	TECHNICAL SCHEDULE	Rev. 04
	MONTAIONE'S SAUSAGES	printed: 11.05.2016



SALES NAME

Montaione's Sausages

CATEGORY

Fresh meat and their preparation

PRODUCT DESCRIPTION

Product obtained from pigs of breed Cinta Senese DOP, raised in the semi-wild state on the hills of Valdelsa Fiorentina and other pig's meat raised in the semi-wild state in the rest of Tuscany. They show cylindrical-tubular shape and of rosy color.

DESCRIPTION OF THE PROCESSING PROCESS

Finely chopped meats are mixed with garlic, salt, pepper and sausages in natural gut. After hand binding it is stored at 0 / + 2 ° C for about 48 hours, sectioned and packaged in a modified atmosphere in 4-pack version.

WEIGHT

N ° 4 sausages packed in a protective atmosphere of 350 grams weight.

INGREDIENTS


Tuscan pig meat, pig lard Cinta Senese DOP, water, salt, dextrose, sucrose, ground pepper aroma, garlic, natural aromas, antioxidant: ascorbic acid, preservative: sodium nitrite and potassium nitrate.

ALLERGENS

Not present.

POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES

Not present.

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SHELF LIFE & CONSERVATION MODALITIES

30 days at +0 and + 4 ° C.

INSTRUCTIONS AND WARNINGS FOR USE

To be consumed after careful cooking.

ORGANOLEPTIC CHARACTERISTICS

Taste: intense and characteristic aroma of natural aromas

Color: pink

Structure: soft

LABELING

Brand name

Sales denomination

Net weight

Ingredients

Manufacturer and Packaging Site

Conservation methods

Stamp No. IT CE 2982 S