

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

*Carni e Salumi*

**MARINO**

*Fine Foods*

**ADELAIDE**

**SOUTH AUSTRALIA**

# SPANISH HOT CHEMICAL NITRATE FREE

## TYPE OF MEAT

Free-range  
Australian pork

## MATURING TIME

Minimum  
8 weeks

## SIZE & DIAMETER

90mm

## INGREDIENTS

100% Australian free-range pork, Salt, Spices, Natural Flavourings, Dextrose, Starter Culture.



## ABOUT THE PRODUCT

Spanish hot salami is made using chemical free nitrates extracted from natural sources. We use the finest Spanish imported paprika and chilly to make this masterpiece.

**PRIMARY PACKAGING**Collagen casing  
Vacuum packed**PRODUCT SHELF LIFE**

180 days

**STORAGE CONDITIONS**Vacuum packed:  
Keep refrigerated  
below 5 degrees  
celsius.**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 refrigerated environment below 5 degrees Celsius.

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.