Podere Bioamiata

ORGANIC CINTA SENESE BASTARDO SALAMI



Ref: CSELL13

Weight: 450 g

Packaging: carton box, vacuum-packed

Pcs per carton: 16 pcs

Description: whole salami

Shelf life: 6 months from production, 4 months from packaging date

Ingredients: pork, salt, garlic in powder, black ground pepper, additives: E 301, E 250 – max 20g per quintal

Seasoning: min. 40 days

Conserve at max +2° - +4°C

Salame Bastardo Bio

The Salame Bastardo Bio uses the lean part of the swine's shoulder and fat from the same animal. This is added in the quantity of 20% cut in small cubes of 1 cm for the large diameter salami, while it is grinded for the thinner salami. The mixture is enhanced with salty pepper, ground pepper, garlic. It is then made to a sausage, tied up and left to season in appropriate rooms for at least 60 days. The slice is brown-ish red and the white of the small fatty but tender cubes stand out giving this