

	TECHINCAL SCHEDULE	Rev.04
	CINTA SENESE'S SALAMI	printed: 11.05.16



NAME

Cinta Senese's salami

CATEGORY

Fresh meat and their preparation

DESCIZIONEPRODOTTO

Product obtained from DOP meats of pure breeds "Cinta Senese", raised in semi-wild on the hills of Valdelsa Fiorentina. The thin, finely chopped parts and the fat cut into cubes are kneaded with salt, pepper, sugars and natural aromas, and sautéed in pork gut. The Cinta Senese salami is included in the list of traditional agri-food products Regione Toscana Dlgs 173 of 998 art.8 and Mi decree. P.A. F 350 of 1999.

DESCRIPTION OF PROCESSING PROCESSES

Cinta senese's salami is obtained exclusively from DOP meat of pure Cinta Senese's breeds slaughtered between 16 and 18 months of age. The dough is sacked in natural buds and seasoned with natural air for a period of about 3 months.

WEIGHT

Plots say 2KG.

INGREDIENTS

Pork of Cinta Senese DOP, salt, pepper, garlic, dextrose, sucrose, antioxidant: ascorbic acid, preservative: potassium nitrate and sodium nitrite, natural flavors.

POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES

Not present.

ALLERGENS

Not present

SHELF LIFE & STORAGE MODALITY

12 months in fresh and airy conditions

CHARACTERISTICS:

Flavor: Strongly strong perfume

Color: dark red with bits of grass

Structure: Compact and compact

LABELING

Brand name

Appellation of sale

Net weight

Ingredients

Manufacturer and Suppliers Headquarters

Conservation methods

TMC

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