	<b>TECHNICAL SCHEDULE</b>	Rev. 04
	<b>CINTA SESESE'S LARD</b>	Date: 11.05.2016



### **SALES NAME**

Cinta Senese's Lard

### **CATEGORY**

Fresh meat and their preparation

### **PRODUCT DESCRIPTION**

Product obtained from pure pork "Cinta Senese" in the semi-wild state on the hills of Valdelsa Fiorentina, it has an elongated rectangular shape covered with spices and herbs.

### **DESCRIPTION OF THE PROCESSING PROCESS**

Cinta Senese's pig lard is obtained from the adipose layer of the back, from the occipital region to the buttocks, and laterally to the bacon. After slaughtered, the lard is squared, massaged with salt and placed in special bathtub previously rubbed with garlic. The layers of lard alternate levels of aromatic herbs and spices and let them rest for 26 weeks. After ripening, it is cut into pieces as needed

### **WEIGHT**

Cinta Senese's Lard vacuum gr.400

### **INGREDIENTS**


Pork Cinta Senese DOP, salt, pepper, garlic, mixture of aromatic plants, spices, preservative: potassium nitrate and sodium nitrite, natural flavors.

### **ALLERGENS**

Not present.

### **POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES**

Not present.

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### **SHELF LIFE & CONSERVATION MODALITIES**

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

### **ORGANOLEPTIC CHARACTERISTICS**

Taste: delicate and fresh, almost sweet

Color: light pink or burnished white

Structure: homogeneous and soft

### **LABELING**

Brand name

Sales denomination

Net weight

Ingredients

Manufacturer or Packaging Site

Conservation methods

TMC

No. CE stamp IT 2982 S CE