



**LA  
FRANCISCA**

***sabes comer***

[WWW.LAFRANCISCA.COM](http://WWW.LAFRANCISCA.COM)

---

## LA FRANCISCA

---

The company's staff has recently decided to implement a Quality Management System based on ISO 9001:2015 standards to systematize its processes in order to achieve its expansion, increase the quality standards of the sector, and improve the service it provides to its customers.

**To this end, we are committed to:**

- Fulfil the requirements of our customers and work to satisfy them in terms of price, delivery and quality.
- Work on continuous improvement, establishing and reviewing Quality objectives.
- Train and raise awareness among the staff of the organization, with the aim of ensuring the company's permanent development and compliance with it.
- Comply with the legal and regulatory requirements of the interested parties.
- Keep applicable legal and stakeholder requirements up to date with planned monitoring.
- Pay the utmost attention to develop innovative products.
- Serve the needs of our customers through product development

---

## MISSION

---

This is a company producing food derived from pork which combines the artisanal tradition with the latest technological advances in the market. Besides, its cycle goes from the primary production to the shelf itself, which generates genuine work in Salta and provides an exclusive purchasing experience to its customers throughout Argentina. Its actual range is the NOA and Buenos Aires through associated services.

---

## VISION

---

Our vision is to be different through the production of innovative foods in Argentina by combining artisanal tradition, state-of-the-art technology and cost productivity.



## WHO ARE WE?



We are a leading company in food production located in the Argentine Northwest. Here, the production process is carried out entirely from the yielding of cereals for animal feed to the shelf itself.

## WHAT DO WE DO?



We make all products and specialties derived from pork, going through the strictest controls together with a policy of continuous improvement. Artisanal tradition is combined with the most modern technology.

## HOW DO WE DO IT?



We work with the firm conviction about the control of our production process with a policy of permanent technological investment as a tool for improvement and excellence.

## WHY DO WE DO IT?



The main reason is the fact that we count with a professional team in constant growth that allows us to have delighted consumers doing what we like, delicious things to share.



# HAMS



**LA  
FRANCISCA**

## NATURAL COOKED HAM

Made with the best selection of cuts from pork leg. Slightly smoky flavour, low in sodium and slow cooking in the oven. Presentation of pieces of 5.5 kg.



**LA  
FRANCISCA**

## COOKED HAM

Made with the best selection of cuts from pork leg. Slightly smoky flavour, low in sodium and slow cooking in the oven. Presentation pieces of 4 kg.



**LA  
FRANCISCA**

## COOKED PORK LEG COLD CUTS

Made with the best selection of cuts from pork leg. Slightly smoky flavour, low in sodium and slow cooking in the oven. Presentation pieces of 4 kg.



LA  
FRANCISCA

LA  
FRANCISCA

# SPECIAL STEW'S



LA  
FRANCISCA



## MORTADELLA WITH PISTACHIOS

Italian recipe, made with 100% selected pork and bacon cubes. The addition of pistachio gives this product a different personality for its perfume, texture and flavour. Slow cooking in oven for 12 hours.

Presentation: Pieces of 4.5 kg and mini pieces.



**LA  
FRANCISCA**

## PORK CHEESE

Without being a dairy it bears this denomination of cheese. It is a mixture of leather with meat. The union of these goods is what generates the natural gelatine, main characteristic of the product. Together with the meat part we add blanched Valencian onion, garlic paste, and various condiments that enhance the flavours.

Stuffed in plastic casing and cooked 4/5 hours

Presentation: Unit of 2.2 kg approximately and mini pieces.

Shelf life: 90 days.

