	TECHNICAL SCHEDULE	Rev. 04
	CINTA SESESE'S LIVER SAUCE	DATE: 11.05.2016



SALES NAME

Cinta Senese's liver sauce

CATEGORY

Processed meat product

PRODUCT DESCRIPTION

Product obtained from liver of breeds Cinta Senese raised in the semi-wild state on the hills of Valdelsa Fiorentina. The product is packed in a glass jar.

DESCRIPTION OF THE PROCESSING PROCESS

The Cinta Senese pig liver is obtained exclusively from livers of pigs slaughtered between 12 and 18 months of age.

A sauté of smells is prepared using extra virgin olive oil and then adding the previously boiled and finely chopped liver, white wine, butter, tomato pulp, salt and pepper. It follows the fill and sterilization in autoclave. No preservatives or colorings are added.

WEIGHT


Piece of about 180g.

INGREDIENTS

Cinta Senese pigs liver 65%, onions, extra virgin olive oil 100% Italian, tomato pulp, white wine, capers, anchovies, butter, celery, carrots, salt, pepper.

ALLERGENS

Anchovies, butter, celery.

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POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES

Anchovies, butter, celery

SHELF LIFE & CONSERVATION MODALITIES

24 months in a cool and dry environment. Once opened, store it in the refrigerator between +0 and + 4 ° C and consume within 4 days.

ORGANOLEPTIC CHARACTERISTICS

Taste: Intense and pleasing scent of liver

Brown color

Structure: consistent, creamy.

LABELING

Brand name

Sales denomination

Net weight

Ingredients

Manufacturer or Packaging Site

TMC

Conservation methods

CE stamp number