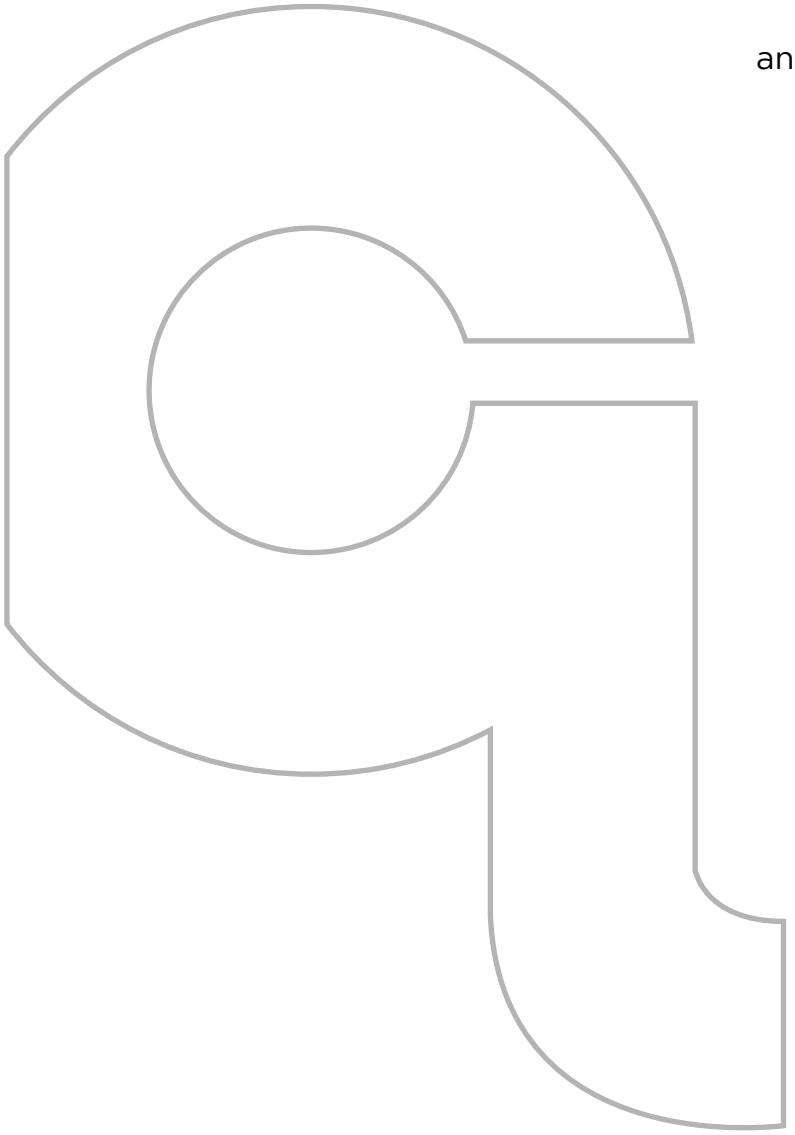
Chef
LUCA CIANO

Introduction to Luca's career
and sliced meats product range



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BIO

There are two things you need to know about Luca Ciano - and they both revolve around family.

For Luca, the Italian born chef residing in Sydney's Bondi, his journey from Milan to Australia has such strong ties his homeland that both books he has lovingly written pay such beautiful homage to his family and his roots, and you'll likely be moved to tears.
Perhaps in the past you could be excused for kind of knowing Luca's face but not being sure where you'd seen it. However, with his hit TV show 'Luca's Key Ingredient' debuting back in 2021 - and getting such strong engagement on Channel Ten which lead to Season 3, airing in April 2023 - his face has become more recognisable than ever.

In fact, Luca is arguably one of the hardest working people in the culinary world, and while he has his finger in many pies, he's still the face who fronts renowned market stalls around Sydney and Australia, demonstrating his eponymous range of bespoke pasta sauces and handmade pastas, cooking on stage at festivals, and genuinely loving his connection with longtime followers and those new to his particular brand of genuine enthusiasm.

Let's take it right back. Luca Ciano was born into a family with an unending passion for food.

In fact, his latest book 'Luca's Culinary Journey' (his first book is 'Luca's Seasonal Journey') documents his formative years as a bambino where Nonna Dina was the matriarch of first generation cooks in his life - though Luca loves to quash that myth that all Italian nonnas and mammas can cook well!

"I have plenty of friends back home who have mammas who can't cook to save their lives! I'm very lucky to have landed the perfect traditional Italian 'food family' when it comes to gastronomy, enjoying food and enjoying life," says Luca in his book, which features a nostalgic photo of Luca on his family holiday, fishing at Riva Bianca, Lierna, Lake Como.

