



BEST OF  
TRANSYLVANIA

ALL NATURAL  
& AUTHENTIC  
ROMANIAN  
CHARCUTERIE



BESTOFTRANSYLVANIA.EU



# Mangalica Sausage



**T**hey may look like sheeps... Have you heard of Mangalica pig? Known as 'the Kobe Beef of pork' for its amazing and unique quality, it is the only long-haired pig in the world. It's meat has 70%

unsaturated Omega 3 fatty acids, just like the Salmon or the Olive Oil. We raise the Mangalica Pigs on our farm, free, naturally fed, and happy!

Only natural ingredients and seasoning:



ALLSPICE



SALT



PAPRIKA



GARLIC



PEPPER

# Mangalica Sausage



**Ingredients:** Mangalica pork meat (100%), salt, pepper, garlic, sweet paprika, allspice.

Edible artificial membrane.

**Curing method:** Air-dried followed by smoking

**Weight:** 125gr/piece

**Dimensions:** ~25cm long, 2.5cm diameter

**Presentation:** pack of 2 pieces, 250gr, air sealed

**Packaging:** cardboard box of 5kg/10kg (20/40 packs)

**Storage temperature:** 8°C - 12°C

**Shelf life:** 60 days

**Origin:** Harghita, Romania



## Nutrition facts per 100g

Energy	1891.59kj/435.08kcal
Protein	24.21
Total Fat	36.4
Saturated	15.2
Carbohydrate	2.66
Sugars	0.03
Sodium	3.39

## Allergens

May contain traces of lactose, celery, mustard, and soya.



# Mangalica Salami



**F**or the curious ones, the Mangalica pig was developed around 1830, by Archduke Joseph Anton at Chisineu-Cris, in Transylvania. It came from a mix of Romanian Salonta pig with two other breeds (the Hungarian Bakonyi and a Serbian one)

crossed with the European wild boar. The Mangalica pig almost disappeared at the end of 20th century and just recently the interest for its unique look and tasty meat was rediscovered, bringing it back into the attention of "haute charcuterie".

Only natural ingredients and seasoning:



ALLSPICE



SALT



PAPRIKA



GARLIC



PEPPER

# Mangalica Salami



**Ingredients:** Mangalica pork meat (100%), salt, pepper, garlic, sweet paprika, allspice.

Inedible artificial membrane.

**Curing method:** Air-dried followed by smoking

**Weight:** 250gr/piece

**Dimensions:** ~27cm long, 4cm diameter

**Presentation:** pack of 1 piece, 250gr, air sealed

**Packaging:** cardboard box of 5kg/10kg (20/40 pieces)

**Storage temperature:** 8°C - 12°C

**Shelf life:** 60 days

**Origin:** Harghita, Romania



Nutrition facts per 100g	
Energy	1891.59kj/435.08kcal
Protein	24.21
Total Fat	36.4
Saturated	15.2
Carbohydrate	2.66
Sugars	0.03
Sodium	3.39
<b>Allergens</b>	
May contain traces of lactose, celery, mustard, and soya.	



# Mangalica Ham



**B**oiled-smoked Mangalica Ham is a true pleasure for the taste buds. It comes from Transylvania - the birth place of this unique pig also known as Mangalitsa or Mangalitză. The ham created by our artisan butchers is intensely flavorful and streaked with

creamy fat that melts on the tongue. Pair it with your favorite cheeses, beers and wine – try Iordană (Târnavă) for white or Cădară (Minis) for red. If you want to keep it casual, take it on a hike or a picnic, along with a fresh baguette and some strong mustard for a al fresco snack.

Only natural ingredients and seasoning:



SALT



PAPRIKA



GARLIC



PEPPER

# Mangalica Ham



**Ingredients:** Mangalica pork ham (100%), salt, pepper, garlic, sweet paprika.

**Curing method:** boiled and smoked

**Weight:** 800gr/piece

**Dimensions:** ~14cm long, 10cm diameter

**Presentation:** pack of 1 piece, 800gr, air sealed

**Packaging:** cardboard box of 4.8kg/9.6kg (6/12 pieces)

**Storage temperature:** 2°C - 8°C

**Shelf life:** 30 days

**Origin:** Harghita, Romania



Nutrition facts per 100g	
Energy	1891.59kj/435.08kcal
Protein	24.21
Total Fat	36.4
Saturated	15.2
Carbohydrate	2.66
Sugars	0.03
Sodium	3.39
<b>Allergens</b>	
May contain traces of lactose, celery, mustard, and soya.	



