



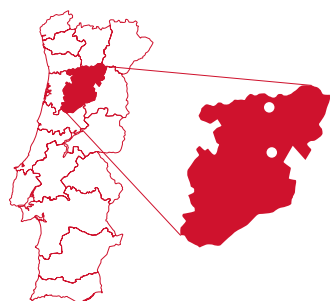
**TERRAS QUE
SABEM FAZER** DESDE 1979

CATÁLOGO / CATALOGUE



EMPRESA

COMPANY / SOCIÉTÉ



Fundado em 1979 por José Cardoso, em Vila Nova de Paiva, o Grupo FTD (Terras do Demo) conta, atualmente, com duas unidades industriais.

A unidade de Vila Nova de Paiva, onde se iniciou a nossa história, dedica-se à produção de charcutaria de cariz tradicional, procurando honrar o saber fazer e os sabores do passado, mas com os requisitos de qualidade e segurança alimentar dos nossos dias. Esta unidade é certificada pela norma IFS (International Featured Standard).

No coração do Distrito de Viseu, a empresa produz uma variedade de produtos regionais, desde os enchidos e bacons, passando por salpicões e alheiras, entre outros.

Em 2017, o Grupo deu mais um passo na sua expansão e abraçou um novo desafio. Com a aquisição de uma nova unidade de produção, em Armamar, na região mundialmente conhecida pela produção do famoso vinho do Porto, aumentou assim a sua capacidade de produção e viu crescer o seu mercado, quer nacional, quer internacional.

Esta unidade, dotou o Grupo de novas valências, passando a ter o seu processo verticalizado. A unidade de Armamar conta com um matadouro de suíno, sala de desmancha, assim como uma unidade de produção de charcutaria industrial.

Em 2019, mais um passo foi dado, procurando acompanhar as tendências e as exigências dos consumidores modernos. Na mesma unidade de Armamar, o Grupo apostou no desenvolvimento de novas linhas de produtos fatiados e cuvetizados de carnes frescas e charcutaria, sendo atualmente um dos maiores operadores nacionais.

Hoje, a FTD é um Grupo que controla todo o processo produtivo, garantindo um circuito completo e rigoroso no tratamento dos seus produtos de charcutaria, fatiados, carnes frescas e congeladas.

Com mais de 250 colaboradores, o Grupo orgulha-se de ter competências técnicas, equipamentos e infraestruturas de ponta, que lhe permitem oferecer produtos de excelência.

Presente em Portugal e em mais de 20 países, o Grupo FTD não para de inovar e de se reinventar. Com uma aposta clara na satisfação dos seus clientes, um compromisso na qualidade e inovação, a marca Terras do Demo, sem dúvida, faz jus ao seu nome, pois é uma verdadeira terra de sonhos para os amantes da charcutaria e das carnes de suíno.

Founded in 1979 by José Cardoso in Vila Nova de Paiva, the FTD Group (Terras do Demo) currently has two industrial units.

The Vila Nova de Paiva unit, where our story began, is dedicated to the production of traditional charcuterie, seeking to honour the know-how and flavours of the past, but with the quality and food safety requirements of today. This unit is IFS (International Featured Standard) certified.

In the heart of the Viseu district, the company produces a variety of regional products, including sausages, bacons and other traditional smoked meats such as salpicões and alheiras, among others.

In 2017, the Group took another step in its expansion and embraced a new challenge, with the acquisition of a new production unit in Armamar, in the Douro region known worldwide for the production of the famous Port wine. Since then, it has increased its production capacity and witnessed a growth in the market, both nationally and internationally.

This unit has provided the Group with new skills, allowing us to have the process verticalized. The Armamar unit has a pig slaughterhouse, a cutting room and an industrial charcuterie production unit.

In 2019, another step was taken to keep up with trends and the demands of modern consumers. At the same Armamar unit, the Group invested in developing new lines of sliced and cubed fresh meat and charcuterie products, and is currently one of the largest national operators.

Today, the FTD Group manages the entire production process, guaranteeing a complete and rigorously controlled circuit in the treatment of its charcuterie, sliced, fresh and frozen meat products.

With more than 250 employees, the Group prides itself on having state-of-the-art technical skills, equipment and infrastructures that enable it to offer products of excellence.

