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|  | <b>SCHEDATECNICA PRODOTTO</b>   | Rev.04                  |
|   | <b>SBRICIOLONA CINTA SENESE</b> | Datastampa:<br>11.05.16 |



### **NAME**

Cinta Senese's Finocchiona

### **CATEGORY**

Fresh meat and their preparation

### **DESCIZIONEPRODOTTO**

Product obtained from pigs of pure breed "Cinta Senese", raised in semi-wild on the hills of Valdelsa Fiorentina. It has an elongated cylindrical shape with the native natural mycotic flora characteristic developed on the surface of the natural gut during maturing.

### **DESCRIPTION OF PROCESSING PROCESSES**

The Cinta Senese's finocchiona is obtained exclusively from DOP meat of pure Cinta Senese breed pigs, finely ground 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**

Weight vacuum slice of 500 g.

### **INGREDIENTS**

Ingredients: Pork meat of Cinta Senese DOP, salt, fennel, ground pepper 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**

365 days in a cool and dry environment

For vacuum slice, 60 days at 0/4°

## **CARATTERISTICHE ORGANOLETTICHE**

Flavor: Pleasant intense aroma of delicatessen

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