

Preparation



Ready-to-eat

Salami with Wild Pig

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

Ingredients 100g Salami was made out of 124g pork meat, 31g wild pig meat, salt, spices (Mustard), essences, seasoning, potato fibres, dextrose: antioxidant: ascorbic acid, preservatives: natrium nitrites. 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

Packaging

	1/2 vac	1/2 vac € 270 g	ATM € 60 g
Code	8161	8165	8168
Pieces / Box	14	14	20
Boxes / Lay	8	8	18
Lays / Pallet	7	7	12