# Wild Boar Sausage



Romania is home to the largest remnant stands of virgin forest in Europe, outside of Scandinavia. From these ancient forests come the Wild Boars, which are providing the meat for our tasty sausages.

It would be a pity to spoil them with chemicals or artificial additives. We keep the recipe simple: clean meat, natural spices, and beech wood smoke. They go perfectly with home-made bread, an old wine, and some nice hunting stories.

Only natural ingredients and seasoning:



CORIANDER



SALT



PAPRIKA



GARLIC



PEPPER



CARAWAY



# Wild Boar Sausage



**Ingredients:** Wild Boar meat (51%), pork meat (29%), beef meat (15%), pork fatback (5%), salt, pepper, garlic, paprika, caraway, coriander.

Edible artificial membrane.

**Curing method:** Air-dried followed by smoking

**Weight:** 100gr/piece

**Dimensions:** ~20cm long, 2.5cm diameter

**Presentation:** pack of 2 pieces, 200gr, air sealed

**Packaging:** cardboard box of 5kg/10kg (25/50 packs)

**Storage temperature:** 8°C - 12°C

**Shelf life:** 60 days

**Origin:** Harghita, Romania



Nutrition facts per 100g	
Energy	1595kj/380kcal
Protein	25.9
Total Fat	30.2
Saturated	6.9
Carbohydrate	1.4
Sugars	0.25
Sodium	3.4
<b>Allergens</b>	
May contain traces of lactose, celery, mustard, and soya.	

# Wild Boar Salami



**T**he bold flavor of wild boar is intense but not gamey, and it is expertly mellowed out with smoke and herbs. The boars are wild hunted in Transylvanian forests, so they're always 100% free-roaming and free of any antibiotics or hormones. Plus, we love that this is

a sustainable meat, the animals extracted in order to control the feral wild boar populations that when out of hand can damage crops and property. Serve this natural salami sliced medium on an angle as part of a charcuterie board, antipasto platter or cheese board.

Only natural ingredients and seasoning:



CORIANDER



SALT



PAPRIKA



GARLIC



PEPPER



CARAWAY



# Wild Boar Salami



**Ingredients:** Wild Boar meat (51%), pork meat (29%), beef meat (15%), pork fatback (5%), salt, pepper, garlic, paprika, caraway, coriander.

Edible artificial membrane.

**Curing method:** Air-dried followed by smoking

**Weight:** 250gr/piece

**Dimensions:** ~25cm long, 3.5cm diameter

**Presentation:** pack of 1 piece, 250gr, air sealed

**Packaging:** cardboard box of 5kg/10kg (20/40 pieces)

**Storage temperature:** 8°C - 12°C

**Shelf life:** 60 days

**Origin:** Harghita, Romania



Nutrition facts per 100g	
Energy	1780.3kj/428.6kcal
Protein	26.52
Total Fat	33
Saturated	13
Carbohydrate	6.38
Sugars	0.03
Sodium	3.33
<b>Allergens</b>	
May contain traces of lactose, celery, mustard, and soya.	

# Wild Deer Sausage



Romania's wild forests are teeming with deer (together with Europe's largest and most healthy populations of bears, wolves, and lynx). Wild deer eat a natural diet of grass, fruits, and berries, acorns, apples, and chestnuts which produces venison meat that

is very lean and low in saturated fat. Our Wild Deer sausages are hand-made in the traditional way from wild, naturally reared Transylvanian venison and fresh pork, then smoked to perfection in-house.

Only natural ingredients and seasoning:



SALT



ALLSPICE



GARLIC



PEPPER



NUTMEG



# Wild Deer Sausage



**Ingredients:** Wild Deer meat (51%), pork meat (39%), beef meat (5%), pork fatback (5%), salt, white pepper, garlic, nutmeg, allspice.

Edible artificial membrane.

**Curing method:** Air-dried followed by smoking

**Weight:** 150gr/piece

**Dimensions:** ~28cm long, 2.5cm diameter

**Presentation:** pack of 2 pieces, 300gr, air sealed

**Packaging:** cardboard box of 6kg/12kg (20/40 packs)

**Storage temperature:** 8°C - 12°C

**Shelf life:** 60 days

**Origin:** Harghita, Romania



Nutrition facts per 100g	
Energy	2010kj/480kcal
Protein	26.5
Total Fat	41.8
Saturated	9.6
Carbohydrate	1.0
Sugars	0.4
Sodium	4.7
<b>Allergens</b>	
May contain traces of lactose, celery, mustard, and soya.	

