



Tibaldi Smallgoods

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Food Service



Our delicious range

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Big dreams, humble beginnings

In 1934 the Tibaldi family of butchers had a dream – to provide Australian families with only the finest cuts of meat, processed the traditional way using their authentic recipes.

Over the following 80 years that big dream has been fulfilled, with Tibaldi now a major supplier to the retail, route and food service industries right across the nation – and our products enjoyed by Australians everywhere. And though the way we produce and deliver our products has evolved throughout those decades, our dedication to crafting authentic, quality smallgoods has never changed.

Tibaldi operate two manufacturing sites located in Clayton, Victoria. These state-of-the-art facilities specialise in ham, bacon, smallgoods and fresh pork. Our new processing facility, opened in 2020 marks us as an industry leader in delivering premium quality, fresh and value-added pork to the wholesale and retail sectors.



A tradition of respect

Our Tibaldi tradition goes deeper than pride in our range and the time tested craftsmanship involved in every product. We also honour the values of our founders – to treat our customers with respect, and to uphold the best practices of our industry.

In that spirit we're committed to the following:

- Listening and responding to our customers
- Developing clearer, informative labelling and packaging
- Building long term, sustainable farm partnerships
- Focussing on animal welfare
- Ensuring we continue to deliver healthy, premium quality products



Streaky Bacon

Smoky, salty and full flavoured, our Streaky Bacon is the ideal combination of fat and pork. Cured and smoked using Australian hardwood this versatile bacon will elevate any dish.



Short Cut Bacon

Using rindless loins of pork, our Short Cut Bacon is naturally wood smoked. It is the perfect addition to any breakfast, straight from a sizzling pan, or a delicious flavour booster to your favourite pasta.



Full Short Loin Bacon

A true favourite, our naturally wood smoked Full Portion of Rindless Short Cut Bacon can be sliced to any thickness of your choice, making it ideal for deli's, restaurants and cafes.



Long Rindless Bacon

Using rindless middles of pork, our Long Rindless Bacon is naturally wood smoked, and will add rich flavour to any meal.



Diced Bacon

Our handy Diced Bacon is made from loin and belly bacon pieces. Tossed into a creamy pasta or used as a pizza topping, these tasty bacon pieces are a welcome addition to any restaurant cooked meal. Available in 5mm or 10mm pieces.



Ham on the Bone

Our traditional ham on the bone is made from 100% Australian pork leg. It is cooked using our 75-year-old recipe and double smoked over Australian Mountain Ash hardwood. Also available as a Half Ham on the Bone.



Boneless Leg Ham

Our Traditional Boneless Leg Ham is made from 100% Australian pork leg and is ready for you to carve. It is cooked and smoked over Australian Mountain Ash hardwood for a delicious flavour.



Triple Smoked Gypsy Leg Ham

This premium full muscle boneless ham is hand netted, cured, cooked and then triple smoked. The result is a richly dark hued rustic ham with a delicious smoky flavour.



Champagne Leg Ham

This full muscle boneless ham is hand netted, oven cooked and naturally wood smoked. A rich golden colour, Champagne Leg Ham is perfect for antipasto platters or delicious sandwiches.



Virginia Leg Ham

This full muscle traditional Virginian style ham is oven cooked then naturally wood smoked throughout the cooking process to finish as a delicious, golden hued ham.



Triple Smoked Sliced Virginia Leg Ham

Our Triple Smoked Virginian Leg Ham is available in a convenient pre-sliced 1kg pack, perfect for restaurants, cafes and the food service industry.



Hungarian Mild Salami

Lightly smoked, and seasoned with touches of paprika and cayenne, our Hungarian Mild Salami is made using 100% Australian Pork. Its subtle savoury flavour makes it a versatile all-rounder perfect for antipasto platters.



Beef Salami

Made from 100% Australian Beef, our salami is flavoured with our subtle spice mix then fermented and smoked giving a lovely mild flavour.



Hot Chilli Salami

For those who like it hot, our Hungarian style salami is made from 100% Australian pork, then coated with crushed chillies. Guaranteed to add real punch to your cooking.



