



## Preparation



## Salami with Chamois

**Character** This very special salami is made according to an old recipe and dried and matured on the fresh air of the South Tyrolian mountains. This salami with chamois meat has a very rustic taste and tastes great with a slice of bread.

**Ingredients** 100 g Salami was made out of 124 g pork meat, 28g chamois meat, salt, spices, essences, seasoning, potato fibres, dextrose: antioxidant: ascorbic acid, 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.

## Packaging

	1/2 vac	1/2 vac € 270 g
Code	8141	8145
Pieces / Box	14	14
Boxes / Lay	8	8
Lays / Pallet	12	12