# Erdély Sausage



**H**orse meat sausage, like moose meat, is considered a real delicacy. Of all types of meat, it contains the highest percentage of protein and is practically free of cholesterol. For the particular flavored and juicy Erdély Sausage we add pork fatback

and a unique combination of spices and herbs. The recipe is very old and most probably arrived in Transylvania, from the Central Asia, together with the migratory Magyar tribe at the end of IX century.

Only natural ingredients and seasoning:



SALT



ALLSPICE



GARLIC



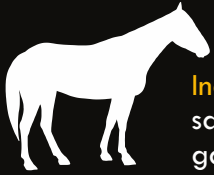
PEPPER



CARAWAY



# Erdély Sausage



**Ingredients:** horse meat (70%), pork fatback (30%), salt, black pepper, red pepper, caraway, garlic, allspice.

Edible natural membrane.

**Curing method:** Air-dried followed by smoking

**Weight:** 120gr/piece

**Dimensions:** ~21cm long, 2.5cm diameter

**Presentation:** pack of 2 pieces, 240gr, air sealed

**Packaging:** cardboard box of 4.8kg/9.6kg (20/40 packs)

**Storage temperature:** 8°C - 12°C

**Shelf life:** 30 days

**Origin:** Harghita, Romania



## Nutrition facts per 100g

Energy	1752kj/418kcal
Protein	23.95
Total Fat	35.08
Saturated	11.95
Carbohydrate	1.68
Sugars	0.28
Sodium	3.26

## Allergens

May contain traces of lactose, celery, mustard, and soya.

# Plescoi Sausages



It is not easy to obtain from the villagers of Plescoi the exact recipe for these sausages. The right balance of beef and sheep, together with a special mix of salt, pepper, garlic, paprika, and summer savory, followed

by air-drying and smoking gives them a unique taste and flavour. The traditional production method is recognized at European level, making the Plescoi Sausages from Buzau one of the very few Romanian food products with Protected Geographical Indication (PGI).

Only natural ingredients and seasoning:



SUMMER SAVORY



SALT



PAPRIKA



GARLIC



PEPPER



# Plescoi Sausages



**Ingredients:** Sheep meat, beef meat (max. 30%), salt, pepper, garlic, paprika, summer savory.

Edible natural membrane made of sheep intestines.

**Curing method:** Air-dried followed by smoking

**Weight:** 25gr/piece

**Dimensions:** ~14cm long, 1cm diameter

**Presentation:** bunch of 5 pieces (125gr) / bunch of 40 pieces (1kg), vacuum packed

**Packaging:** cardboard box of 5kg (40 bunches of 5 pieces / 5 bunches of 40 pieces) or cardboard of 10kg

**Storage temperature:** 0°C - 4°C

**Shelf life:** 30 days

**Origin:** Buzau, Romania

**Protected Geographical Indication (PGI)**

<b>Nutrition facts per 100g</b>	
Energy	986.28kj/236.75kcal
Protein	22.67
Total Fat	15.91
Saturated	7.79
Carbohydrate	0.68
Sugars	0
Fibres	0.082
Sodium	1
Salt equivalent (Sodium x 2,5)	2.5
<b>Allergens</b>	
Contains lactose, celery and mustard. May contain traces of soya.	



## Babic Salami



**R**ated as the #4 best salami in the world by TasteAtlas, Babic is a traditional Romanian salami, hailing from Buzau. The legend says that it has Serbian origins, and it was appreciated by even Napoleon during a

short stop in Romania on its way back from Russia. Typically made with a mixture of pork and beef, is seasoned with salt, sweet and hot paprika, then stuffed into thin beef casings, pressed, smoked, and dried during the cold winter months.

Only natural ingredients and seasoning:



SALT



PAPRIKA



GARLIC



PEPPER



# Babic Salami



**Ingredients:** Pork ham, beef round, salt, hot paprika, sweet paprika, garlic, dextrose, selected bacteria culture.

Edible natural membrane made of beef intestines.

**Curing method:** Air-dried followed by smoking

**Weight:** 200gr/piece or 250gr/piece

**Dimensions:** ~20cm long (or 25cm), 4cm diameter

**Presentation:** pack of 1 piece, 200gr (250gr for the longer version), vacuum packed

**Packaging:** cardboard box of 25 pieces (5kg) or 50 pieces (10kg)

**Storage temperature:** 0°C - 4°C

**Shelf life:** 30 days

**Origin:** Buzau, Romania



Nutrition facts per 100g	
Energy	1080.04kj/258.21kcal
Protein	33.29
Total Fat	13.53
Saturated	4.95
Carbohydrate	0.38
Sugars	0.18
Fibres	0.88
Sodium	1.35
Salt equivalent (Sodium x 2,5)	3.38
<b>Allergens</b>	
Contains lactose, celery and mustard. May contain traces of soya.	