Present in Portugal and in more than 20 countries, the FTD Group never stops innovating and reinventing itself. With a clear focus on customer satisfaction and a commitment to quality and innovation, the Terras do Demo brand undoubtedly lives up to its name, as it is a veritable dreamland for lovers of charcuterie and pork.

Fondé en 1979 par José Cardoso à Vila Nova de Paiva, le groupe FTD (Terras do Demo) possède actuellement deux unités industrielles.

L'unité de Vila Nova de Paiva, où notre histoire a commencé, est dédiée à la production de charcuterie traditionnelle, cherchant à honorer le savoir-faire et les saveurs du passé, mais avec les exigences de qualité et de sécurité alimentaire d'aujourd'hui. Cette unité a la certification IFS (International Featured Standard).

Au cœur du district de Viseu, l'entreprise produit une variété de produits régionaux, des saucisses et bacons aux salpicões et alheiras, entre autres.

En 2017, le groupe a franchi une nouvelle étape dans son expansion et a relevé un nouveau défi. Avec l'acquisition d'une nouvelle unité de production à Armamar, dans la région mondialement connue pour la production du célèbre vin de Porto, il a augmenté sa capacité de production et ils ont connu une forte croissance du marché, tant au niveau national qu'international.

Cette unité a apporté au groupe des nouvelles capacités et le processus de production s'est désormais verticalisé. L'usine d'Armamar dispose d'un abattoir de porcs, d'une salle de découpe et d'une unité de production de charcuterie industrielle.

En 2019, une nouvelle étape a été franchie pour suivre les tendances et les exigences des consommateurs modernes. Au sein de la même unité Armamar, le groupe a investi dans le développement de nouvelles lignes de produits de viande fraîche et de charcuterie en tranches et en cubes, et est actuellement l'un des plus grands opérateurs du pays.

Aujourd'hui, FTD est un groupe qui maîtrise l'ensemble du processus de production, garantissant un circuit complet et rigoureux dans le traitement de ses produits de charcuterie, de tranchage, de la viande fraîche et surgelée.

Avec plus de 250 employés, le groupe s'enorgueillit de disposer de compétences techniques, d'équipements et d'infrastructures de pointe qui lui permettent d'offrir des produits d'excellence.

Présent au Portugal et dans plus de 20 pays, le groupe FTD ne cesse pas d'innover et de se réinventer. Avec l'objectif clair de satisfaction du client et un engagement de qualité et d'innovation, la marque Terras do Demo porte bien son nom, car elle est un véritable paradis pour les amateurs de la charcuterie et du porc.



CHARCUTARIA

CHARCUTERIE _____ 6

CHARCUTARIA CURADA SALGADA

CURED CHARCUTERIE / CHARCUTERIE SAUMURÉE _____ 12

CHARCUTARIA BARBECUE

BARBECUE CHARCUTERIE / CHARCUTERIE BARBECUE _____ 16

CHARCUTARIA COZIDA

COOKED CHARCUTERIE / CHARCUTERIE CUITE _____ 18

CHARCUTARIA FATIADA

SLICED CHARCUTERIE / CHARCUTERIE EN TRANCHES _____ 22

CANAL HORECA

HOTEL AND RESTAURANT PRODUCTS / PRODUITS HÔTELLERIE ET RESTAURATION _____ 26

CARNES CUVETIZADAS DE SUÍNO

SLICED PACKED MEAT / VIANDE EMBALLÉE DÉCOUPÉE _____ 30

CARNES EMBALADAS DE SUÍNO

PACKED MEAT / VIANDE EMBALLÉE _____ 36

CARNE DE SUÍNO

PORK MEAT / VIANDE DE PORC _____ 40



CHARCUTARIA

CHARCUTERIE

CHARCUTARIA

CHARCUTERIE



Alheira

Bread and garlic sausage
Saucisse assaisonnée à l'ail



Alheira Seleção

Extra quality bread and garlic sausage
Saucisse de farine et ail sélection



Alheira c/ Queijo

Bread and garlic sausage with cheese
Saucisse de farine et ail au fromage



Alheira c/ Leitão

Bread and garlic sausage with suckling
pig meat
Saucisse de farine et ail avec viande de
porcelet



