

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

N'DUJA LARGE

TYPE OF MEAT

Free-range
Australian pork

MATURING TIME

Minimum
12 weeks

SIZE & DIAMETER

100mm

INGREDIENTS

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



ABOUT THE PRODUCT

Originating in Calabria in the South of Italy, N'Duja is a type of spreadable salami. This popular meat product is made from pork meat, jowls, belly, fat and importantly, chilli. A traditional Nduja is not overly spicy but has just enough chilli to bring out the flavour of the meat. Marino N'Duja has many aromatic layers. The warmth from the chilli and porky fattiness is predominant with a soft smoky undertone.

Marino Fine Foods
ABN 48067612992

217a Regency Road
Croydon Park SA 5008

marinofinefoods.com.au

PRIMARY PACKAGING

Natural casing
Vacuum packed

PRODUCT SHELF LIFE

180 days

STORAGE CONDITIONS

Hand wrapped:
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	1000kj	2500kj
Protein	4.2g	10.5g
Fat, total	24.7g	61.8g
- Saturated	9.1g	22.8g
- Carbohydrate	0.8g	2.1g
- Sugars	0.6g	1.4g
Sodium	480mg	1200mg

COUNTRY OF ORIGIN

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

HANDLING SUGGESTION

For whole product, store in a cool dry environment.

For whole product once cut, 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.

Product should be sold in a grease proof paper.

For portioned product, store in a refrigerated unit and use
within fourteen days of purchase.