



Les Trois Petits Cochons has produced award-winning, all natural pate and charcuterie since 1975 by crafting small, handmade batches using high-quality ingredients. One of the most awarded specialty food companies in North America, Les Trois Petits Cochons began as a small charcuterie in Greenwich Village, New York City. Today it leads the pate and charcuterie industry, offering a complete line of artisanal pates, mousses, terrines, sausages, saucissons & smoked meats.



Deli Salami Saucisson Plain #88052 1-8 oz.
Deli Salami Saucisson Plain #75610 12-8 oz.

Thinly slice and serve as an appetizer on crackers, sliced French baguette or in a sandwich. Best flavor when served at room temperature.

- All natural, no artificial ingredients, minimally processed
- Air dried sausage
- Gluten Free

Pairing: Pair with a light to medium-bodied red wine with hints of earthy aromas balanced by a fruit-forward bouquet or a medium-bodied beer such as an Ale or IPA.



Deli Salami Herb Provence #88050 1-8 oz.
Deli Salami Herb Provence #75605 12-8 oz.

Thinly slice and serve as an appetizer on crackers, sliced French baguette or in a sandwich. Best flavor when served at room temperature.

- All natural, no artificial ingredients, minimally processed
- Air dried sausage
- Gluten Free

Pairing: Pair with a light-bodied dry white wine with a light, crisp & refreshing taste, or a medium-bodied beer such as an Ale or IPA.

**NO NITRATES
OR NITRITES ADDED**



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Contact your sales rep for product availability.