

Salami vs Pepperoni (vsdiff.com)

Aspect	Salami	Pepperoni
Origin	Broad European roots (Italian, Spanish, Eastern European)	United States (Italian-American adaptation)
Main meats	Pork, beef, or mixed; sometimes game	Typically pork and beef blend
Curing & fermentation	Dry-cured / fermented; aging from a few weeks to several months	Usually dry-cured/fermented but often faster, geared to slicing
Texture	Coarser, variable (soft to firm)	Finer grind, chewier when baked
Spice profile	Varies widely; garlic, wine, black pepper, fennel, paprika	Smoky, sweet-hot; paprikas and chili carry the heat
Typical use	Charcuterie, sandwiches, cooked dishes	Pizza topping, sandwiches, casual cooking
Fat content (typical)	~20%-35% (varies by style)	~25%-30% (formulated for melt and bite)

Source: <https://vsdiff.com/salami-vs-pepperoni/>