

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

GUANCIALE

TYPE OF MEAT

Free-range
Australian pork

MATURING TIME

Minimum
10 weeks

INGREDIENTS

100% Australian free-range pork, Salt,
Dextrose, Spices, Antioxidant (316), Sodium
Nitrates (251), Sodium Nitrite (250)



ABOUT THE PRODUCT

Originating in the town of Amatrice near Rome, Guanciale is quite possibly one of the oldest types of cured meat with origins dating back to Roman times. It is often referred to as Italy's answer to Bacon, but we believe Guanciale is a far more elegant product. It is made solely from the Pork cheek and has a stronger flavour than Pancetta.

PRIMARY PACKAGING

Vacuum packed

PRODUCT SHELF LIFE

365 days

STORAGE CONDITIONSVacuum 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	486.6kj	839kj
Protein	11.1g	19.2g
Fat, total	7.9g	13.7g
- Saturated	3g	5.2g
- Carbohydrate	0.2g	0.4g
- Sugars	0.2g	0.4g
Sodium	794.6mg	1370mg

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.