

	TECHNICAL SCHEDULE	Rev. 04
	CINTA SENESE'S SEASONED SAUSAGES	Printed: 11.05.2017



NAME

Seasoned sausage from Cinta Senese

CATEGORY

Fresh meat and their preparation

PRODUCT DESCRIPTION

Product obtained from DOP meat of pure "Cinta Senese" raised in the semi-wild condition in the woods of the Florentine hills. Of cylindrical-tubular shape and of rosy color.

DESCRIPTION OF THE PROCESSING PROCESS

Sausage is obtained exclusively from DOP meat of pure Cinta Senese breeds slaughtered between 16 and 18 months of age. Finely chopped meats are mixed with garlic, salt, pepper and sausages in natural gut. The dough is sacked in natural buds and seasoned with natural air.

WEIGHT


Piece of about 100g

INGREDIENTS

Pork meat of Cinta Senese DOP, salt, pepper, garlic, dextrose, sucrose, antioxidant: E300, preservative: E250 and E252, natural aromas.

SHELF LIFE & CONSERVATION MODALITIES

60 days at 0 / + 4 ° C

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ORGANOLEPTIC CHARACTERISTICS

Taste: intense and characteristic aroma of natural aromas

Color: dark red

Structure: solid and compact

LABELING

Brand name

Sales denomination

Net weight

Ingredients

Manufacturer and Packaging Site

Conservation methods

No. CE stamp IT 2982 S CE

Code