Alheira c/ Maça

Bread and garlic sausage with apple
Saucisse de farine et ail à la pomme



Alheira c/ Cogumelos

Bread and garlic sausage with mushrooms
Saucisse de farine et ail aux champignons



Farinheira

Flour sausage
Andouille de farine



Morcela de Sangue

Black pudding sausage
Saucisse boudin noir



Moira

"Moira" blood sausage
Saucisse de sang "Moira"

CHARCUTARIA



Salpicão Cachaço

Traditional cured and smoked collar sausage
Saucisson traditionnel collier de porc fumé



Salpicão Cachaço Vinha d'Alhos

Traditional cured and smoked collar sausage
with wine and garlic
Saucisson traditionnel salé et fumé au vin
et à l'ail



Salpicão Regional Paiva

Traditional cured and smoked "Paiva" sausage
Saucisson traditionnel "Paiva" maigre fumé



Chouriça Argola

Traditional curved chorizo
Chorizo courbé traditionnel



Chouriça Assar

Regional chorizo to grill
Chorizo régional à griller



Chouriça Lavrador

Regional chorizo
Chorizo régional



Chouriça de Sangue

Cooked blood chorizo
Chorizo de sang cuit



Chouriça Paiva

"Paiva" chorizo
Chorizo "Paiva"



Chouriça Carne

Meat chorizo
Chorizo à la viande



**Chouriça de Carne
Regional Lamego**
"Lamego" meat chorizo
Chorizo de viande "Lamego"



Chouriça Vinha d'Alhos
Wine and garlic smoked chorizo
Chorizo fumé au vin et à l'ail



Chouriço de Vinho
Wine chorizo
Chorizo au vin



**Chouriça Carne
Picante**
Spicy meat chorizo
Chorizo de viande épicé



Chouriço Colorau
Paprika chorizo
Chorizo au paprika



Linguiça
Thin smoked chorizo
Chorizo fumé fin



Chourição Inteiro
Large paprika chorizo
Gros chorizo au paprika



Chourição Serrano
"Serrano" paprika chorizo
Chorizo au paprika "Serrano"

CHARCUTARIA



Paio do Lombo
Smoked loin
Filet fumé



Bacon Extra
Extra quality bacon
Lard fumé extra



Bacon Seleção
Selected quality bacon
Lard fumé qualité sélection



Bacon Extra Alto Rendimento
Pressed extra quality bacon
Bacon pressé de qualité extra



Bacon Extra Quarto
Extra quality bacon quarter
Lard fumé extra quart



Bacon Moldado
Molded bacon
Lard fumé moulé



Bacon Extra Tira
Extra quality bacon slice
Lard fumé extra tranche



Pernil Fumado

Smoked pork hock
Jarret de porc fumé



Pá Fumada

Smoked pork shoulder
Épaule de porc fumée



Orelheira Fumada

Smoked pork head
Tête de porc fumée



Unhas Fumadas

Smoked pork trotters
Pieds de porc fumés



Ouvindo Fumado

Smoked pork ears
Oreilles de porc fumées



Sortido Suíno

Mixed smoked pork chorizos
Chorizos de porc fumé mélangés

A close-up photograph of several slices of bread topped with cured meats, cream cheese, and fresh herbs, arranged on a rustic wooden cutting board. The bread is topped with a layer of white cream cheese, followed by thin slices of cured meat (likely salmon or trout), and garnished with fresh green herbs. The bread is served on a light-colored wooden cutting board, which is scattered with small seeds and herbs. A single clove of garlic and a green leaf are placed on the board in the foreground. The background is a plain white surface.

CHARCUTARIA CURADA SALGADA

CURED CHARCUTERIE
CHARCUTERIE SAUMURÉE

CURED CHARCUTERIE / CHARCUTERIE SAUMURÉE



**Presunto c/ Osso Fumado
e Cura Natural**

Smoked and cured ham with bone
Jambon cru fumé avec os



**Presunto s/ Osso
Inteiro Moldado**

Boneless molded cured ham
Jambon cru moulé entier sans os



Presunto s/ Osso 1/2

Boneless cured ham 1/2
Jambon cru sans os 1/2



Presunto s/ Osso 1/4

Boneless cured ham 1/4
Jambon cru sans os 1/4



Presunto s/ Osso 1/8

Boneless cured ham 1/8
Jambon cru sans os 1/8



Presunto Nacos

Boneless cured ham slice
Jambon cru sans os tranche

CHARCUTARIA CURADA SALGADA

CURED CHARCUTERIE / CHARCUTERIE SAUMURÉE



Barriga de Porco Curada Tiras
Cured pork belly sliced
Poitrine de porc séchée tranchée



