

# N O I R

**Meet the Caviar of the salami world.**



A technique and a journey where salami and gastronomy becomes engineering and follows traditions of our ancestors and is led by **David Lesar**, a master of delicacy.

***BioSing*** translates to ***Bio Salami Engineering***. And the production goes from scratch here, which makes it an engineering process alright!

With **carefully selected meat, mindful processing and attention to detail**, the bio salami engineering becomes a form of art to produce delicate and gourmet products.



The process and the natural approach to the meat are followed by the old tradition when inhabitants of **Ribnica** thrived on selling wooden wares. But to do that, they had to travel great distances and pack quality food with them which includes sausages and meat that were prepared and dried using natural methods.

This is where David Lesar and BioSing comes in! Dropping all the additives and

embracing the old ways, BioSing is focused on producing salami and the product that is not only rich in natural flavours and aromas but has a **rich healing value** as well. No surprise that his salamis are sold in majority of top tier Michelin Star restaurants in Europe, including being the official breakfast salami in **Hisa Franko**.