SPICY VENTRICINA SALAMI



For this product, we only use noble cuts, which include chosen check and neck sections from 100% Italian pigs that were born, grown, and butchered in Italy. The meat is then ground and combined with paprika along with other aromatics, which give it a crimson colour and a spicy and sweet flavour. The resulting mixture is then handcrafted in natural casing and shaped into the original salami form. The dish originates from the central regions of Italy, where farmers developed this recipe over the years. The spicy flavour and sweetness of each slice contribute to the product's widespread popularity in Italy.



۲



SPICY VENTRICINA SALAMI

۲





۲

AVERAGE NUTRITIONAL VALUES (per 100gr of product)

ENERGY KJ	1264
ENERGY KCAL	301
FATS	22
OF WHICH SATURATED FATTY ACIDS	8,8
CARBOHYDRATES	1,1
OF WHICH SUGARS	0,5
PROTEINS	25
SALT	4

MAIN FEATURES	
PRODUCT ORIGIN	EU
ARTICLE CODE	SL362
VARIABLE WEIGHT	2 KG

 $FROM + 0^{\circ}CTO + 4^{\circ}C$

PORK MEAT, SALT, DEXTROSE, SUCROSE, SPICES, NATURAL FLAVOURINGS,

PRESERVATIVES: POTASSIUM NITRITE(E252), SODIUM NITRITE (E250).

PACKAGING METHOD		
The materials used comply with the current version of the EC Reg. $n^{\circ}1935/2004$ and of the EU Regulation $n^{\circ}10/2011$		
PRIMARY PACKAGING	- VACUUM PACKED IN TRANSPARENT PLASTIC BAG. - EXTERNAL LABEL.	
SECONDARY PACKAGING	- 2 UNITS PER BOX	



Brunello Domenico S.r.l. Via Capitelvecchio, 92 - Bassano del Grappa (VI) Italia Tel. 0424 566699 - info@brunellosalumi.com

۲

🚹 Brunello Salumi

brunellosalumi

www.brunellosalumi.com

INGREDIENTS

STORAGE TEMPERATURE

ANTIOXIDANT: SODIUM ASCORBATE (E301),

۲