



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.

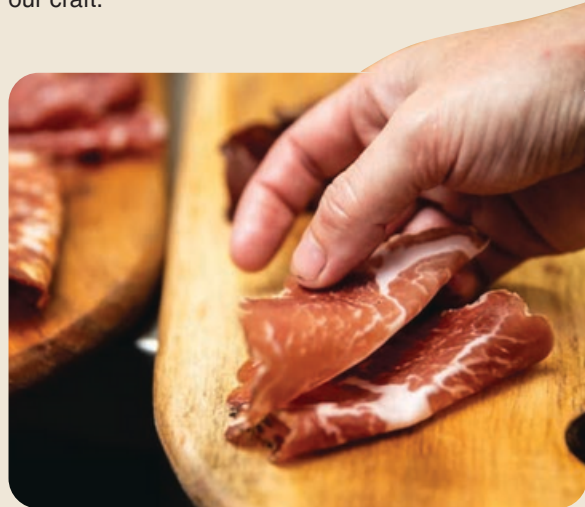
We allow time and patience to craft exceptional flavours. Great things shouldn't be rushed, and that's the story behind every product we create.



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.

Dry-cured



Bresaola
Dry Cured Beef
SALBRE
2Kg Approx
MAP Unit



Capocollo
Mild Cured Pork Neck
SALCAPM
1.4Kg Approx
MAP Unit



Capocollo
Hot Cured Pork Neck
SALCAPH
1.4Kg Approx
MAP Unit



Guanciale
Mild Cured Pork Jowl
SALGUAN
1.1 Kg Approx
Vac Pack Unit



Lombo
Mild Cured Pork Loin
SALLOMM
1Kg Approx
MAP Unit



Lombo
Hot Cured Pork Loin
SALLOMH
1Kg Approx
MAP Unit



Speck
Smoked Cured Pork Leg
SALSPE
3Kg Approx
Vac Pack Unit



Pancetta
Mild Cured Pork Belly
PANFLAM
1.5Kg Approx
Vac Pack Unit



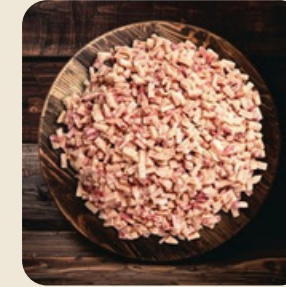
Pancetta
Hot Cured Pork Belly
PANFLAH
1.5Kg Approx
Vac Pack Unit



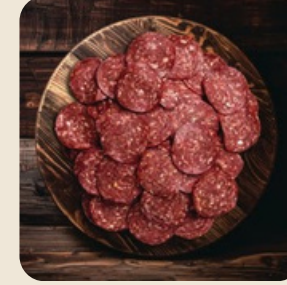
Halal



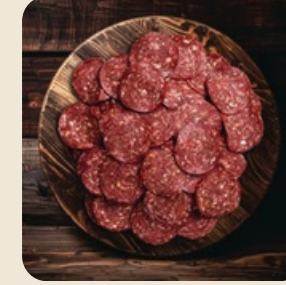
Halal Beef
Shredded (Fine)
HALSH
4 x 3Kg Box



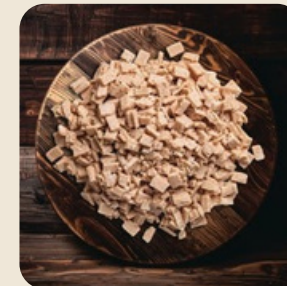
Halal Diced Smoky Beef
12.5 x 5 x 5mm size
HALSMO
5 x 2.5Kg Box



Halal Mild Salami
Sliced (Pre-order Only)
HALMLDS
5 x 2.5Kg Box



Halal Hot Salami
Sliced
HALSLI
5 x 2.5Kg Box



Halal Chicken Cubed
18 x 12 x 5mm size
CHICC
5 x 2.5Kg Box



Halal Skinless Frankfurts 8"
HALFRA
16 x 1Kg Box



Cooked



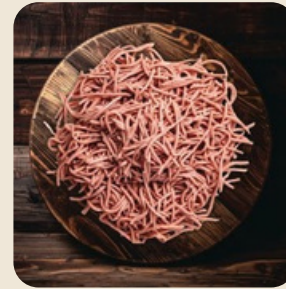
Bacon Diced
5 x 5mm Dice Size
DICBAC
5 x 2.5Kg Box



Bacon Mix Diced
12.5 x 5 x 5mm Size
BACONM
5 x 2.5Kg Box



Bacon Shredded
10mmx60mmShred Size
SHRBAC
5 x 2.5Kg Box



Pizza Ham
Shredded(100% Pork)
PIZHAM
4 x 3Kg Box



Frankfurts 8"
Skinless
FRANKS
16 x 1Kg Box



Italian Pork Sausage Mince (Raw)
SALSAU
1kgApprox Log



Salame Cotto
Shredded (Fine)
COTSH
4 x 3Kg Box



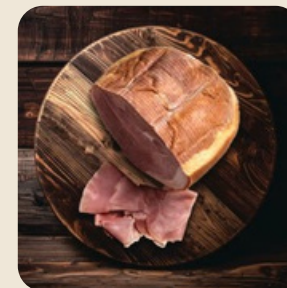
Salame Deli Cotto
Shredded (Thick)
COTDS
4 x 3Kg Box



Salame Cotto
Deli Loaf
COTD
6 x 3Kg Box



Prosciutto Cotto
Sliced
SALPROSLIP
1.5Kg Approx
MAP Unit



Prosciutto Cotto
Half
SALPROSCOTH
3Kg Approx
Vac Pack Unit



Mor tadella
Cooked
SALMOR 5Kg
Approx Vac
Pack Unit



Mor tadella
With Pepper
SALMORPEP
5Kg Approx
Vac Pack Unit



Mor tadella
With Chilli
SALMORCHI
5Kg Approx
Vac Pack Unit



Why chefs love our pizza toppings

For chefs specialising in pizza, our innovative range of toppings is unbeatable. These products are designed to perform under high heat, ensuring they won't burn or leave oily residues on dishes. Loaded with flavour, they're made with wholesome ingredients and zero fillers, meaning you can use less while still achieving consistent and flavourful results.



Made slow

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