

BLUMENAU SAUSAGE



Succeeding at tables all over Brazil and characteristic of the German cuisine of the Santa Catarina region in southern Brazil. Blumenuau Sausage is produced from the selection of palette, pork shank and pork bacon, seasoned with fresh pepper and garlic and following the artisanal smoking process.

The raw material selected to produce Blumenuau Sausage respects the formulation brought by the German colonizers, maintaining the tradition and the characteristic flavor of the product.