

# PANCETTA ARROTOLATA

**TYPE OF MEAT**

Free-range  
Australian pork

**MATURING TIME**

Minimum  
20 weeks

**SIZE & DIAMETER**

100mm

**INGREDIENTS**

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

**ABOUT THE PRODUCT**

Pancetta Arrotolata or Pancetta round is a salumi made purely from the pork belly. Unlike Flat Pancetta, once it is salted and seasoned, Pancetta Arrotolata is then rolled, put into a casing and left to cure. The buttery texture and saltiness dominate with subtle undertones of nutmeg and garlic. Although Pancetta round has a similar flavour profile to the flat variety, the circular shape makes it an easily sliced deli product. Available in hot or mild.

**PRIMARY PACKAGING**

Collagen casing  
Cotton netting  
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:	58g	
	Quantity per serving	Quantity per 100g
Energy	642kj	1108gkj
Protein	19.3g	33.3g
Fat, total	7.8g	13.5g
- Saturated	3.4g	5.8g
- Carbohydrate	1.6g	2.7g
- Sugars	<1g	<1g
Sodium	1429mg	2465mg

**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.