



## Authentic Speck Alto Adige PGI & Premium Italian Meats

Booth: 2612 | Website: [recla.it](http://recla.it)

With over 100 years of tradition, **Recla** is one of Italy's most respected producers of **Speck Alto Adige PGI**, a lightly smoked, dry-cured ham crafted in the alpine region of South Tyrol. Known for its time-honored recipes, high food safety standards, and unmistakable flavor, Recla is already a trusted partner to major U.S. importers and is now looking to expand its footprint in retail and foodservice.

### Key Facts:

- Over 100 years of tradition, HACCP, IFS, BRC certified
- Exporting to over 40 countries, including partnerships with leading U.S. importers
- Broad product range: whole and pre-sliced speck, salami, hams, and snacks
- Strong retail packaging + bulk options for foodservice

### Product Highlights:

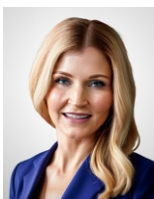
- Speck Alto Adige PGI (retail and foodservice formats)
- Italian salami and specialty hams
- Ready-to-slice and whole formats available
- Exporting to 40+ countries worldwide



**Let's Connect at Fancy Food NYC!**

Schedule a meeting to explore partnership opportunities and discover how Recla can elevate your product offerings.

 To arrange a meeting, please contact:



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Booth  
#2612



summer  
**fancy food show**