



## Preparation



## Kaminwurzen (Smoked sausage)

**Character** Kaminwurzen are dry smoked, traditional South Tyrolian sausages. It is made out of pork and beef meat, combined with spices, smoke and a lot of the time at the fresh air. These component combined lead to its authentic rusty taste.

**Ingredients** Every 100g Kaminwurz was made out of 119g pork meat, 28g beef meat, salt, spices, essences of spices, seasoning, dextrose, antioxidant: Sodium erythorbate; preservatives: natrium nitrites. May cointains traces of MUSTARD. Check individual labels as ingredients may vary slightly.

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

Shelf life Vacuum packed 90 days, loose 90 days., confezionato in atmosfera modificata 90 giorni

## **Packaging**

	2 pieces vac € 150 g	10 pieces vac € 750 g
Code	8232	8237
Pieces / Box	15	10
Boxes / Lay	8	8
Lays / Pallet	12	7