



PIEMONTE

ITEM CODE:SA0001

Lardo Vigezzino

Production of the Vigezzina area tradition, obtained from national pigs. White coloured product with bright red veins, covered on the surface with bay leaves, rosemary and juniper. When cut, the slice is compact and elastic. The taste is sweet and delicate.

INGREDIENTS:

Pork lard, salt, sugar: dextrose; aromas and spices, antioxidant: E 301, Preservatives: E 250, E 252



Seasoning: 60 days

NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value	3728 KJ/ 891 kcal
Fats	99 g - with a saturated fat content: 33 g-
Carbohydrates	0 g -with a sugars content of: 0 g-
Protein	0 g
Salt	< 0.1 g

ALLERGENS: Milk and milk-based products (In base of REG. UE 1169/2011)

CONSERVATION METHOD: 0 -6°C

MILK'S ORIGIN: Italy **NO GMO**

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
3 Kg	1	On demand	On demand	//	150 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: rectangular

LENGTH: 40 cm

WIDTH: 25 cm

Chemical Characteristics

HUMIDITY: 86.4 %

DRY MATTER: 13.6 %

Microbiological characteristics:

According to the legal limits (CE regulation 2073/2003)

Organoleptic characteristics

White coloured product with bright red veins, covered on the surface with bay leaves, rosemary and juniper. When cut, the slice is white with red streaks, it is compact and elastic; the taste is sweet and delicate. It is eaten raw in medium thickness slices.

Production technologies

Once trimmed, the product is put in salt and left to rest for about a month, after which the aromatic herbs are added and then put in the cell at 4 ° C.