

	TECHNICAL PRODUCT	Rev.04
	CINTA SESESE'S BACON	printed: 11.05.16



NAME

Bacon of Cinta Senese

CATEGORY

Fresh meat and their preparation

PRODUCT DESCRIPTION

Product obtained from DOP meat of pure Cinta Senese breeds raised in the semi-wild state in the woods of the Florentine hills. It has a rectangular shape covered with spices on one side and herbs on the other side.

DESCRIPTION OF THE PROCESSING PROCESS

The bacon of Cinta Siena is obtained exclusively from the abdomen of pure-bred "CintaSenese" breeds slaughtered between 16 and 18 months of age. The product is squared and massaged with pepper, garlic and spices, then covered and left to rest in salt for 10 days. It follows drying in cold for 15-20 days and a seasoning period of 3-4 months depending on the size of the product.

WEIGHT

In vacuum pieces of about 400 gr.

INGREDIENTS

Ingredients: Bacon, salt, pepper, garlic, dextrose, sucrose, preservative: potassium nitrate and sodium nitrite, natural flavors.

ALLERGENS

Not present

POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES

Not present

SHELFLIFE & STORAGE MODALITY

Vacuum pieces 400 gr: for 60 days at 0/4 ° C.

ORGANOLECTIC CHARACTERISTICS

Taste: Strongly characterized by pepper

Color: dark red with white color fat

Structure: Compact and Compact Smell Intense and pinching

LABELING

Brand name

Appellation of sale

Net weight

Ingredients

Manufacturer and Suppliers Headquarters

Conservation methods

TMC

No. CE stamp ITI2982 / S CE