

B. RE AND SONS

60 YEARS OF TRADITION



B Re and Sons have a long standing tradition of making smallgoods from Italian recipes handed down over three generations. Today the family produces a wide range of continental smallgoods, hams and bacon.

This family owned and operated business, founded in 1953, is one of the first smallgoods producers in Perth. From a small butcher shop opened in Mt Hawthorn by the founder Umberto (Bert) Re, the company has expanded, with products now sold nationally. Consistency in producing quality products has been a driving factor within the business.

Today B Re and Sons is managed by Umberto's son Joseph and grandsons Eric and Jon Paul. The company believes that sustained success in the industry is due to a quality product. The Directors continue to learn, honing long-standing artisan skills and further developing flavours and recipes to meet the changing needs of today's market. The company combines new technology with traditional hand-made techniques. Recipes and methods that originated in Italy have been perfected in Australia, with the love of smallgoods staying in the family at B Re and Sons.



Whilst gourmet lines such as Prosciutto, Coppa, Pancetta, Cacciatore and Lombo continue to be a popular speciality, B Re and Sons Christmas hams consistently win awards at the Australian Pork Mark Awards for Excellence each year. This includes first prize in consecutive years for the traditional bone-in category as well as boneless leg hams at Christmas.

Over the years B Re and Sons has established close and long standing relationships with customers. When it comes to speciality hams, bacon and smallgoods, the company can truly be described as an icon of the industry.

**Proudly
W.A.
Owned**

**Australian
Pork**

**HACCP
Certified**

**Gluten
Free**

**Award-
Winning
Hams**