

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

CAPOCOLLO

TYPE OF MEAT

Free-range
Australian pork

MATURING TIME

Minimum
16 weeks

SIZE & DIAMETER

100mm

INGREDIENTS

100% Australian free-range pork, Salt, Dextrose, Spices, Sodium Nitrate (251), Sodium Nitrite (250), Vitamin C (E316)



ABOUT THE PRODUCT

Unlike salami, Capocollo is made from the neck muscle and is cured as one whole piece. It is first lightly seasoned with wine, garlic, herbs and spices then massaged with salt and put into a casing and allowed to cure. It is redolent of the warm spices used - nutmeg, anise - and its texture is silky.

PRIMARY PACKAGING

Collagen casing
Vacuum packed
Cotton netting

PRODUCT SHELF LIFE

365 days

STORAGE CONDITIONS

Vacuum packed:
Store in a cool dry
environment

PRODUCT INFORMATION

Ready to eat manufactured
product – not heat treated.

GLUTEN FREE

NUTRITIONAL INFORMATION

Serving size:	58g	
	Quantity per serving	Quantity per 100g
Energy	643kj	1108kj
Protein	19.3g	33.3g
Fat, total	17.8g	13.5g
- Saturated	3.4g	5.5g
- Carbohydrate	1.6g	2.7g
- Sugars	<1.0g	<1.0g
Sodium	1430mg	2465mg

COUNTRY OF ORIGIN

**Made in
Australia from
at least 95%
Australian
ingredients**

HANDLING SUGGESTION

For whole product in vacuum bag, store in a cool dry environment.

For whole product once cut and opened from vacuum bag, store in a refrigerated unit. Cover exposed face with cling film over night and trim the exposed surface before use next day for maximum freshness.

Sliced product should be layered in a grease proof paper, each slice to be offset from the previous slice. Ensure no overlapping slices. Each layer should also be divided with a grease proof paper and then wrapped.

For sliced product, store in a refrigerated unit and use within seven days of purchase.