

## Preparation



Ready-to-eat



# Italian Lardo

**Character** Lardo is a type of salumi made by curing strips of fatback and it is used very often in the Italian cuisine. Thin strips of lardo are traditionally consumed atop warm slices of bruschetta. Other whipped versions may be spreadable and are applied on bread.

**Ingredients** Pork meat, salt.

**Conservation** Keep in a cold place and do not expose to direct sunlight.

**Shelf life** Vacuum packed 120 days.

## Packaging

	1/2 vac	400 g e vac
Code	9482	9484
Pieces / Box	4	10
Boxes / Lay	8	8
Lays / Pallet	12	12