Entremeada de Porco Salgada
Salted pork belly
Poitrine de porc salée



Entremeada de Porco Salgada Tiras
Salted pork belly sliced
Poitrine de porc salée tranchée



Cachaço Curado
Natural cured pork collar
Collier de porc séchée au naturel



Lombo Curado
Natural cured pork loin
Longe de porc séchée au naturel



A high-quality food photograph featuring a wooden cutting board as the central element. On the board, there are several succulent, reddish-brown barbecue sausages, a pile of golden-brown, triangular potato chips, and a few dark olives. The background is a dark, textured surface, possibly slate, which is scattered with various spices, including whole peppercorns and dried red chili peppers. In the top left corner, a small black bowl is filled with a thick, yellow mustard. A single red tomato is also visible on the left side of the board. The overall composition is visually appealing and emphasizes the textures and colors of the barbecue ingredients.

CHARCUTARIA BARBECUE

BARBECUE CHARCUTERIE
CHARCUTERIE BARBECUE



Salsicha Criolo Churrasco

Barbecue sausage
Saucisse barbecue



Salsicha Picante Churrasco

Spicy barbecue sausage
Saucisse barbecue piquante

A close-up photograph of a wooden serving board filled with various charcuterie items. The board features several fried eggs with bright orange yolks, slices of pink ham, and halved cherry tomatoes. The food is garnished with fresh green herbs and black pepper. A semi-transparent red rectangular box is overlaid in the center of the image, containing white text.

CHARCUTARIA COZIDA

COOKED CHARCUTERIE
CHARCUTERIE CUITE

COOKED CHARCUTERIE / CHARCUTERIE CUITE

**Fiambre da Perna**

Pork cooked ham
Jambon cuit de porc

**Fiambre da Perna Extra**

Extra quality pork cooked ham
Jambon cuit de porc de qualité extra

**Fiambre Douró**

"Douro" pork cooked ham
Jambon cuit de porc "Douro"

