



PRODUCT SPEC SHEET

TRADE & WHOLESALE · 2026

CHAM'S SMALL MEATS & PRESERVATIVES PTY LTD

12 Industrial Drive, Lismore NSW 2480

02 6621 4488 · trade@chams.com.au

SALAMI & SOPPRESSA

HOT SOPPRESSA

SALAMI & SOPPRESSA

1 KG WHOLE

INGREDIENTS	Australian pork (85%), salt, dried chilli flakes, fennel seed, garlic, dextrose, black pepper, starter culture, sodium nitrate.	FORMAT	UNIT	CASE	CASE PRICE
CURING	Minimum 8 weeks natural air-cured	250 g retail vac pack	\$12.50	20	\$225.00
STORAGE	Refrigerate at 0–4°C. Once opened, consume within 14 days.	1 kg whole	\$38.00	6	\$210.00
		Sliced 100 g deli pack	\$7.80	30	\$210.00

MILD SOPPRESSA

SALAMI & SOPPRESSA

1 KG WHOLE

INGREDIENTS	Australian pork (87%), salt, black pepper, garlic, white wine, dextrose, starter culture, sodium nitrate.	FORMAT	UNIT	CASE	CASE PRICE
CURING	Minimum 10 weeks natural air-cured	250 g retail vac pack	\$12.50	20	\$225.00
STORAGE	Refrigerate at 0–4°C. Once opened, consume within 14 days.	1 kg whole	\$38.00	6	\$210.00
		Sliced 100 g deli pack	\$7.80	30	\$210.00

TRADITIONAL SALAMI

SALAMI & SOPPRESSA

1 KG WHOLE

INGREDIENTS	Australian pork (88%), salt, black pepper, garlic, dextrose, starter culture, sodium nitrate.	FORMAT	UNIT	CASE	CASE PRICE
CURING	Minimum 6 weeks natural air-cured	1 kg whole	\$32.00	8	\$230.00
STORAGE	Refrigerate at 0–4°C. Once opened, consume within 14 days.	500 g half	\$18.00	12	\$195.00
		Sliced 150 g deli pack	\$9.50	24	\$205.00
		Bulk 5 kg (hospitality)	\$135.00	2	\$250.00

CACCIATORE

SALAMI & SOPPRESSA

4 × 80 G

INGREDIENTS	Australian pork (86%), salt, black pepper, garlic, paprika, fennel seed, dextrose, starter culture, sodium nitrate.	FORMAT	UNIT	CASE	CASE PRICE
CURING	Minimum 4 weeks natural air-cured	4 × 80 g retail pack	\$14.00	16	\$200.00
STORAGE	Refrigerate at 0–4°C. Individually sealed – once opened, consume within 7 days.	20-pack box (hospitality)	\$62.00	4	\$225.00

CURED CUTS & PRESERVATIVES

PEPPERONI

CURED CUTS

200 G SLICED

INGREDIENTS	Australian pork (72%), Australian beef (12%), salt, paprika, chilli, garlic, black pepper, dextrose, starter culture, sodium nitrate.	FORMAT	UNIT	CASE	CASE PRICE
CURING	Minimum 5 weeks smoked and air-cured	200 g sliced retail pack	\$9.50	24	\$205.00
STORAGE	Refrigerate at 0-4°C. Once opened, consume within 10 days.	1.5 kg whole stick	\$52.00	6	\$285.00
		Pre-sliced 2 kg bulk	\$64.00	4	\$235.00

PANCETTA

CURED CUTS

200 G

INGREDIENTS	Australian pork belly (92%), salt, black pepper, juniper berry, bay leaf, garlic, dextrose, sodium nitrate.	FORMAT	UNIT	CASE	CASE PRICE
CURING	Minimum 8 weeks dry-cured	200 g rolled (retail)	\$11.00	20	\$198.00
STORAGE	Refrigerate at 0-4°C. Once opened, consume within 14 days.	200 g flat (retail)	\$11.00	20	\$198.00
		2 kg whole slab	\$78.00	4	\$285.00

PICKLED PEPPERS

PRESERVATIVES

500 G JAR

INGREDIENTS	Long red chillies, white wine vinegar, water, salt, bay leaf, garlic.	FORMAT	UNIT	CASE	CASE PRICE
CURING	Brined minimum 3 weeks	500 g glass jar (retail)	\$8.50	12	\$92.00
STORAGE	Store in a cool, dry place. Refrigerate after opening. Consume within 4 weeks of opening.	2 L catering jar	\$22.00	6	\$120.00

MARINATED ARTICHOKE

PRESERVATIVES

500 G JAR

INGREDIENTS	Artichoke hearts (55%), extra-virgin olive oil, white wine vinegar, garlic, flat-leaf parsley, salt, black pepper.	FORMAT	UNIT	CASE	CASE PRICE
CURING	Marinated minimum 2 weeks	500 g glass jar (retail)	\$10.50	12	\$114.00
STORAGE	Store in a cool, dry place. Refrigerate after opening. Keep submerged in oil. Consume within 3 weeks of opening.	2 L catering jar	\$28.00	6	\$152.00

GIARDINIERA

PRESERVATIVES

500 G JAR

INGREDIENTS	Cauliflower, capsicum, carrot, celery, white wine vinegar, water, extra-virgin olive oil, salt, oregano, dried chilli, garlic.	FORMAT	UNIT	CASE	CASE PRICE
CURING	Pickled minimum 2 weeks	500 g glass jar (retail)	\$8.00	12	\$86.00
STORAGE	Store in a cool, dry place. Refrigerate after opening. Consume within 4 weeks of opening.	2 L catering jar	\$20.00	6	\$108.00

TRADE TERMS & ORDERING

MINIMUM ORDER

First order: \$500 ex-GST. Subsequent orders: \$300 ex-GST. No minimum on individual SKUs within an order.

PAYMENT TERMS

14 days from invoice for approved accounts. New accounts: payment on first order, then 14-day terms on application. Direct deposit or cheque.

DELIVERY

Weekly delivery Lismore-Byron-Tweed catchment (no charge on orders over \$300). Cold-chain freight statewide via refrigerated courier – freight at cost, quoted per order.

SHELF LIFE

All cured meats: minimum 90 days from production (vacuum-sealed, refrigerated 0-4°C).
Preservatives: minimum 12 months unopened. Exact dates printed on all packs.

RETURNS

Damaged or defective goods replaced at no charge. Notify within 48 hours of delivery. Temperature-compromised goods must be reported on receipt.

PRICING

All prices ex-GST. Pricing reviewed annually (January). 30 days written notice for any price changes. Volume discounts available on application for accounts over \$2,000/month.

QUALITY & CERTIFICATION

HACCP-certified facility. All products manufactured under NSW Food Authority licence. Batch-traceable from raw material to dispatch. Spec sheets and allergen declarations available on request.

CONTACT

Trade enquiries: trade@chams.com.au Phone: 02 6621 4499 (Mon-Fri, 7am-4pm) Address: 12 Industrial Drive, Lismore NSW 2480