The photo shows how ingrained the ethos of finding the freshest possible ingredient is for Luca, so much so that, in this instance, they'd fish for their dinner.

That modern approach to foraging for food remains today and applies to all Luca does - from handpicking the tomatoes and the herbs that go into his Chef Luca Ciano range of pastas sauces, to cooking a family meal for his wife Georgia and daughter Stella, to the lynchpin to his TV show, which is all about showcasing a key ingredient each week, then turning it on its head to demonstrate how versatile it is, and presenting it in a way that you may not have expected (coffee pappardelle with warm burrata and semi dried black olives, anyone?).

Says Luca: "I like to wow customers, friends and family with fun and unusual food combinations where possible. However, the rules are always the same: fresh, simple and seasonal, and the 'unusual combo' flavours must work, always! I don't do it just for the fun of it, I find the process exciting and challenging."

From his humble Italian roots, to his days as a chef in London, Bermuda, and a famed two Michelin star restaurant in Milan (Il Luogo di Aimo e Nadia), Luca is just getting started.

"I feel I have so much more to do and discover in addition to my various existing career achievements. From working at some of the best places around the world, to launching my own food range, to publishing two cookbooks, and now seeing a TV series come to life, with season two in the works... I still feel that the world is my oyster!"

In 2016, Luca released his own signature product range sold across Australia & Asia which includes hand crafted pasta sauces, Olive Oil, Salad Dressings and Fresh Pasta.

Luca currently consults for restaurants, hotels, and Italian brands in Australia and around the world, and continues writing recipes for magazines; the name 'Luca Ciano' (pronounced "Ch-i-ano") will become as familiar as his face, and if the to-do list he is busy ticking off is anything to go by, there will be plenty more you'll see of Luca in the months and years ahead.

Click here to watch Luca's Key Ingredients

All 7 episodes are avaiable on Channel10 website.

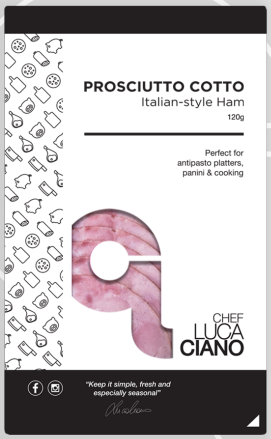
SLICED MEATS

Introducing Chef Luca Ciano Sliced Meat range.

Discover Luca’s great range of sliced meats, from ham and salami to prosciutto and ‘Agave bacon’.

100% AUSTRALIAN PORK

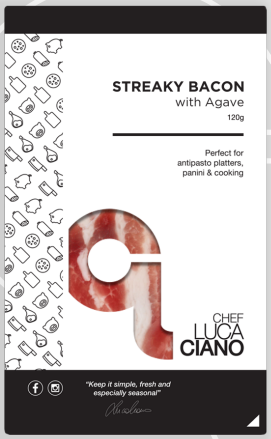
SLICED MEATS



PROSCIUTTO COTTO
Italian-style Ham

Prosciutto Cotto simply means ‘cooked ham’ in italian. Made from Australian pork, our ‘cotto’ is cooked at a low temperature to create the perfect balance between flavour & texture.
It has a mild flavour, is very moist and best served thinly sliced.

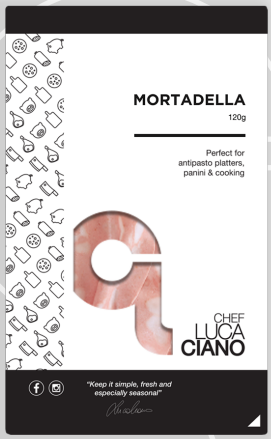
GLUTEN FREE - 100% AUSTRALIAN PORK



STREAKY BACON
with Agave

Luca’s Streaky ‘agave’ Bacon is made from the best Australian pork belly selection. It's premium bacon, glazed with organic Agave Syrup which creates the perfect balance for smokey-sweet & savoury flavour profile, perfect for your decadent breakfast.

GLUTEN FREE - 100% AUSTRALIAN PORK

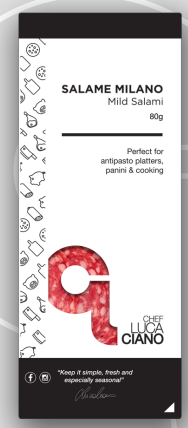


MORTADELLA

Luca’s Mortadella has all the traditional Italian flavour profile characteristics. Delicate flavour profile with a beautiful balance between grounded Australian premium pork meat, spices & pork cubes.