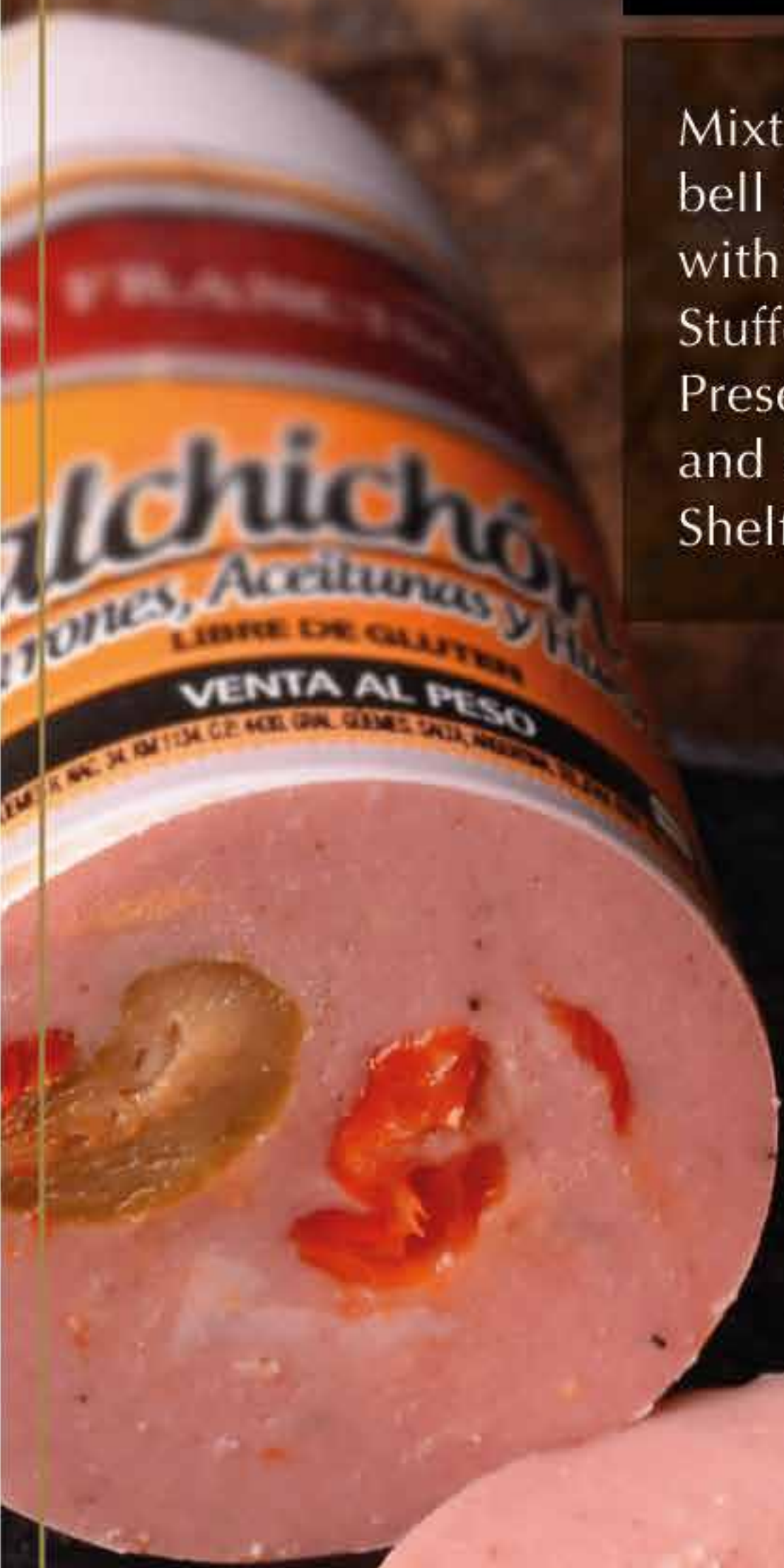


**LA  
FRANCISCA**



## SPRING SAUSAGE

Mixture of pork emulsion with green olives, bell pepper and boiled egg. It is combined with nutmeg, anise, bay leaf, garlic, among others. Stuffed in white plastic casing and cooked 4/5 hours. Presentation: Unit of 2.2 kg approximately and mini pieces. Shelf life: 90 days



**LA  
FRANCISCA**

## MORCILON WITH TONGUE

Selected pork meat and parts such as head meat, tongue and leather, all previously cooked, along with fresh vegetables as Valencian onion and green. Stuffed in plastic glass casing and cooked 4/5 hours. Presentation: Unit of 2.2 kg approximately and mini pieces. Shelf life: 90 days



**LA  
FRANCISCA**

## MORTADELLA WITH PISTACHIOS

Italian recipe, made with 100% selected pork and bacon cubes. The addition of pistachio gives this product a different personality for its perfume, texture and flavour. Slow cooking in oven for 12 hours.

Presentation: Pieces of 4.5 kg and mini pieces.



