

PRODUCT DATA SHEET



Speciality Cured Salami TRUFFLE SALAMI

Type of product

Cured salami

Ingredients

Italian pork (lean meat 80%, 20% bacon), salt, sugars: dextrose and sucrose, black truffle (tuber aestivum) 1%, white truffle aroma, natural flavors, spices. Antioxidant: E300 (ascorbic acid) Preservatives: E251 (sodium nitrate).

Description

Salami made from medium grain minced Italian pork meat selected from quality cuts. The truffles are sliced into thin slivers and added to the mixture, adding their typical aroma to the taste and smell of salami. Stuffed in the natural 'pelato' hog or 'dritto' bovine casing in the typical shape and size of the "turista" cured salami; 15 to 20 cm in length, weighing between 300 to 400 g per portion. It is then hand tied or netted according to customer requirements.

FREE DAIRY PRODUCT AND GMO. GLUTEN FREE.



Curing

This process takes place in two distinct phases: a drying phase in which the product receives warm air in order to remove moisture for about five days and the actual curing phase in which temperature and humidity remain constant until optimal curing is achieved. The curing period varies from 15 to 30 days.

Portions

The weight of each salami is about 350 grams. Truffle salamis are traditionally tied in 3 pieces chains, weighing a total of approx. 1 kg per chain.

Shelf life

Truffle cured salami does not have a pre-defined shelf life; nevertheless it is best before 3/4 months from curing to fully appreciate its organoleptic properties.

NUTRITIONAL INFORMATION PER 100 GR. OF PRODUCT	
Energy value	1845 Kj/445 Kcal
Fat	36 g
- of which saturated fatty acid	11 g
carbohydrates	1,6 g
- of which sugars	1,4 g
Protein	28 g
Salt	3,76 g

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