GLUTEN FREE - 100% AUSTRALIAN PORK

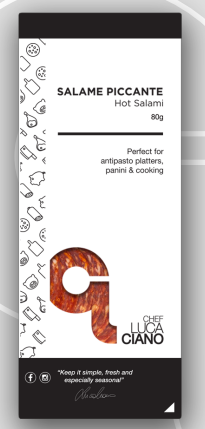
SLICED MEATS



SALAME MILANO
Mild Salami

Luca's Salame Milano is made from different cuts of Australian pork. Just like in Milano - Italy - it's characterised by its fine minced meat. It stands out for its beautiful delicate flavour profile and soft texture. Cured for no less than 6 weeks.

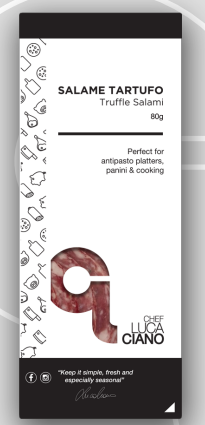
GLUTEN FREE - 100% AUSTRALIAN PORK



SALAME PICCANTE
Hot Salami

Luca's Salame Piccante is made from different cuts of Australian pork, seasoned with hot chilli & spices just like a classic Calabrian recipe. Cured for a minimum 30 days or more to create the perfect heat/flavour balance.

GLUTEN FREE - 100% AUSTRALIAN PORK

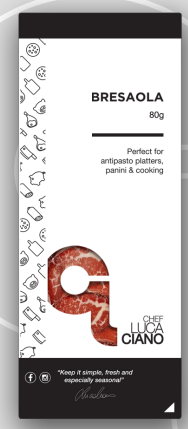


SALAME TARTUFO
Truffle Salami

Luca's Salame Tartufo is made from different cuts of Australian pork, seasoned with Australian black truffle & spices.
Cured for over 30 days to allow the truffle flavour to spread evenly across each slice.

GLUTEN FREE - 100% AUSTRALIAN PORK

SLICED MEATS



BRESAOLA

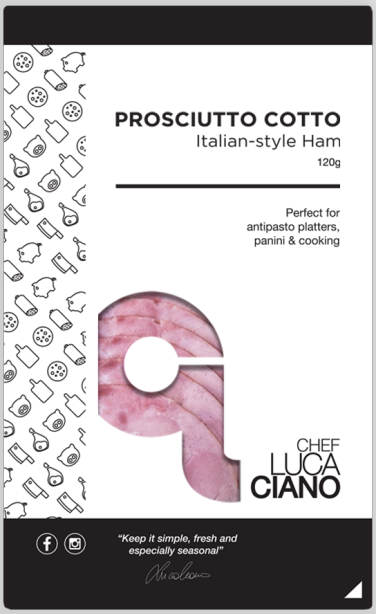
Luca's Bresaola is made from only Australian premium quality beef, lightly seasoned with salt and a few secret spices to allow the beef flavour to shine. Best served thinly sliced for the best experience.

GLUTEN FREE

COPPA
Capocollo

Luca's Capocollo is made from Australian whole pork neck. Simply salted, seasoned then allowed to age for up to 3-4 months until it cures to perfection.

GLUTEN FREE - 100% AUSTRALIAN PORK



PROSCIUTTO COTTO
Italian-style Ham

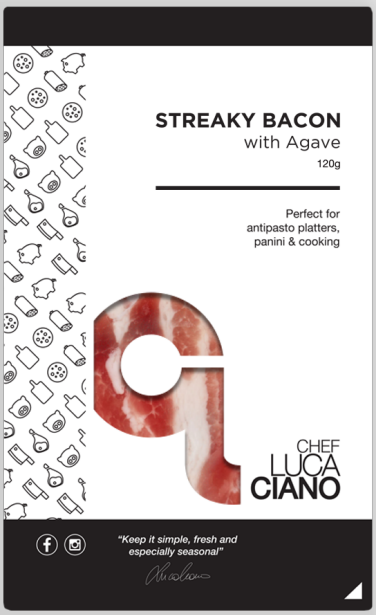
BARCODE: 9349837000274

INGREDIENTS

Australian Pork (95%), Water, Salt, Dextrose (Maize), Antioxidant (316), Preservative (250), Mineral Salts (450,451,452).

Net weight	120g	Pack Dimensions	158 x 250MM
Shelf life	52 days	Carton Dimensions	258 X 220 X 100MM
MLOR	45 days	Storage	0-4°c
Carton quantity	12		

Made in Australia from at least 96% Australian ingredients.



