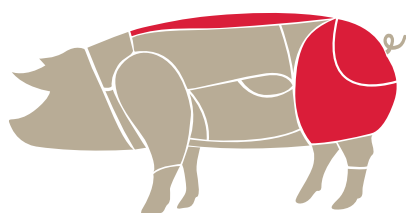


MORTADELLA GRAN VALLE

Produced from meat coming from the various pork leg cuts, processed by our personnel, experienced in cutting the various muscles, is obtained by selecting lean meat suited for mortadella processing, with the addition of natural flavors that give the product the delicate fragrance typical of mortadella.



- ✓ 100% meat from selected farms
- ✓ Gluten-free
- ✓ No milk byproducts
- ✓ No polyphosphates added
- ✓ No glutamate added



Sigaro whole
from 6Kg to 30 Kg



Sigaro half
from 3Kg to 15 Kg



Whole Oval
from 2kgv to 10 kg



Half whole
from 3Kg to 5 kg



Tray
500/100 g

Combinations



White Grape



Rosè



Stracchino
cheese

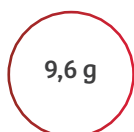


Nutritional Values

Average Nutritional values per 100 g of products
Energy: **1098 KJ / 265 kcal**



Fat



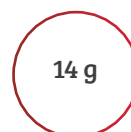
Of which
saturates



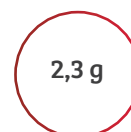
Carbohydrate



Of which
sugars



Protein



Salt

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