**LA  
FRANCISCA**

## LEBERWURST

Sausage of German origin. It is a part of liver, meat and onion. Herbs such as thyme and cloves stand out a lot in this product. In addition to this, the aggregation of white wine and Torrontés gives it a unique personality.

Stuffed in golden plastic casing and cooked 3 hours.

Presentation: Unit of 0.250 kg approximately

Shelf life: 90 days



**LA  
FRANCISCA**

# DRY PRODUCTS



**LA  
FRANCISCA**



## SALAME MILAN

Made with selected pork and minced bacon. Its flavor stands out for the presence of Torrontés wine from Cafayate, making it unique for its color, aroma and intense flavor. It is dried naturally, controlling during its process the temperature, humidity and ventilation to achieve its ideal point. Presentation: Pieces of 1.8 kg approximately



**LA  
FRANCISCA**

## SALAME CANTIMPALO

Made with selected pork and minced bacon. Its flavor stands out for the presence of Torrontés wine from Cafayate and the best paprika from Cachi, which makes it unique for its color, aroma and intense flavor.

It is dried naturally, controlling during its process the temperature, humidity and ventilation to achieve its final point.

Presentation: Pieces of 1.8 kg approximately



**LA  
FRANCISCA**

## SALAME CRESPON

Made with selected pork and minced bacon. Its flavor stands out for the presence of Torrontes wine from Cafayate, which makes it unique for its color, aroma and intense flavor. It is dried naturally, controlling during its process the temperature, humidity and ventilation to achieve its final point.

Presentation: Pieces of 1.8 kg approximately



**LA  
FRANCISCA**

## COARSELY CHOPPED SALAME

It is a dry sausage made with selected pork, chopped and seasoned bacon. The mixture of Torrontes white wine from Cafayate, and garlic give it an original flavor. They differ between the finely chopped one by the chopping of the bacon. It is stuffed and hung in dryers where they reach their ideal point of color, flavor and acidity. The fermentation and drying process is approximately 25 days. This is achieved by controlling humidity, temperature and ventilation. Stuffed in curved colorless fibrous casing. Presentation: Unit 0.2 kg approximately Shelf life: 60 days.



**LA  
FRANCISCA**

## FINELY CHOPPED SALAME

It is a dry sausage that is made with selected pork, chopped and seasoned bacon. The mixture of Torrontes white wine from Cafayate, and garlic give it an original flavor. They differ between the coarsely chopped one by the chopping of the bacon. It is stuffed and hung in dryers where they reach their ideal point of color, flavor and acidity. The fermentation and drying process is approximately 25 days. This is achieved by controlling humidity, temperature and ventilation. Stuffed in curved colorless fibrous casing.  
Presentation: Unit 0.2 kg approximately  
Shelf life: 60 days.



**LA  
FRANCISCA**

## RED PORK SAUSAGE

It is a dry sausage that is made with selected pork, chopped and seasoned bacon. It is distinguished by having enough paprika, brought from the Calchaquí Valleys, which gives it the characteristic color. It is stuffed and hung in dryers where it reaches its ideal point of color, flavor and acidity.

The fermentation and drying process is about 15 days.

This is achieved by controlling humidity, temperature and ventilation.

Stuffed in curved colorless fibrous casing.

Presentation: Unit 0.2 kg approximately

Shelf life: 60 days.



**LA  
FRANCISCA**

## ANDALUSIAN SAUSAGE

It is a dry sausage that is made with selected pork, chopped and seasoned bacon. The mixture of Torrontes white wine from Cafayate, and garlic give it an original flavor. This sausage is distinguished by having enough paprika, brought from the Calchaquí Valleys, which is what gives it the characteristic color. It is stuffed and hung in dryers where it reaches its ideal point of color, flavor and acidity. The fermentation and drying process is approximately of 30 days. This is achieved by controlling humidity, temperature and ventilation. Stuffed in straight colorless fibrous casing.  
Presentation: Unit 0.5 kg approximately  
Shelf life: 60 days.



**LA  
FRANCISCA**

## CALABRESA SAUSAGE

It is a dry sausage that is made with selected pork, chopped and seasoned bacon. The mixture of Torrontes white wine from Cafayate, and garlic give it an original flavor. It stands out in the calabresa the aniseed and nutmeg flavor. It is stuffed and hung in dryers where it reaches its ideal point of color, flavor and acidity.

