



# COLUMBUS®

## CRAFT MEATS

## FREQUENTLY ASKED QUESTIONS

---

### WHAT IS SALAMI?

A style of cured sausages consisting of fermented and air-dried pork. Salami is plural of salame. (calabrese, soppressata and hot soppressata)

### WHAT IS SALUMI?

A collection of cured and cooked Italian-style meats. (prosciutto, coppa and cotta)

---

### WHERE CAN I BUY YOUR PRODUCTS?

If you are a foodservice operator, you can request a sample through our website from your Hormel Foodservice Sales Representative and/or purchase from select Foodservice Distributors. If you're not a foodservice operator, you can find COLUMBUS® products in retail with our product locator: <https://www.columbuscraftmeats.com/find-us?ps-open>

### WHICH SPECIFIC ITEMS ARE AVAILABLE IN FOODSERVICE?

We are currently offering the following items for national foodservice distribution:

- 83886 COLUMBUS® Charcuterie Sampler
- 83932 COLUMBUS® Sliced Prosciutto
- 83872 COLUMBUS® Charcuterie Trio
- 83583 COLUMBUS® Hot Soppressata
- 83520 COLUMBUS® Soppressata
- 83836 COLUMBUS® Salame Secchi



# COLUMBUS<sup>®</sup>

## CRAFT MEATS

### WHAT'S THE WHITE STUFF ON MY SALAME?

The white powdery coating, called Fiore, is a layer of mold that protects the salame from excess drying and enhances the salame's flavor as the fermentation begins. Much like Brie cheese, the Fiore is safe to eat and protects the salame once out in the open atmosphere. Italian salumieri refer to this mold as Fiore, or "bloom."

### HOW THICK SHOULD I SLICE THE PRODUCT?

The thickness that you cut the salame has a direct effect on its flavor. Slice all bulk salame thin enough to roll up easily, about 1/16". Slice smaller diameter salame sticks slightly thicker at 1/8" for a perfect bite.

### HOW SHOULD I STORE YOUR PRODUCTS?

Sliced salame is best when consumed within 7-10 days of opening; once opened, it should be wrapped tightly in plastic wrap and refrigerated. When storing salame with Fiore (mold), it's best to refrigerate in its original paper or wax paper. Given the composition of salame, we do not recommend freezing any salame products.

### I NOTICED YOUR PRODUCT HAS LARGE CHUNKS OF WHITE FAT. DOES THIS MEAN IT'S FATTIER THAN CONVENTIONAL SALAMI?

No, our ratio of fat is 80% lean to 20% fat. Whether using our San Francisco Chop or European Chop, these salami are made with very lean pork and back fat in addition to our proprietary spice blends.

---

Visit [hormelfoodservice.com/brand/columbus](https://hormelfoodservice.com/brand/columbus)