

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

SOPRESSATA

TYPE OF MEAT

Free-range
Australian pork

MATURING TIME

Minimum
8 weeks

SIZE & DIAMETER

100mm Collagen

INGREDIENTS

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



ABOUT THE PRODUCT

Sopressata is a traditional Italian style cured salami. Although there are different versions of Sopressata throughout the provinces of Italy, Marino Sopressata is taken from the Calabrese region. Historically, this home-style salami was pressed in wooden boards to give a flat shape appearance and is seasoned with capsicum paste. Available in hot or mild.

Marino Fine Foods
ABN 48067612992

217a Regency Road
Croydon Park SA 5008

marinofinefoods.com.au

PRIMARY PACKAGING

Collagen 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.