Spanish Chorizo

The rich colour and flavour of our Spanish Chorizo comes from its central spice – smoked Spanish paprika. Our chorizo is made from selected pork and minced with a blend of aromatic spices, then filled into a natural casing allowing it to breathe and mature evenly.



Cacciatora Mild

Tibaldi Cacciatora is made from selected pork and mixed with an aromatic blend of spices. Left to breathe and mature in its natural casing, the result is a full flavoured sausage with robust texture.



Cacciatora Hot

Tibaldi Cacciatora is made from selected pork and mixed with an aromatic blend of spices with a kick of chilli. Left to breathe and mature in its natural casing, the result is a full flavoured sausage with robust texture.



Prosciutto Crudo

Our prosciutto is made using 100% Australia premium leg ham which is trimmed, salt cured and aged, imparting an exquisite flavour, texture and aroma. Designed for moments of shared enjoyment.



Porchetta

A traditional gourmet roast, Tibaldi Porchetta is rind on pork belly, filled with delicious herbs and spices, then smoked and oven cooked. If serving hot, cook on high to achieve the perfect pork crackling.



Loin Capocollo

Made from slow dry cured pork loin, our Capocollo is renowned for its sweetness and rich flavour. Perfect for charcuterie boards and antipasto platters.



Plain Kransky

Our Tibaldi Plain Kransky is blended with traditional spices then cooked and smoked over Australian Hardwood, creating a rich a robust sausage.



Cheese Kransky

Our Tibaldi Cheese Kransky is packed with chunks of cheese throughout which melt when heated. They are smoked using Australian hardwood for a delicious rich flavour.



Chilli & Cheese Kransky

Our Chilli & Cheese Kransky is the perfect combo of smokey and spicy flavours. With cheese chunks and chilli flakes throughout, this sausage is guaranteed to be a favourite on your menu.



Skinless Frankfurts

Tender and juicy, our Tibaldi Skinless Franks are delicious served in a crusty roll with relish, mustard and caramelised onion.



Pork Rolled Loin

A delicious and tender cut of pork that is hand rolled and trussed by our skilled butchers. Our pork rolled loin is perfect for roasting, grilling or braising, creating a show stopping centre piece for any occasion.



Pork Belly

A succulent and flavourful boneless cut of pork that is perfect for slow roasting, braising or grilling. With its crispy skin and juicy meat, it's a favourite for creating mouth-watering dishes from appetisers to mains.



Pork Ribs

A favourite for your barbecue, perfect for smoking, grilling or baking. These meaty ribs are packed with flavour and can be enjoyed with variety of sauces and sides. Serve them as an entrée or shareable plate for your customers to enjoy together.



Pork Fillets

A lean and tender cut of pork that is perfect for grilling, roasting or sautéing. It's a versatile cut that can be used in a variety of dishes, from stir-fries to gourmet entrées.



Pork Hocks

A hearty and flavourful cut of pork that is perfect for slow cooking, braising, or smoking. Its tender meat falls off the bone and is delicious in soups, stews, or as a main course with traditional sides.

Products specially for you! Food Service, QSR and Private Label

Tibaldi Sales Team have experience across many industries. Whether it is a major retailer seeking a Private Label producer, a food manufacturer or a Quick Service Restaurant, we have the team who can help you!

We understand that one size doesn't fit all and our Technical Team have the expertise to develop the products you need on a one on one basis to create greatness in your business.

Being a mid-size manufacturer, our Team is highly flexible and extremely responsive, which are major factors to be considered when looking for that perfect supply partnership.

Specialising in both processing and fresh meat, we have a vast portfolio of specialty products available covering all meat species.

If you would like to submit an enquiry, please email us at customer@tibaldi.com.au and one of our team will be able to help you.

Giving you peace of mind Quality Assurance

Our Accreditations:

- SQF
- HACCP
- AQIS Import/Export
- All major retailer - QA Supplier Approval
- Prime Safe
- Major Quick Service Restaurant - QA Supplier Approval

