

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

*Carni e Salumi*

**MARINO**

*Fine Foods*

**ADELAIDE**

**SOUTH AUSTRALIA**

# LEG HAM DOUBLE SMOKED BONELESS

## TYPE OF MEAT

Free-range  
Australian pork

## SMOKED WITH

Australian red  
gum wood

## SIZE

4.5kg approx

## INGREDIENTS

100% Australian free-range pork, Salt,  
Mineral Salt (450,451,452), Sugar,  
Antioxidant (316), Preservative (250),  
Dextrose, Flavour



## ABOUT THE PRODUCT

Marino Leg Ham Double Smoked is a traditional style ham made using minimum amount of additives. Carefully selected Australian free-range pork legs, seasoning and smoked using Australian Red Gum wood chips.

Marino Fine Foods  
ABN 48067612992

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[marinofinefoods.com.au](http://marinofinefoods.com.au)

**PRIMARY PACKAGING**

Vacuum packed

**PRODUCT SHELF LIFE**

90 days

**STORAGE CONDITIONS**Vacuum packed:  
Refrigerate at or below  
4C**PRODUCT INFORMATION**

Ready to eat

**GLUTEN FREE****NUTRITIONAL INFORMATION**

Serving size: 100g

	Quantity per serving	Quantity per 100g
Energy	510kj	510kg
Protein	18.4g	18.4g
Fat, total	4.7g	4.7g
- Saturated	1.6g	1.6g
- Carbohydrate	1.4g	1.4g
- Sugars	1.1g	1.1g
Sodium	1210mg	1210mg

**COUNTRY OF ORIGIN**

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

**HANLDING SUGGESTION**

For whole product once 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 greaseproof paper, each slice to be offset from the previous slice. Ensure no overlapping slices. Each layer should also be divided with grease proof paper and then wrapped.

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