

	TECHNICAL SCHEDULE	PRINTED: 11.05.16
	MONTAIONE'S SALAMI	Rev.04



NAME

Montañone's Salami

CATEGORY

Fresh meat and their preparation

DESCIZIONEPRODOTTO

Product obtained from pigs of breed Cinta senese DOP, raised in semibrado-wild state on the hills of Valdelsa Fiorentina and pig meat bred in Tuscany. The thin, finely chopped parts and the fat cut into cubes are kneaded with salt, pepper, natural flavors, and stuffed in natural gut.

DESCRIPTION OF PROCESSING PROCESSES

The dough is stuffed into buds and seasoned with natural air for a period of about 12 weeks.

WEIGHT

Pieces by 1kg.

INGREDIENTS

Pork, Pork, Cinta Senese Dop, salt, pepper, garlic, dextrose, sucrose, natural aromas, antioxidants: E300, preservatives E252, E250.

ALLERGENS

Not present

POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES

Not present

SHELFLIFE & STORAGE MODALITY

365 days in a cool and dry environment

ORGANOLEPTIC CHARACTERISTICS

Flavor: Strongly strong perfume

Color: dark red with bits of grass

Structure: Compact and compact

LABELING

Brand name

Appellation of sale

Net weight

Ingredients

Manufacturer and Suppliers Headquarters

Conservation methods

TMC

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