# Ghiudem Salami



**G**hiudem is the half-brother of Babić, spicy and smoked, darker in colour and flattened by hand-pressing. Allegedly, the Ghiudem has Tatar origins. Also known as Sugiuc, it is highly appreciated, from

the Caucasus to Turkey and from the Balkans to Germany. Its recipe varies according to the local tradition. Our Ghiudem from Buzau is easy to recognize by its horseshoe shape and specific flavour, given by the sheep meat.

Only natural ingredients and seasoning:



SALT



PAPRIKA



GARLIC



PEPPER



# Ghiudem Salami



**Ingredients:** Sheep ham, beef round, salt, hot paprika, sweet paprika, garlic, pepper, dextrose, selected bacteria culture.

Edible natural membrane made of beef intestines.

**Curing method:** Air-dried followed by smoking

**Weight:** 300gr/piece or 350gr/piece

**Dimensions:** ~30cm long (or 35cm), 4cm diameter

**Presentation:** pack of 1 piece, 300gr (350gr for the longer version), vacuum packed

**Packaging:** cardboard box of 15 pieces (4.5kg) or 30 pieces (10kg)

**Storage temperature:** 0°C - 4°C

**Shelf life:** 30 days

**Origin:** Buzau, Romania



## Nutrition facts per 100g

Energy	1264.08kj/304.15kcal
Protein	24.61
Total Fat	22.49
Saturated	10.23
Carbohydrate	0.38
Sugars	0.18
Fibres	0.89
Sodium	1.37
Salt equivalent (Sodium x 2,5)	3.42

## Allergens

Contains lactose, celery and mustard. May contain traces of soya.

# Rooster Ham



**R**ooster Ham is made from top quality chicken breast meat. To preserve its personality, we prefer to use farm-raised, free-range chicken. The meat is cured

by brining with garlic, paprika, and white pepper, boiling, and slow smoking with various hardwood essences. Our traditional recipe offers the final product a unique and authentic taste.

Only natural ingredients and seasoning:



PAPRIKA



SALT



GARLIC



PEPPER



# Rooster Ham



**Ingredients:** Rooster breast meat, salt, garlic, paprika, and pepper.

**Curing method:** Boiling followed by smoking

**Weight:** ~500gr/piece (being a handmade product, the weight can vary)

**Dimensions:** ~9-10cm diameter

**Presentation:** pack of 1 piece, 500gr, vacuum packed

**Packaging:** cardboard box of 10 pieces (5kg) or 20 pieces (10kg)

**Storage temperature:** 0°C - 4°C

**Shelf life:** 15 days

**Origin:** Romania



## Nutrition facts per 100g

Energy	581.29kj/137.46kcal
Protein	28.89
Total Fat	2.32
Saturated	0.50
Carbohydrate	0.25
Sugars	0.04
Fibres	0.00
Sodium	0.83
Salt equivalent (Sodium x 2,5)	2.08

## Allergens

Contains lactose, celery. May contain traces of soya and mustard.

# Turkey Pastrami



To make this unique product, we use a purely Romanian recipe. Its exclusiveness is guaranteed by the use of turkey thigh whole muscle meat instead of the usual breast meat. The curing involves brining, baking, and

smoking. This complex process offers an exceptional taste and a particular tenderness. For seasoning, we take advantage of our special combination of summer savory, pepper, basil, paprika, garlic, and bay leaves.

Only natural ingredients and seasoning:



SUMMER SAVORY



SALT



BASIL



PAPRIKA



GARLIC



PEPPER



BAY LEAVES



# Turkey Pastrami



**Ingredients:** Turkey thigh whole muscle meat, salt, garlic, paprika, and peppers.

**Curing method:** Boiling followed by smoking

**Weight:** ~550gr/piece (being a handmade product, the weight can vary)

**Dimensions:** ~11-12cm diameter

**Presentation:** pack of 1 piece, 1kg, vacuum packed

**Packaging:** cardboard box of 5 pieces (5kg) or 10 pieces (10kg)

**Storage temperature:** 0°C - 4°C

**Shelf life:** 30 days

**Origin:** Romania



<b>Nutrition facts per 100g</b>	
Energy	603.92kj/144.14kcal
Protein	20.21
Total Fat	6.94
Saturated	1.8
Carbohydrate	0.21
Sugars	0.03
Fibres	0
Sodium	0.74
Salt equivalent (Sodium x 2,5)	1.85
<b>Allergens</b>	
Contains lactose, celery. May contain traces of soya and mustard.	

