



Cured fillets
Green pepper fillet

Product type

Cured cold cut

Ingredients

Pork meat, salt, natural flavourings, spices, red wine. Sugars: dextrose, sucrose. Antioxidant: E300 (ascorbic acid). Preservative: E252 (potassium nitrate), E250 (sodium nitrite).

Description

The pepper fillet is a speciality particularly appreciated for the delicate flavour of its meat, exceptional leanness and that touch of liveliness of the green pepper. The fillets (exclusively from Italian pigs) are salted and left to marinate for a few days in a special solution of wine and spices. Before the short drying period and subsequent curing, they are covered with a thin layer of minced green pepper.

Contains no dairy derivatives, gluten or GMO.

Curing

Curing lasts approx. 20 days.

Variants

The fillet can also be supplied in many other variants in which the green pepper is substituted by the ingredient required. Among the alternatives: Provence herbs, Barolo, pink pepper, juniper berries, chilli pepper, truffle, etc.

Shelf life

This product is best before three months from packing.

Portions

The fillet, weighing about 300 g, is sold loose or vacuum packed.



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