**Fiambre Seleção**

Premium quality pork cooked ham
Jambon cuit de porc de première qualité

**Fiambre Económico**

Pork cooked ham "LC"
Jambon cuit de porc économique

**Fiambre Sandwich**

"Sandwich" pork cooked ham
Jambon cuit sandwich

**Fiambre Barra**

"Bar" pork cooked ham
Jambon cuit

CHARCUTARIA COZIDA

COOKED CHARCUTERIE / CHARCUTERIE CUITE



Fiambre de Peru
Turkey cooked ham
Jambon cuit de dinde



Mortadela
Mortadella
Mortadelle



Mortadela Azeitonas
Mortadella with olives
Mortadelle aux olives



Paio York
Smoked york chorizo
Chorizo de york fumé



Chourição Barra
Molded large papikra chorizo
Gros chorizo papikra moulé





CHARCUTARIA FATIADA

SLICED CHARCUTERIE
CHARCUTERIE EN TRANCHES

SLICED CHARCUTERIE / CHARCUTERIE EN TRANCHES



Fiambre Douro

"Douro" sliced pork cooked ham
Jambon cuit de porc "Douro" en tranches



Mortadela

Sliced Mortadella
Mortadelle en tranches



Paio do Lombo

Sliced smoked loin
Longe fumée en tranches



Paio York

Sliced smoked york chorizo
Chorizo york fumé en tranches



Chourição

Sliced paprika chorizo
Chorizo au paprika en tranches



Chourição Serrano

Sliced "Serrano" paprika chorizo
Chorizo "Serrano" au paprika en tranches



Lombo Curado

Sliced natural cured pork loin
Longe de porc séchée au naturel en tranches



Cachaço Curado

Sliced natural cured pork collar
Collier de porc séché au naturel en tranches



Bacon Seleção

Sliced selection quality bacon
Bacon qualité sélection en tranches

CHARCUTARIA FATIADA

SLICED CHARCUTERIE / CHARCUTERIE EN TRANCHES



Bacon
Sliced bacon
Bacon en tranches



Presunto
Sliced cured ham
Jambon cru en tranches



Fiambre Cubos
Diced pork cooked ham
Jambon cuit de porc en cubes



Bacon Cubos
Diced bacon
Bacon en cubes

SLICED CHARCUTERIE / CHARCUTERIE EN TRANCHES



Chouriço Cubos
Diced chorizo
Chorizo en cubes



Presunto mini Cubos
Diced cured ham
Jambon cru en cubes



Chouriço Rodelas
Sliced chorizo
Chorizo en rondelles



Pepperoni Rodelas
Sliced pepperoni
Pepperoni en rondelles



CANAL HORECA

*HOTEL AND RESTAURANT PRODUCTS
PRODUITS HÔTELLERIE ET RESTAURATION*

HOTEL AND RESTAURANT PRODUCTS / PRODUITS HÔTELLERIE ET RESTAURATION



Fiambre da Perna

Sliced pork cooked ham
Jambon cuit de porc en tranches



Fiambre Douro

Sliced "Douro" pork cooked ham
Jambon cuit de porc "Douro" en tranches



Fiambre Sandwich

Sliced "Sandwich" pork cooked ham
Jambon cuit de porc tranché "Sandwich"



Fiambre Cubos

Diced pork cooked ham
Jambon cuit de porc en cubes



Fiambre Palitos

Stripes pork cooked ham
Jambon cuit de porc rayé



Bacon Seleção

Sliced selected quality bacon
Lard fumé qualité sélection en tranches

CANAL HORECA



Bacon Moldado
Sliced molded bacon
Lard fumé moulé en tranches



Bacon Extra
Sliced extra quality bacon
Lard fumé extra en tranches



Bacon Cubos
Diced bacon
Lard fumé en cubes



Bacon Palitos
Stripes bacon
Bacon rayé



Paio York
Sliced smoked york chorizo
Chorizo de york fumé en tranches



Presunto
Sliced cured ham
Jambon cru en tranches

HOTEL AND RESTAURANT PRODUCTS / PRODUITS HÔTELLERIE ET RESTAURATION



Chourição
Sliced paprika chorizo
Chorizo au paprika en tranches



Chourição Serrano
Sliced "Serrano" paprika chorizo
Chorizo au paprika "Serrano" tranché



Chouriço Vermelho
Sliced paprika chorizo
Chorizo au paprika en tranches



Chouriço Corrente de Vinho
Sliced wine chorizo
Chorizo au vin en tranches



Pepperoni
Pepperoni
Pepperoni



CARNES CUVETIZADAS DE SUÍNO

SLICED PACKED MEAT
VIANDE EMBALLÉE DÉCOUPÉE

SLICED PACKED MEAT / VIANDE EMBALLÉE DÉCOUPÉE



Costeletas do Lombo
Pork loin chops
Côtelettes de longe de porc



Costeletas do Cachaço
Pork collar chops
Côtelettes de collier de porc



Fêveras do Lombo
Sliced pork boneless loin
Longe de porc désossée en tranches



Fêveras do Cachaço
Sliced pork boneless collar
Collier désossé de porc en tranches



Lombo Finíssimo
Extra sliced pork boneless loin
Longe de porc désossé en fines tranches



