

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

PAMPLONA

TYPE OF MEAT

Free-range
Australian pork

MATURING TIME

Minimum
4 weeks

SIZE & DIAMETER

65mm

INGREDIENTS

100% Australian free-range pork, Salt, Dextrose, Spices, Sodium Nitrate (251), Sodium Nitrite (250), Antioxidant (316), Starter Culture



ABOUT THE PRODUCT

Pamplona is a Spanish style cured sausage, typical to the Navarre region of Spain. It has similar qualities to Chorizo Currado like the abundant aromatics of smoked paprika. However, Pamplona is larger in diameter making it an easily sliced deli product. Available in Hot or Mild.

PRIMARY PACKAGING

Fibrous 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.