

# Salavi®

An iconic line for a product steeped in tradition.

Salavi® offers a series of integral solutions for the production of salami, achieving a final product with the representative flavour of this type of product, preserving the personality that has characterised it for generations.

- It is one of the most valued lines by our customers, both for its taste and its technical performance.
- High market penetration of our formulas both nationally and internationally
- Appreciation of this line within the raw cured sausage sector
- Adaptation to the new market needs: label reduction and clean-up.
- Integral solutions that simplify the manufacturing process.

# Benefits

- Gives the final product its own identity and prestige in the market.
- Obtaining a complex product without the need for extensive resources.
- Integral solutions that reduce errors in the weighing of ingredients to a minimum.
- Uniformity in all manufacturing batches.
- Formulations adjusted to all presentations, whole product or sliced.

## Some of our solutions:

- Salavi® Completo SA  
Salavi® pmr 602  
Salavi® Ecological  
Salavi® pmr s/a

