

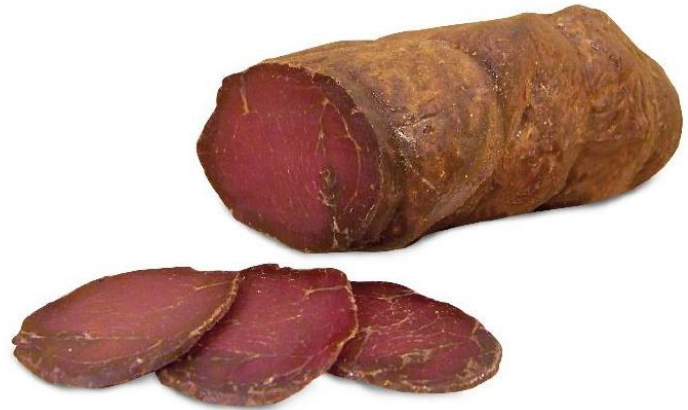


Mocetta d'asino

Produced with donkey meat with the same method of bresaola gives a product with unique characteristics. Dark red in colour, uniform with small veins. With a delicate and spicy aroma, it is sweet, soft and unsalted on the palate.

INGREDIENTS:

Donkey meat (sottofesa and magatello), salt and natural flavourings, wine (Piemonte DOC Barbera), antioxidant: E 300, E252 preservative



Seasoning: 18 months

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 794 KJ/ 189 kcal

Fats 6 g - with a saturated fat content: 4.3 g-

Carbohydrates 1 g -with a sugars content of: 1 g-

Protein 35 g

Salt 0.5 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 INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
9 Kg	1	On demand	On demand	//	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: cylindrical

Chemical Characteristics

HUMIDITY: 63 %

DRY MATTER: 37 %

FAT IN DRY MATTER: 20 %

Organoleptic characteristics

With a uniform dark red colour, with small veins of fat, with a delicate and spicy aroma; it is pleasantly sweet and soft on the palate, unsalted and never sour.

Microbiological characteristics:

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