The fermentation and drying process is approximately of 30 days. This is achieved by controlling humidity, temperature and ventilation. Stuffed in straight colorless fibrous casing.

Presentation: Unit 0.5 kg approximately

Shelf life: 60 days.



**LA  
FRANCISCA**



# SOPRESATTA

It is a dry sausage that is made with selected pork, chopped and seasoned bacon. The mixture of Torrontes white wine from Cafayate, and garlic give it an original flavor. Clove, nutmeg and cinnamon are the species that stand out.

The hanging of this product is made pressed on grills.

The fermentation and drying process is approximately of 45 days.

This is achieved by controlling humidity, temperature and ventilation.

Stuffed in colorless fibrous casing.

Presentation: Unit 0.4 kg approximately

Shelf life: 60 days.



**LA  
FRANCISCA**

## SPIANATTA

It is a dry sausage that is made with selected pork, chopped and seasoned bacon. The mixture of Torrontes white wine from Cafayate, and garlic give it an original flavor. The aniseed and nutmeg flavor are the ones that stand out. It is stuffed and hung in dryers where it reaches its ideal point of color, flavor and acidity.

The hanging of this product is made pressed on grills.

The fermentation and drying process is approximately of 45 days.

This is achieved by controlling humidity, temperature and ventilation.

Stuffed in gauze and net.

Presentation: Unit 1.0 kg approximately

Shelf life: 60 days.



**LA  
FRANCISCA**

## SABROSADA MALLORQUI

Sabrosada Mallorqui is a sausage made from selected pork. It is a creamy paste and soft for the palate. It is paprika what gives its characteristic flavor and color.

Its tying is by hand in an artisanal way. It is semi dry, so it takes a drying process of approximately 20 days.

Stuffed in curved collagen casing.

Presentation: Unit 0.3 kg approximately

Shelf life: 60 days.



**LA  
FRANCISCA**

# SMOKED STEW



LA  
FRANCISCA

# SMOKED PORK LOIN WITH FINE HERBS

Lean and soft cut of pork with low levels of fat, that is selected by size. Salting is through brine. It is tied with cotton cord. At the time of baking, different herbs such as thyme, tarragon, rosemary, among others, are added. It takes a slow cooking of 8 hours in conventional oven where it takes the smoky flavor. Presentation: Whole loin vacuum packed. Shelf life: 45 days packaging. Half piece vacuum packed



**LA  
FRANCISCA**

## BRAISED LEG

The leg is located on the back of the pig, it is a whole piece. The salting of it is through brine. It is seasoned with bay leaf and thyme giving it a unique flavor.

This slow baking lasts 13/14 hours, giving it a tender cut.

Presentation: Vacuum-packed unit, 10 kg approximately

Shelf life: 45 days vacuum packed



**LA  
FRANCISCA**

## SMOKED BACON

The bacon is located on the lower chest. Its method of preservation and the one that gives it the characteristic flavor is the smoking slowly during 8 hours. It is low in sodium.

Presentation: Vacuum-packed piece bacon, half a piece vacuum-packed.

Shelf life: 45 days packaged



**LA  
FRANCISCA**

**CURED**

**LA  
FRANCISCA**



## CURED BONDIOLA

Authentic cut of the upper part of the pork loin, subjected to a curing process with salt and selected spices. It is placed for maturation in dryers with natural air circulation (a process similar to that of cured ham), and in this way the desired flavor and texture is achieved. Vacuum packed piece of 1 kg approximately



**LA  
FRANCISCA**

## CURED PORK LOIN

Authentic cutting of the upper part of the pork loin, subjected to a curing process with salt and selected spices. It is placed for maturation in dryers with natural air circulation (a process similar to that of cured ham), and in this way the desired flavor and texture is achieved.  
Vacuum packed piece of 1 kg approximately



**LA  
FRANCISCA**

## BACON

The bacon is located on the lower chest. This is subjected to a curing process with salt, peppers and seasonings such as ground chili. It is done manually, creating layers of bacon and coarse salt. Thus, generating a bed of salt where it reaches the desired maturation. In this way, it remains 10 to 14 days, while the piece loses water and saturates the salt to its maximum. These days the piece concentrates the flavors.

