

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

CACCIATORE

TYPE OF MEAT

Free-range
Australian pork

MATURING TIME

Minimum
4 weeks

SIZE & DIAMETER

50mm
150g ea

INGREDIENTS

100% Australian free-range pork, Salt, Spices,
Natural flavourings, Dextrose, Saccharose,
Ascorbic Acid (E300), Potassium Nitrate (E252),
Sodium Nitrite (E250), Starter Culture



ABOUT THE PRODUCT

Cacciatore is historically known as the Hunter's Salami – Italian hunters would venture out for the day with a link of sausages, bread and a bottle of red wine. The distinctive spices used in Cacciatore, predominantly fennel seed contrasts and cuts through the soft buttery characteristic of this salami.

Available in hot or mild.

PRIMARY PACKAGING

Collagen casing
Vacuum packed

PRODUCT SHELF LIFE

365 days

STORAGE CONDITIONS

Vacuum packed:
Store in a cool dry
environment

PRODUCT INFORMATION

Ready to eat fermented
manufactured product – not
heat treated.

GLUTEN FREE

NUTRITIONAL INFORMATION

Serving size:	40g	
	Quantity per serving	Quantity per 100g
Energy	444Kj	1110Kj
Protein	11.6g	28.9g
Fat, total	5.1g	12.7g
- Saturated	1.8g	4.6g
- Carbohydrate	3.5g	8.8g
- Sugars	<1g	<1g
Sodium	644mg	1610mg

COUNTRY OF ORIGIN

**Made in
Australia from
at least 95%
Australian
ingredients**

HANDLING SUGGESTION

For whole product in vacuum bag, store in a cool dry environment.

For whole product once cut and opened from vacuum bag, store in a refrigerated unit. Cover exposed face with cling film over night and trim the exposed surface before use next day for maximum freshness.

Sliced product should be layered in a grease proof paper, each slice to be offset from the previous slice. Ensure no overlapping slices. Each layer should also be divided with a grease proof paper and then wrapped.

For sliced product, store in a refrigerated unit and use within seven days of purchase.