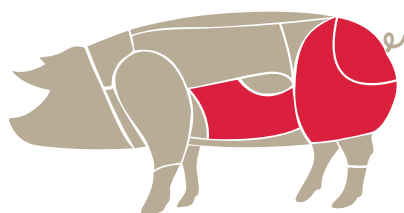


SALAME MILANO

Among the most renowned Italian salamis, the one made by Menatti consists of a mix of lean pork meat combined with pieces of fat, finely ground ("a grana di riso"), put in a tube with the addition of spices, and aged for about 90 -120 days.



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



Whole 1,5/3Kg



Tray 500/120 g



Aging
min. 2/3 months

Combinations



Cappers



Rosso Raboso

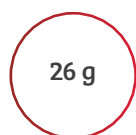


Sweet Cheese

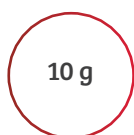


Nutritional Values

Average Nutritional values per 100 g of products
Energy: **1421 KJ / 342 kcal**



Fat



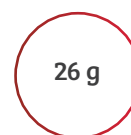
Of which
saturates



Carbohydrate



Of which
sugars



Protein



Salt