Presentation: Vacuum-packed piece bacon, half a piece vacuum-packed.  
Shelf life: 90 days



**LA  
FRANCISCA**

# FRESH SAUSAGES



**LA  
FRANCISCA**

## SPECIAL SAUSAGE

Fresh selected pork and bacon combined with a variety of peppers. The mixture of Torrontes white wine from Cafayate, and garlic give it an original flavor.

Stuffed in pork casing

Presentation: vacuum-packed package x 4 units.

Shelf life: 7 days hooked. Vacuum packed 45 days.

Vacuum-packed package x 24 units (1/2 g)

A cluster of fresh, ripe red cherry tomatoes and several green basil leaves are arranged in the bottom left corner of the image.

**LA  
FRANCISCA**

## FRESH RED SAUSAGE

Fresh selected pork and bacon combined with paprika, which gives it the characteristic color and flavor. Stuffed in pork casing  
Presentation: vacuum-packed package x 4 units  
Shelf life: 7 days hooked. Vacuum packed 45 days.



**LA  
FRANCISCA**



## SAUSAGE WITH PARMESAN

Fresh selected pork and bacon, incorporating cheeses, mostly parmesan of first quality.

No flavorings are used.

Stuffed in pork casing.

Presentation: Vacuum-packed package x 4 units

Shelf life: vacuum packed 45 days.



**LA  
FRANCISCA**



## SAUSAGE WITH BLUE CHEESE

Fresh selected pork and bacon, incorporating cheeses, mostly cubed blue cheese.

Thus, giving its characteristic flavor.

No flavorings are used.

Stuffed in pork casing

Presentation: Vacuum-packed package x 4 units

Shelf life: vacuum packed 45 days



**LA  
FRANCISCA**



## PARRILLERO SAUSAGE

Fresh selected pork and bacon combined with a variety of peppers. The mixture of Torrontes white wine from Cafayate, and garlic give it an original flavor. Stuffed in pork casing.

Presentation: Vacuum-packed package x 4 units

Shelf life: 7 days to hook.

Vacuum packaging 45 days

Vacuum-packed package x 24 units (1/2 g)



**LA  
FRANCISCA**

## SPICY SAUSAGE

Fresh selected pork and bacon combined with a variety of peppers and the spice granted by the locoto pepper

Stuffed in pork casing.

Presentation: Vacuum-packed package x 4 units

Shelf life: vacuum packed 45 days



**LA  
FRANCISCA**

## SOUTHERN SAUSAGE

Sausage characteristic of the south of the country, made with beef and pork bacon. The acidity and sweetness of beef gives it a characteristic flavor. The peculiar thing about this chorizo is that it is only tied at the tips and not sectioned.

Stuffed in pork casing

Presentation: Vacuum-packed package approx. 0,500 kg.

Shelf life: 7 days to hook. Vacuum packaging 45 days



**LA  
FRANCISCA**



## SAUSAGE

Fresh meat of selected pork, and bacon combined with condiments highlighting the paprika of the Calchaquí Valleys.

Stuffed in edible collagen casing

Shelf life: 45 days packaged

Presentation: Vacuum-packed package approx. 0,500 kg



**LA  
FRANCISCA**

# FRANKFURT SAUSAGE

Sausage of German origin. Pork emulsion with Torrontes wine. Mixture of spices such as thyme, ginger, sage and coriander, highlighting the smoky flavor that is given in baking.

Stuffed in edible collagen casing and cooked 3 hours.

Shelf life: 45 days packaged

Presentation: 6 vacuum-packed sausages



**LA  
FRANCISCA**

## SPECIAL BLACK PUDDING

Selected pork and parts such as, head meat, tongue and leather. All previously cooked, along with fresh vegetables such as Valencian onion, green onion and parsley.

After being stuffed, a 75° cook is carried out, which allows it to be eaten cold or cooked.

Presentation: Vacuum-packed package x 4 units

Stuffed in beef casing. Vacuum-packed hook 8 kg approximately.

Shelf life: 7 days to hook. Vacuum packaging 45 days



**LA  
FRANCISCA**

## BLACK PUDDING WITH RICE

Selected pork and parts such as, head meat, tongue and leather. All previously cooked along with fresh vegetables such as Valencian onion, green onion and parsley, combined in just the right measure with sautéed rice. It has less leather than the other blood sausages. After being stuffed, a 75° cook is carried out, which allows it to be eaten cold or cooked.

