	<b>TECHNICAL SCHEDULE</b>	Rev. 04
	<b>SAUSAGES CHUNKS OF CINTA SENESE</b>	printed: 11.05.2016



**NAME**

Cinta Senese's sausages

**CATEGORY**

Fresh meat and their preparation

**PRODUCT DESCRIPTION**

Product obtained from DOP meats of pure breeds "Cinta Senese", raised in semi-wild on the hills of Valdelsa Fiorentina. 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. After hand binding it is stored at 0 / + 2 ° C for about 48 hours, sectioned and packaged in vacuum packs of 6 chunks.

**WEIGHT**

N ° 6 chunks in a pan that are packaged in a protective atmosphere of 200 grams weight.

**INGREDIENTS**

Cinta Senese's Pork DOP, water, salt, pepper, garlic, dextrose, sucrose, antioxidant: E300, preservative: E250 and E252, natural flavors.

**ALLERGENS**


Not present.

**POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES**

Not present.

**SHELF LIFE & CONSERVATION MODALITIES**

30 days at +0 and + 4 ° C.

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### **INSTRUCTIONS AND WARNINGS FOR USE**

To be consumed after careful cooking.

### **ORGANOLEPTIC CHARACTERISTICS**

Taste: intense and characteristic aroma of natural aromas

Color: pink

Structure: soft

### **LABELING**

Brand name

Sales denomination

Net weight

Ingredients

Manufacturer and Packaging Site

Packaged in a protective atmosphere

Conservation methods

No. CE stamp IT 2982 S CE