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CHESTNUT VALLEY BREAKS INTO THE SUNBELT

{ NOT JUST FOR SNOWBIRDS & RETIREES }

OR.... { GOOD BYE COLD CUTS, HELLO CHARCUTERIE }

Whole Foods' exclusive line of all natural charcuterie is now featured in its Florida stores. A long-time staple in the Northeast region, Chestnut Valley Charcuterie is Whole Foods' very own label.

"The clean, feisty flavors in our pure pork charcuterie is rockin' the Sunshine State," says Thierry Farges, owner of producer Transatlantic Foods, Inc. "We continue traditional production methods passed down to us by the original Brooklyn pork store guys." Spices such as fennel pollen, juniper berry, and Spanish paprika take the American palate on adventures. Production takes the artisanal route from farm to table. Sausage is hand stuffed, tied, and naturally fermented before taking its sweet time to dry.

Sopressata, Chorizo, Fennel, Pepperoni, and Genoa sausage, as well as Coppa, are among the new additions to the deli. They are all terrific in Dagwood sandwiches, on grilled pizza or tapas, and on cheese and charcuterie platters.

- Certified Humanely Raised pork
- All vegetarian diet
- No artificial nitrates or additives
- No hormones or antibiotics

Charcuterie is available by the pound in Prepared Food department.



www.transatlanticfoods.com
<https://www.facebook.com/ChestnutValleyCharcuterie>
<http://transatlanticfoods.tumblr.com/>