Stuffed in beef casing.

Presentation: Vacuum-packed package x 4 units

Shelf life: 7 days to hook. Vacuum packaging 45 days

Vacuum-packed package x 2 units (black pudding XL)



**LA  
FRANCISCA**

# BLACK PUDDING

Selected pork and parts such as, head meat, tongue and leather. All previously cooked along with fresh vegetables such as Valencian onion, green onion and parsley.

The characteristic sweetness of this black pudding is granted by the raisins, and the crispness by the nuts. After being stuffed, a 75° cook is carried out, which allows it to be eaten cold or cooked. Stuffed in beef casing.

Presentation: Vacuum-packed package x 2 units

Shelf life: 7 days to hook. Vacuum packaging 45 days

A photograph of a black pudding product. On the left, a whole, dark, cylindrical sausage is shown. To its right, several slices of the same sausage are stacked on a light-colored wooden cutting board. The slices reveal a dark, dense interior with visible chunks of meat, fat, and other ingredients. To the right of the slices, there are several walnuts and a cluster of dark raisins. The background is a wooden surface.

**LA  
FRANCISCA**



## ASTURIAN BLACK PUDDING

Selected pork and parts such as, head meat, tongue and leather, all previously cooked. Along with fresh vegetables such as Valencian onion, green onion and parsley.

The characteristic sweetness of this black pudding is granted by the raisins, and the crispness by the nuts. After being stuffed, a 75° cook is carried out, which allows it to be eaten cold or cooked.

Differences: It is a semi dry product.

Presentation: Unit of 0.250 kg approximately.

It takes a process of smoking in an oven with firewood, and is then placed in dryers.



**LA  
FRANCISCA**

## RIBS WITH BARBECUE

Selected pork cuts. They are macerated in brine 24/48 hours, while they are tyrannized. They are slowly cooked in oven with wood for 8 hours. Being small pieces, the product only needs to be heated by the diner.

Shelf life: 45 days

Presentation: Vacuum-packed packages 0,800 kg approximately.



**LA  
FRANCISCA**

## RIBS WITH CHIMICHURRI

Selected pork cuts. They are macerated in brine 24/48 hours while they are tyrannized. They are slowly cooked in oven with wood for 8 hours. Being small pieces, the product only needs to be heated by the diner.

Shelf life: 45 days

Presentation: Vacuum-packed packages 0,800 kg approximately.



**LA  
FRANCISCA**

## PORK CHOP WITH BARBECUE

Selected pork cuts. They are macerated in brine 24/48 hours while they are tyrannized. They are slowly cooked in oven with wood for 8 hours. Being small pieces, the product only needs to be heated by the diner.