STREAKY BACON
with Agave

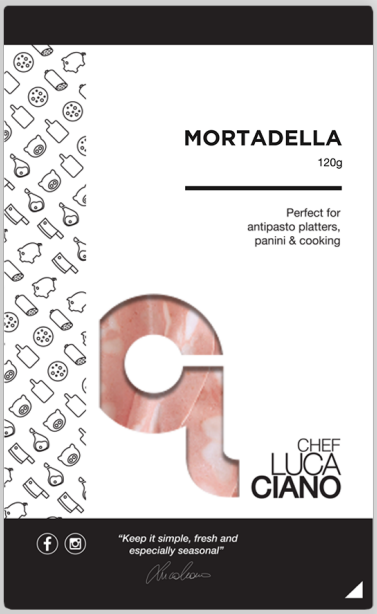
BARCODE: 9349837000311

INGREDIENTS

Meat (Pork 90%), Water, Salt, Agave (1%), Mineral Salt (451), Antioxidant (316), Sodium Nitrite (250), Natural Smoke (Beech).

Net weight	120g	Pack Dimensions	158 x 250MM
Shelf life	52 days	Carton Dimensions	258 X 220 X 100MM
MLOR	45 days	Storage	0-4°c
Carton quantity	12		

Made in Australia from at least 95% Australian ingredients.



MORTADELLA

BARCODE: 9349837000267

INGREDIENTS

Australian Pork (84%), water, SOY PROTEIN, white wine, Flavourings, Dextrose, Sodium Citrate (E331), Sodium ascorbate (E301), Sodium Nitrite (250).

Net weight	120g	Pack Dimensions	158 x 250MM
Shelf life	52 days	Carton Dimensions	258 X 220 X 100MM
MLOR	45 days	Storage	0-4°c
Carton quantity	12		

Made in Australia from at least 96% Australian ingredients.

SALAME MILANO
Mild Salami

BARCODE: 9349837000304

INGREDIENTS

Australian Pork (95%), Salt, Spices, Sugar, Mineral Salts (341), Dextrose (Maize), Antioxidant (316), Preservative (250,251).

Net weight	80g	Pack Dimensions	105 x 250MM
Shelf life	120 days	Carton Dimensions	258 X 220 X 100MM
MLOR	114 days	Storage	0-4°c
Carton quantity	12		

Made in Australia from at least 97% Australian ingredients.

SALAME PICCANTE
Hot Salami

BARCODE: 9349837000281

INGREDIENTS

Australian Pork (95%), Salt, Spices, Sugar, Chilli, Mineral Salts (341), Dextrose (Maize), Antioxidant (316), Preservative (250,251).

Net weight	80g	Pack Dimensions	105 x 250MM
Shelf life	120 days	Carton Dimensions	258 X 220 X 100MM
MLOR	114 days	Storage	0-4°c
Carton quantity	12		

Made in Australia from at least 97% Australian ingredients.

SALAME TARTUFO
Truffle Salami

BARCODE: 9349837000298

INGREDIENTS

Australian Pork (95%), Salt, Spices, Dextrose (Maize), Sugar, Truffle (1%), Antioxidant (316), Preservative (250,251), Mineral Salts (341), Starter Culture.

Net weight	80g	Pack Dimensions	105 x 250MM
Shelf life	120 days	Carton Dimensions	258 X 220 X 100MM
MLOR	114 days	Storage	0-4°c
Carton quantity	12		

Made in Australia from at least 97% Australian ingredients.

BRESAOLA

BARCODE: 9349837000328

INGREDIENTS

Premium Australian Beef (95%), Salt, Dextrose (Maize or Tapioca), Herbs & Spices, Antioxidant (316), Preservatives (251,250), Starter Culture.

Net weight	80g	Pack Dimensions	105 x 250MM
Shelf life	120 days	Carton Dimensions	258 X 220 X 100MM
MLOR	114 days	Storage	0-4°c
Carton quantity	12		

Made in Australia from at least 98% Australian ingredients.

COPPA
Capocollo

BARCODE: 9349837000335

INGREDIENTS

Premium Australian pork (94%), Salt, Dextrose (Maize or Tapioca), Preservatives (251,250), Antioxidant (316), Starter Culture.

Net weight	80g	Pack Dimensions	105 x 250MM
Shelf life	120 days	Carton Dimensions	258 X 220 X 100MM
MLOR	114 days	Storage	0-4°c
Carton quantity	12		

Made in Australia from at least 98% Australian ingredients.

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