Bifinhos da Pá
Extra sliced pork shoulder
Escalopes de porc en fines tranches

CARNES CUVETIZADAS DE SUÍNO



Bifanas da Perna
Leg pork fillets
Escalopes de porc



Bifanas
Pork fillets
Escalopes de porc



Barriga
Sliced pork belly
Poitrine de porc en tranches



Secretos
Pork "Secretos"
"Secretos" de porc



Bochecha
Pork cheeks
Joue de porc



Rojões da Barriga
Pork belly in cubes
Cubes de poitrine de porc

SLICED PACKED MEAT / VIANDE EMBALLÉE DÉCOUPÉE



Rojões da Perna
Pork leg in cubes
Cubes de cuisse de porc



Rojões da Pá
Pork shoulder in cubes
Cubes d'épaule de porc



Entrecosto
Pork spare rib
Côtes du travers de porc



Espinhaço
Pork back bone
Colonne de porc



Pernil Serrado
Pork hock
Jarret de porc



Fígado
Pork liver
Foie de porc

CARNES CUVETIZADAS DE SUÍNO

SLICED PACKED MEAT / VIANDE EMBALLÉE DÉCOUPÉE



Chispe
Pork trotter
Pied de porc



Redanho
Pork crown fat
Graisse de couronne de porc



Orelha
Pork ears
Oreilles de porc



A top-down view of two large pieces of raw meat, likely pork, packed in clear vacuum bags. The bags are resting on a dark, textured wooden surface. Scattered around the meat are various spices, including coarse white salt and small dark peppercorns. Fresh green herbs, possibly parsley and thyme, are in the upper right corner. A whole yellow onion is partially visible on the right, and a red onion is on the left. A large metal cleaver is in the bottom right corner.

CARNES EMBALADAS DE SUÍNO

PACKED MEAT
VIANDE EMBALLÉE

PACKED MEAT / VIANDE EMBALLÉE



Lombo
Pork loin
Longe de porc



Cordão do Lombo
Pork loin chain
Longe désossé de porc



Lombinho
Pork tenderloin
Filet de porc



Cachaço s/ Osso
Pork collar boneless
Collier de porc désossé



Fêveras
Sliced pork boneless leg
Cuisse de porc désossé tranché



Costeletas
Pork chops
Côtelettes de porc

CARNES EMBALADAS DE SUÍNO



Rojões
Pork shoulder in cubes
Épaule de porc en cubes



Secretos
Pork "Secretos"
"Secretos" de porc



Entrecosto
Pork spare ribs
Côtes de porc



Tiras de Entrecosto
Pork loin ribs
Côtes levées de porc



Pontas de Entrecosto
Pork riblets
Côtes levées de porc



Entremeada
Sliced pork belly
Poitrine de porc en tranches



Entremeada para Bacon
Pork single ribbed belly
Poitrine de porc sans os



Redanho
Pork crown fat
Graisse de couronne de porc



CARNE DE SUÍNO

PORK MEAT
VIANDE DE PORC



Carçaça
Pork carcass
Carcasse de porc



Lombada



Vão Inteiro
Pork bone-in loin
Longe de porc

CARNE DE SUÍNO



Perna da Lombada

Pork bone-in leg
Cuisse de porc avec os



Perna de Presunto

Pork bone-in leg
Cuisse de porc avec os



Pá c/ Osso e Chispe

Pork shoulder
Épaule de porc



Pá de Talho

Pork bone-in rind off shoulder
Épaule de porc



Pá York

Pork york shoulder
Épaule york de porc



Pá 4D

Pork 4D shoulder
Épaule de porc 4D

PORK MEAT / VIANDE DE PORC

**Cinta do Lombo**

Pork loin
Longe de porc

**Entremeada**

Pork belly
Poitrine de porc

**Cachaço**

Pork collar bone-in
Collier de porc

**Lombinho**

Pork tenderloin
Filet de porc

**Secretos**

Pork "Secretos"
"Secretos" de porc

**Carrilhada**

Pork cheeks
Joue de porc

CARNE DE SUÍNO



Pontas de Entrecosto
Pork riblets
Côtes levées de porc



Tiras de Entrecosto
Pork loin ribs
Côtes levées de porc



Entrecosto
Pork spare ribs
Côtes de porc



Chispe do Pé
Pork hind feet | Pied de porc

PORK MEAT / VIANDE DE PORC

**Mão Inteira**

Pork "lacone"

**Cabeça s/ Osso**

Pork head boneless

Tête de porc désossé

**Orelhas**Pork ears
Oreilles de porc**Rabos**Pork tails
Queues de porc

CARNE DE SUÍNO



Língua
Pork tongue
Langue de porc



Fígado
Pork liver
Foie de porc



Rim
Pork kidney
Rein de porc



Coração
Pork heart
Coeur de porc





Z.I. de Vila Nova de Paiva, Lote 4
3650-207 Vila Nova de Paiva
T. +351 232 604 753
F. +351 232 518 740

Travanca · 5110-166 Armamar
T. +351 254 850 300
F. +351 254 855 269
geral@grupoftd.pt



www.terrasdodemo.com

Siga-nos

