

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

*Carni e Salumi*

**MARINO**

*Fine Foods*

**ADELAIDE**

**SOUTH AUSTRALIA**

## CALABRESE HOT

### TYPE OF MEAT

Free-range  
Australian pork

### MATURING TIME

Minimum  
8 weeks

### SIZE & DIAMETER

Approx 2.8kg ea  
100mm Diameter

### INGREDIENTS

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



### ABOUT THE PRODUCT

Calabrese hot is a simple home-style salami seasoned with aromatic spices reminiscent of chilly, cinnamon, nutmeg, cloves and sweet wine. It's versatility and humble fragrant flavour is always a crowd pleaser. This spicy salami is a great choice for sandwiches and snacks for the heat tolerant family.

**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	<0.1g	<0.1g
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.