

PANCETTA STESSA

TYPE OF MEAT

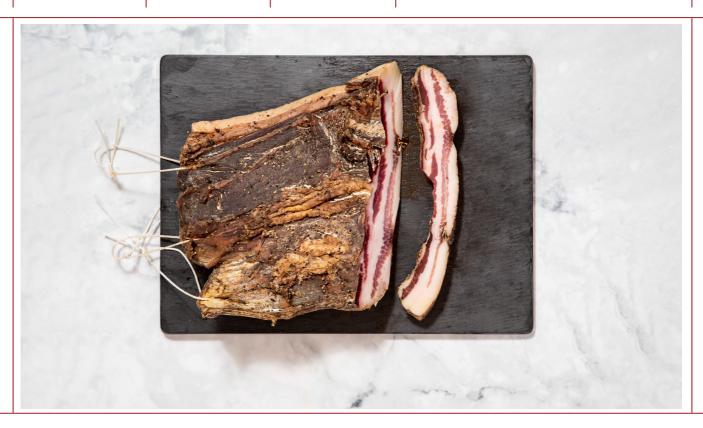
Australian pork

MATURING TIME

Minimum 10 weeks

INGREDIENTS

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



ABOUT THE PRODUCT

Pancetta is a cured product made from the pork belly. The whole piece of pork belly is first salted then seasoned with traditional Italian spices; it is then hung to cure. Unlike Pancetta round, the flat variety is not rolled nor put in a casing.

PRIMARY PACKAGING PRODUC Vacuum packed 180 days

PRODUCT SHELF LIFE

Vacuum packed: Store in a cool dry environment

STORAGE CONDITIONS

PRODUCT INFORMATION

Ready to eat manufactured product – not heat treated.

GLUTEN FREE

NUTRITIONAL INFORMATION		
Serving size:	58g	
	Quantity per serving	Quantity per 100g
Energy	549kj	947kg
Protein	15.8g	27.2g
Fat, total	7g	12.1g
- Saturated	3g	5.1g
- Carbohydrate	1.2g	2.1g
- Sugars	<1g	<1g
Sodium	944mg	1628mg



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.