

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

WAGYU BRESAOLA

TYPE OF MEAT

Australian Wagyu
Beef MBS 6+

MATURING TIME

Minimum
12 weeks

SIZE & DIAMETER

60mm

INGREDIENTS

100% Australian Wagyu Beef, Salt, Dextrose,
Spices, Sodium Nitrate (251), Sodium Nitrite
(250), Starter Culture



ABOUT THE PRODUCT

Originally, Bresaola hails from Valtellina in the Italian Alps where it is a favourite Aperitivo staple. Made from the whole muscle it is placed into a casing and allowed to cure. Uniquely, Marino Bresaola is made from Australian Wagyu Beef propelling this already wonderful product into a superior category. The striking marbling and the quality of the Wagyu beef makes this an outstanding creation.

Marino Fine Foods
ABN 48067612992

217a Regency Road
Croydon Park SA 5008

marinofinefoods.com.au

PRIMARY PACKAGING

Collagen casing
Netting
Vacuum packed

PRODUCT SHELF LIFE

365 days

STORAGE CONDITIONS

Vacuum packed:
Store in a cool dry
environment

PRODUCT INFORMATION

Ready to eat manufactured
product – not heat treated.

GLUTEN FREE

NUTRITIONAL INFORMATION

Serving size:	58g	
	Quantity per serving	Quantity per 100g
Energy	554 kj	956 kj
Protein	12.8g	22.0g
Fat, total	8.8g	15.2g
- Saturated	3.9g	6.7g
- Carbohydrate	<1g	<1g
- Sugars	<1g	<1g
Sodium	1398mg	2410mg

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.