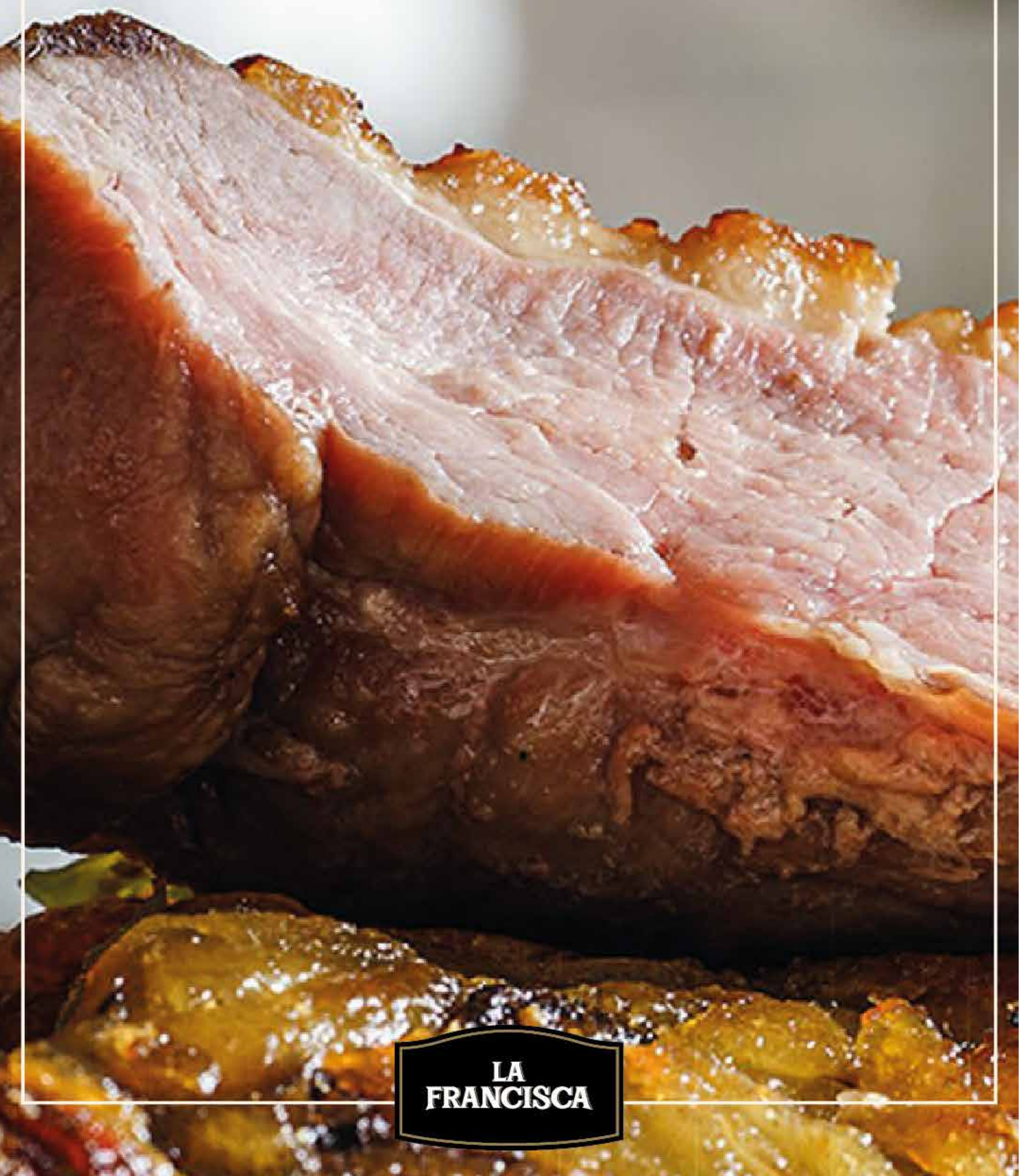
Shelf life: 45 days

Presentation: Vacuum-packed packages 0,800 kg approximately.



**LA  
FRANCISCA**

## PORK CUTS



**LA  
FRANCISCA**

## PORK CUTS



### PORK STEAKS

Contains: 1 piece of bondiola  
Shelf life: 30 days  
Storage mode: Fresh at 2°



### BONDIOLA

Contains: 1 piece of bondiola  
Shelf life: 30 days  
Storage mode: Fresh at 2°



### PORK CARRÉ

Contains: 1 piece of pork caree  
Shelf life: 30 days  
Storage mode: Fresh at 2°



### CHLUETA DE PALETA

Shelf life: 30 days  
Storage mode: Fresh at 2°

## PORK CUTS



### CHURRASQUITO

Contains: 3 pieces

Shelf life: 30 days

Storage mode: Fresh at 2°



### AMERICAN CUT

*Contains: 1 piece of bondiola*

*Shelf life: 30 days*

*Storage mode: Fresh at 2°*



### MATAMBRITO

Contains: 1 piece of pork matambre

Shelf life: 30 days

Storage mode: Fresh at 2°



### PORK BREAST

*Contains: 1 piece of pork breast*

*Shelf life: 30 days*

*Storage mode: Fresh at 2°*

## PORK CUTS



### PORK TENDERLOIN

Contains: 2 pieces of pork tenderloin

Shelf life: 30 days

Storage mode: Fresh at 2°



### PORK VACUUM

Contains: 1 piece of pork vacuum

Shelf life: 30 days

Storage mode: Fresh at 2°



LA  
FRANCISCA



**LA  
FRANCISCA**

[www.lafrancisca.com](http://www.lafrancisca.com)    [lafranciscaok](https://www.instagram.com/lafranciscaok)

0800-888-3366 [ventas@lafrancisca.com](mailto:ventas@lafrancisca.com)