



**Premier ProduceOne**

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.

**Order before 9 A.M. for next day delivery.**

**NO NITRATES  
OR NITRITES ADDED**



Contact sales rep for product availability.  
[premierproduceone.com](http://premierproduceone.com)