

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

*Carni e Salumi*

**MARINO**

*Fine Foods*

**ADELAIDE**

**SOUTH AUSTRALIA**

**PORCHETTA**

**TYPE OF MEAT**

100% Australian  
pork

**SIZE**

4.5kg approx

**INGREDIENTS**

100% Australian Pork, Salt, Spices, Garlic,  
Mineral Salts (450,451,452), Dextrose, Sodium  
Erythorbate (316)



**ABOUT THE PRODUCT**

Marino Porchetta is made using a four generation recipe from our home town in Abruzzo Italy. The meat is carefully selected from Australian Pork. Dry roasted for eight hours to ensure maximum flavour of the spices is passed through the tender meat.

**PRIMARY PACKAGING**

Vacuum packed

**PRODUCT SHELF LIFE**

90 days

**STORAGE CONDITIONS**Vacuum packed:  
Refrigerate at or below  
5C**PRODUCT INFORMATION**

Ready to eat

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

Serving size:

85g

|                | Quantity per serving | Quantity per 100g |
|----------------|----------------------|-------------------|
| Energy         | 1513kj               | 1780kj            |
| Protein        | 18.4g                | 21.7g             |
| Fat, total     | 31.4g                | 36.9g             |
| - Saturated    | 9.9g                 | 11.6g             |
| - Carbohydrate | 1.9g                 | 2.2g              |
| - Sugars       | 0.9g                 | 1g                |
| Sodium         | 1317mg               | 1550mg            |

**COUNTRY OF ORIGIN**

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

**HANDLING 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.