

	TECHNICAL SCHEDULE	Rev. 04
	CINTA SENESE'S RAGU'	date: 11.05.2016



SALES NAME

Cinta Senese's Meat Sauce

CATEGORY

Processed tomato and meat product

PRODUCT DESCRIPTION

Product obtained from DOP meat of breeds Cinta Senese raised in the semiwild state on the hills of Valdelsa Fiorentina. The product is packed in a glass jar.

DESCRIPTION OF THE PROCESSING PROCESS

DOP meat of Cinta Senese pig is obtained exclusively from pigs slaughtered between 12 and 18 months of age.

An odor of smells is prepared using extra virgin olive oil and left to bake for two hours. Need to add meat and red wine, tomato pulp, salt and pepper and let boil for another two hours. 30 minutes before removing from the fire, you add the bay leaves that are then removed at the end of cooking. Following is the fill and sterilization in autoclave. No preservatives or colorings are added.

WEIGHT

Piece of about 180g.

INGREDIENTS

Italian 100% tomato pulp, Cinta Senese Pork DOP 35%, Extra virgin olive oil 100% Italian, red onions, carrots, celery, red wine, parsley, salt, laurel, black pepper.

ALLERGENS

Celery.

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POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES

Fish, milk, 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 use within 4 days.

ORGANOLEPTIC CHARACTERISTICS

Taste: Intense and pleasing scent

Color: reddish brown

Structure: consistent, creamy.

LABELING

Brand name

Sales denomination

Net weight

Ingredients

Manufacturer or Packaging Site

TMC

Conservation methods

CE stamp number