	TECHNICAL SCHEDULE	Rev. 02
	CINTA SENESE'S CHEEK 1.2KG	PRINTED: 11.05.2016



NAME

Cinta Senese's cheek

CATEGORY

Fresh meat and their preparation

PRODUCT DESCRIPTION

Product obtained from pure breeds "Cinta Senese", raised in semi-wild on the hills of Valdelsa Fiorentina. It has a rectangular shape covered with spices and herbs on one side and on the other side.

DESCRIPTION OF THE PROCESSING PROCESS

The Cinta Senese's cheek is obtained exclusively from the pure "Cinta Senese", whose meat is certified DOP. The product is squared and massaged with pepper and garlic, then covered and left to rest in salt for 10 days. It follows drying in cold for 15-20 days and seasoning for a period of about 16 weeks.

WEIGHT

Pieces of about 1,200 kg

INGREDIENTS

Ingredients: Cinta Senese Pork DOP, salt, pepper, garlic, sucrose, dextrose, natural aromas, antioxidant: ascorbic acid, preservatives: E252, E250.

POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES


Not present.

ALLERGENS

Not present

SHELF LIFE & CONSERVATION MODALITIES

12 months in fresh and airy conditions

	TECHNICAL SCHEDULE	Rev. 02
	CINTA SENESE'S CHEEK 1.2KG	PRINTED: 11.05.2016

ORGANOLEPTIC CHARACTERISTICS

Taste: Strongly characterized by pepper

Color: dark red with white color fat

Structure: Consistent and compact

Smell Intense and aromatic

LABELING

Brand name

Sales denomination

Net weight

Ingredients

Manufacturer or Packaging Site

Conservation methods

TMC

No. CE stamp IT 2982 S CE