



Azienda Agricola Porcelli Giuseppe

Loc. Livasi snc 89864 Spilinga VV

0963582222 info@livasi.com

SIAL Paris: Authentic Calabrian Heritage Meets Foodservice Efficiency with the New 800g 'Nduja di Spilinga Bucket

PARIS – At SIAL Paris, celebrated Calabrian specialty producer brings authentic Southern Italian culinary tradition directly to professional kitchens with its innovative 800g 'Nduja di Spilinga Bucket. Designed specifically for chefs, pizzerias, and foodservice operators, this format combines time-honored artisanal quality with optimal kitchen practicality.

'Nduja di Spilinga—Calabria's legendary spreadable spicy cured pork delicacy—is renowned worldwide for its fiery color, rich smoky aroma, and intense blend of premium pork and sun-cured Calabrian chili peppers. With this ergonomic 800g bucket, culinary professionals can effortlessly scoop, dose, and integrate authentic 'nduja into pizzas, gourmet burgers, pasta sauces, paninis, and appetizers with zero product waste and reduced prep time.

Uncompromising Quality and Food Safety: BRC AA+ & IFS Certified

In addition to delivering unrivaled authenticity, our production facility guarantees the highest international safety and compliance benchmarks. The company proudly holds BRC Grade AA+ and IFS Food certifications, providing global distributors, retailers, and high-end restaurant chains with total peace of mind regarding traceability, consistency, and hygiene standards.

Key Highlights of the 800g 'Nduja di Spilinga Bucket:

- **Authentic Heritage:** 100% genuine recipe from Spilinga, naturally cured with pure Calabrian chili peppers.
- **Kitchen-Friendly Format:** Resealable, sturdy, and practical 800g container built for fast-paced professional workflows.
- **High Versatility:** Ready to spread, blend into sauces, or bake on pizzas and pinsas.
- **Top-Tier Compliance:** Certified BRCGS Grade AA+ and IFS Food.

Visit our booth at SIAL Paris to discover and taste the authentic flavors of Spilinga.