 days  
Envelopes per carton: 6  
Carton per floor: 12  
Plans per pallet: 8



## **PANCETTA TESA**

Weight: 70 g  
Shelf life: 50 days  
RSL: 35 days  
Envelopes per carton: 6  
Carton per floor: 12  
Plans per pallet: 8



## **SALAME CAMPAGNOLO**

Weight: 70 g  
Shelf life: 50 days  
RSL: 35 days  
Envelopes per carton: 6  
Carton per floor: 12  
Plans per pallet: 8



## **PROSCIUTTO CRUDO**

Weight: 70 g  
Shelf life: 50 days  
RSL: 35 days  
Envelopes per carton: 6  
Carton per floor: 12  
Plans per pallet: 8

# WHOLE PRODUCTS



\*hot milled

## **SALAME SBRISOLONE\***

Weight: 0,4 Kg  
Pieces per carton: 8  
Cartons per floor: 9  
Plans per pallet: 5



\*wrapped in straw paper

## **SALAME GENTILE\***

Weight: 0,9 Kg  
Pieces per carton: 4  
Cartons per floor: 7  
Plans per pallet: 5



## **COTECHINO PRECOTTO**

Weight: 400 g  
Pieces per carton: 8



## **PROSCIUTTO CRUDO CON OSSO**

Weight: 12 Kg +  
Shelf life: 180 giorni  
Pieces per carton: 1

## **PROSCIUTTO CRUDO DISSOCCATO**

Weight: 9 Kg  
Shelf life: 180 days  
Pieces per carton: 2



## **PROSCIUTTO COTTO**

Weight: 11 Kg  
Shelf life: 180 days  
RSL: 126 days  
Pieces per carton: 2  
Cartons per floor: 9  
Plans per pallet: 5



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