

## Preparation



Ready-to-eat

# Coppa Luca

**Character** Coppa is a traditional Italian pork cold cut made from dry-cured muscle running from the neck to pork shoulder. This salami has a very delicate taste thanks to the high quality of the meat and of the spices,

**Ingredients** Top side of the pork, salt, dextrose, spices, essences of spices, antioxidant: sodium ascorbate; preservative: sodium nitrit. 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

	1/1 loose	450 g piece
Code	8101	8103
Pieces / Box	6	18
Boxes / Lay	8	8
Lays / Pallet	7	7