## Thievish Salami



**T**hievish Salami, as it was named by the brigands of the XIXth century or Salami in the Outlaw Style, is considered to be a Romanian delight, worthy of any feast.

We use only the pork's ham, and the meat is cured first by boiling, followed by slow smoking with beech and ash. For seasoning, we use a combination of black pepper, garlic, and allspice.

Only natural ingredients and seasoning:



ALLSPICE



SALT



GARLIC



PEPPER



# Thievish Salami



**Ingredients:** Pork ham, salt, allspice, pepper, paprika, garlic.

**Curing method:** Boiling followed by smoking

**Weight:** 2,5kg/piece

**Dimensions:** ~10cm diameter, 40cm length

**Presentation:** whole piece (2,5kg) or 1/2 piece (1,25kg), vacuum packed

**Packaging:** cardboard box of 2/4 pieces (5kg) or 4/8 pieces (10kg)

**Storage temperature:** 0°C - 4°C

**Shelf life:** 30 days

**Origin:** Romania



Nutrition facts per 100g	
Energy	633.7kj/150.35kcal
Protein	27.47
Total Fat	4.23
Saturated	1.48
Carbohydrate	0.6
Sugars	0.28
Fibres	0
Sodium	0.77
Salt equivalent (Sodium x 2,5)	1.93
<b>Allergens</b>	
May contain traces of soya, lactose, celery and mustard.	

# Rustic Tenderloin



**M**ade after a traditional Romanian recipe, we use only the pork loin filet to produce this Rustic Tenderloin. It is one of the most appreciated deli meats in

Romania. The seasoning blend includes salt, peppercorns, allspice, bay leaves, and mustard grains. The curing is done by baking followed by slow smoking with various hardwood essences.

Only natural ingredients and seasoning:



MUSTARD



SALT



ALLSPICE



PEPPER



BAY LEAVES



# Rustic Tenderloin



**Ingredients:** Pork loin filet, salt, peppercorns, allspice, bay leaves, mustard grains.

**Curing method:** Boiling followed by smoking

**Weight:** 1kg/piece

**Dimensions:** ~8cm width, 22cm length

**Presentation:** whole piece (1kg), vacuum packed

**Packaging:** cardboard box of 5 pieces (5kg)  
or 10 pieces (10kg)

**Storage temperature:** 0°C - 4°C

**Shelf life:** 30 days

**Origin:** Romania



## Nutrition facts per 100g

Energy	571.57kj/135.66kcal
Protein	24.66
Total Fat	4.00
Saturated	1.41
Carbohydrate	0.26
Sugars	0.04
Fibres	0.00
Sodium	0.89
Salt equivalent (Sodium x 2,5)	2.22

## Allergens

Contains lactose, celery and mustard. May contain traces of soya.

## Other Products



### Gypsy Ham

Pork neck filet and tenderloin, salt, pepper, garlic, and summer savory.



### Rustic Collar

Pork neck filet, salt, pepper, allspice, bay leaves, and mustard.



### Pork Belly Roulade

Selected pork belly salt, pepper, allspice, mustard, and bay leaves.



BEST OF  
TRANSYLVANIA

NATURAL & AUTHENTIC ROMANIAN CHARCUTERIE



**Best of Transylvania** is the brand of a family-owned traditional farm, rooted in the legendary land of Dracula. Going back four generations, Best of Transylvania inherited **valuable, authentic Romanian charcuterie recipes.**

In the last ten years, the family-owned business invested in **standardisation and quality control**, researching, testing, and diversifying the range of the products. The effort allowed us to grow into a well-known, appreciated, and established local producer.

Our products have already been tested in Belgium, in the last three months, by private individuals, gourmet shops, and restaurant chefs. We received **only positive feedback**, and there is a great interest building up in finding our products from local consumers.

We are ready to offer, for selected clients, a diverse range of **natural and authentic Romanian charcuterie products, at European standards.**

**Let's get in touch!**





[WWW.BESTOFTRANSYLVANIA.EU](http://WWW.BESTOFTRANSYLVANIA.EU)

