

	TECHNICAL SCHEDULE	Rev.04
	CINTA SENESE'S SOPRASSATA	print: 11.05.16



NAME

Cinta Senese's Soprassata

CATEGORY

Fresh meat and their preparation

PRODUCT DESCRIPTION

Product obtained from parts of head of pigs of pure Cinta Senese breed raised in semi-wild state on the hills of Valdelsa Fiorentina. It has elongated cylindrical shape and brownish color.

DESCRIPTION OF PROCESSING PROCESSES

The Soprassata is obtained from the head, tongue and rind of pigs of pure breed "Cinta senese", boiled in water for a time of 3 / 5 hours. After Cooking is eliminated the bones of the head, added spices and natural aromas and put all in synthetic sheets vacuum. It follows cooling in refrigerator.

WEIGHT

Pieces from 3.5Kg whole

INGREDIENTS

Ingredients: Pork meat of Cinta Senese DOP, salt, garlic, lemon, ground black pepper, natural flavors, preservative: sodium nitrite.

ALLERGENS

Not present

POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES

Not present.

SHELFLIFE & MODALITY STORAGE

Sliced stockings of about Kg.3,500 and packed in vacuum. Conservation mode at 0 / + 4 ° for 60 days

ORGANOLEPTIC CHARACTERISTICS

Taste: Strong and intense aroma with citrus notes

Color: dark red color with pieces of white grease

Structure: solid and compact

LABELING

Brand name

Appellation of sale

Net weight

Ingredients

Manufacturer and Suppliers Headquarters

Conservation methods

TMC

No. CE stamp ITI2982 / S CE