



Speciality Raw Salami

Raw donkey salami

Product type

Cured raw salami

Ingredients

Italian pork meat 60%, Italian donkey meat 40%, salt, sugars: dextrose and sucrose, natural flavors and spices. Antioxidant: E 300 (ascorbic acid). Preservatives: E251 (sodium nitrate).

Description

Salami made from medium grain minced Italian donkey and pork meat. Stuffed in the natural "pealed" hog or "straight" bovine casing in the typical shape and size of the "tourist" raw salami; 15 to 20 cm in length, weighing between 300 to 400 g per portion. It is the hand tied or netted according to customer requirements. Contains no dairy derivatives, gluten or GMO. Agricultural and food product Traditional (PAT) entered on the national list of typical products of Piedmont.

Curing

This process takes place in two distinct phases: a drying phase in which the product receives warm air in order to remove moisture for about five days and the actual curing phase in which temperature and humidity remain constant until optimal curing is achieved. The curing period varies from 15 to 30 days.

Portions

The weight of each salami is about 350 grams. Donkey salamis are traditionally tied in 3 piece chains, weighing a total of approx. 1 kg per chain.

Shelf life

Raw donkey salami does not have a pre-defined shelf life; nevertheless it is best before 3/4 months from curing to fully appreciate its organoleptic properties.



Antica Cascina srl
Via Moisa, 2/A
12050 Magliano Alfieri (CN) - Italy
Tel. +39 0173 26 60 28
Fax +39 0173 26 79 12

www.anticascinasrl.it
info@anticascinasrl.it