



Foodservice

Where tradition meets craft

At Puopolo, we believe in the beauty of taking life slow. Since 1978, our family has been devoted to the time-honoured art of salumi making, honouring Italian traditions with every slice telling a story of dedication, from selecting the finest ingredients to the careful art of curing.

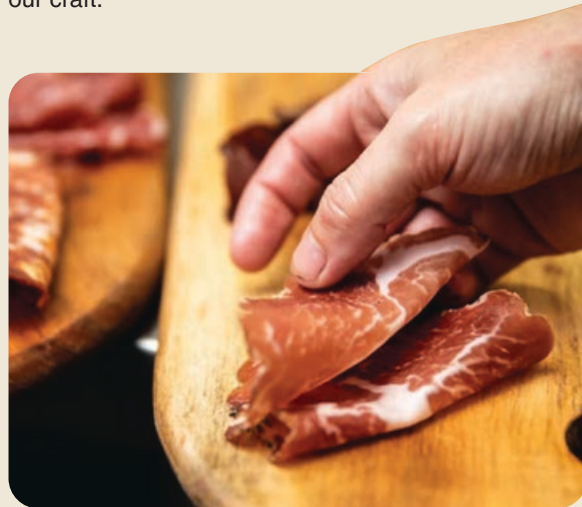
We allow time and patience to craft exceptional flavours. Great things shouldn't be rushed, and that's the story behind every product we create.



Artisan salumi, made slow

For over 45 years, Puopolo has been preserving the family's legacy of blending passion with innovation. From the careful fermentation of our salumi to our custom client collaborations, every product reflects a dedication to heritage and quality.

The best salumi isn't rushed. It requires time, patience, and care. Because every step of our process is a testament to precision, passion, and love for our craft.



What sets us apart?

Every Puopolo product tells a story of quality and care. Proudly manufactured on-site, we maintain complete control of our processes to guarantee consistency, reliability, and exceptional results. Whether it's crafting artisan salami with 100% Australian Pork or ensuring every bite delivers rich flavour and perfect texture, we pour passion into every step.



Tailored solutions for larger clients

At Puopolo, we understand the importance of flexibility for larger clients. That's why we offer tailored solutions, including quick-turnaround New Product Development, purpose-built products, and bespoke contract-based collaboration. Our approach ensures we meet your exact requirements, bringing precision and expertise to every project.



A commitment to quality

Puopolo is proud to meet the highest industry standards. Our certifications include SQF (incl. HACCP), Prime Safe, Coeliac Australia, and Halal accreditation through AIS. For artisan salami and dry cured meats, 100% Australian Pork ensures local quality like no other.

Recipes designed to inspire

Our foodservice range is crafted to meet the demands of today's kitchens while staying rooted in tradition. We bring unmatched expertise to every product. From award-winning artisan salamis to perfectly cured meats, every item is 100% gluten-free (Coeliac Certified) and, where applicable, Halal Certified for peace of mind.

Salami

Small



Casalingo Small
Mild Salami
SALCAS
880g Approx
MAP Unit

AGED FOR
30
DAYS



Felino
WineInfused Mild Salami
SALFEL
880g Approx
MAP Unit

AGED FOR
30
DAYS



Truffle Felino
Mild Salami
SALTRU
880g Approx
MAP Unit

AGED FOR
30
DAYS



Sopressata Small
Hot Salami
SALSOP
880g Approx
MAP Unit

AGED FOR
30
DAYS



Estremo
Extra Hot Salami
SALEST
880g Approx
MAP Unit

AGED FOR
30
DAYS

Large



Casalingo Large
Mild Salami
SALCAST
2.6Kg Approx
MAP Unit

AGED FOR
60
DAYS



Finocchiona
Mild Salami
SALFINL
2.6Kg Approx
MAP Unit

AGED FOR
60
DAYS



Hungarian
MildSmoked Salami
SALHUNL
1.6Kg Approx
MAP Unit

AGED FOR
60
DAYS



Hungarian
Hot Smoked Salami
SALHUNHL
1.6Kg Approx
MAP Unit

AGED FOR
60
DAYS



Sopressata Large
Hot Salami
SALSOPT
2.6Kg Approx
MAP Unit

AGED FOR
60
DAYS

Bulk



Finocchiona
Mild Fennel Salami
SALFINB
1.3Kg Approx
MAP (8 Units)

AGED FOR
30
DAYS



Calabrese
Hot Salami
SHOT3
12x3Units Box



Cacciatore
Mild Salami
SALCACMB
1.3Kg Approx
MAP (8 Units)

AGED FOR
30
DAYS



Cacciatore
Hot Salami
SALCACHB
1.3Kg Approx
MAP (8 Units)

AGED FOR
30
DAYS



Bocconcini
Mild Salami
SALBOCMB
650g Approx
MAP (16 Units)

AGED FOR
30
DAYS



Bocconcini
Hot Salami
SALBOCHB
650g Approx
MAP (16 Units)

AGED FOR
30
DAYS

Sliced



Calabrese
Mild Salami
SMILDS
5 x 2.5Kg Box



Calabrese
Hot Salami
SHOTS
5x2.5Kg Box



Cacciatore
Mild Salami
SALCACMLIB
2.5Kg x4Box
MAP Packet

AGED FOR
30
DAYS



Gourmet Sopressata
Hot Salami
SALGOUSLIB
2.5Kg x4Box
MAP Packet

AGED FOR
60
DAYS



Pepperoni
Mild Salami
PEPMS
5x2.5Kg Box



Pepperoni
Hot Salami
PEPHS
5x2.5Kg Box



Made slow

Experience the Puopolo difference today. Check out our extensive range at
puopolo.com.au | +61 9369 3977 | orders@puopolo.com.au