

	SCHEDATECNICA PRODOTTO	Rev.04
	SBRICIOLONA RUSTICA	Datastampa: 11.05.16



NAME

Montaione's Finocchiona

CATEGORY

Fresh meat and their preparation

DESCRIPTION OF PRODUCT

Product obtained with pork's meat and lard from pure Cinta Senese breeds, raised in semiwild on the hills of Valdelsa Fiorentina. It has an elongated cylindrical shape with the natural characteristic of native mycetic flora developed on the surface of the natural gut during maturation.

DESCRIPTION OF PROCESSING PROCESSES

The rustic finocchiona is obtained using Tuscan pig meat and pure breeds of fine pigs, finely worked and mixed with salt, pepper, and wild fennel seeds, then stuffed in natural and tied buds. Seasoning is carried out in the cell for 5 weeks.

WEIGHT

Pieces from 500G.

INGREDIENTS

Ingredients: Pork, pork fat, Cinta Senese DOP, salt, fennel, pepper ground aroma, stewed pepper, garlic, dextrose, sucrose, antioxidant: ascorbic acid, preservative: potassium nitrate and sodium nitrite, natural aromas.

POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES

Not present.

ALLERGENS

Not present

SHELF LIFE & CONSERVATION MODALITIES

Whole product: 12 Months in fresh environment

Vacuum slices: 60 days at 0 / + 4 ° C.

ORGANOLEPTIC CHARACTERISTICS

Flavor: Intense and pleasing scent of wild fennel

Color: rosé

Structure: consistent, but with soft and friable cut (sbriciolona)

LABELING

Brand name

Appellation of sale

Net weight

Ingredients

Manufacturer and Suppliers Headquarters

Conservation methods

CE Stamp ITI2982 / S CE TMC