

DOLCE NAPOLI SALAMI



We use only pork cuts from selected Italian-born and locally raised swine for our salami Napoli. The meat is ground coarsely and flavoured with seasonings and aromatics, including whole peppercorns. After this stage, the mixture is shaped

and hand-tied in the traditional salami form. Our Napoli sweet salami has a distinct flavour that originates from a traditional Neapolitan recipe. The flavour is a delicious combination of savoury and sweet, with hints of smoky spices.





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INGREDIENTS

PORK MEAT, SALT, FLAVOURINGS, SUGARS (DEXTRROSE, SUCROSE), SPICES, ANTIOXIDANT: ASCORBIC ACID (E300), PRESERVATIVE: SODIUM NITRITE (E250), POTASSIUM NITRATE (E252). CONTAINS SULPHUR DIOXIDE.

AVERAGE NUTRITIONAL VALUES (per 100gr of product)

ENERGY KJ	1221
ENERGY KCAL	294
FATS	22,1
OF WHICH SATURATED FATTY ACIDS	9,72
CARBOHYDRATES	0,5
OF WHICH SUGARS	0,5
PROTEINS	23,39
SALT	3,4

MAIN FEATURES

PRODUCT ORIGIN	ITALY
ARTICLE CODE	SL055S
VARIABLE WEIGHT	1,7 KG
STORAGE TEMPERATURE	FROM + 0°C TO + 4 °C

PACKAGING METHOD

The materials used comply with the current version of the EC Reg. n°1935/2004 and of the EU Regulation n°10/2011

PRIMARY PACKAGING	- VACUUM PACKED IN TRASPARENT PLASTIC BAG. - EXTERNAL LABEL.
SECONDARY PACKAGING	- VARIABLE



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