

Preparation



Ready-to-eat



Best used in pasta or pizza

Italian Lardo with Herbs

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. Decoration: spicery and herbs.

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

Shelf life Vacuum packed 120 days

Packaging

	400 g vac	1/2 vac	1/2 vac
Code	9485	9480	9483
Pieces / Box	10	4	4
Boxes / Lay	8	8	8
Lays / Pallet	12	12	12