

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

SALAME BOSCO

TYPE OF MEAT

Free-range
Australian pork

MATURING TIME

Minimum
6 weeks

SIZE & DIAMETER

65 mm

INGREDIENTS

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



ABOUT THE PRODUCT

Inspired by the forests of Northern Italy, Salame Bosco is a distinctive salami with pungent flavours from the dried porcini and truffle. Underlying this extravagant aroma is the subtleness of Marino homemade Shiraz creating balance between the earthy and sweet notes.

PRIMARY PACKAGINGCollagen Casing
Vacuum Packed**PRODUCT SHELF LIFE**

365 days

STORAGE CONDITIONSVacuum 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.