

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

HUNGARIAN

CHEMICAL NITRATE FREE

TYPE OF MEAT

Free-range
Australian pork

MATURING TIME

Minimum
8 weeks

SIZE & DIAMETER

90mm

INGREDIENTS

100% Australian free-range pork, Salt, Spices, Natural Flavourings, Dextrose, Starter Culture.



ABOUT THE PRODUCT

Hungarian is a simple home-style salami flavoured with garlic and gently smoked using Australian Reg Gum wood. Made using Chemical Free Nitrates extracted from natural sources. It's versatility and humble fragrant flavour is always a crowd pleaser. This mild salami is family friendly, a great choice for sandwiches and snacks.

PRIMARY PACKAGING

Collagen casing
Vacuum packed

PRODUCT SHELF LIFE

180 days

STORAGE CONDITIONS

Vacuum packed:
Keep refrigerated
below 5 degrees
celsius.

PRODUCT INFORMATION

Ready to eat fermented
manufactured product – not
heat treated.

GLUTEN FREE

NUTRITIONAL INFORMATION

Serving size:	40g	
	Quantity per serving	Quantity per 100g
Energy	444kj	1110kj
Protein	11.6g	28.9g
Fat, total	5.1g	12.7g
- Saturated	1.8g	4.6g
- Carbohydrate	3.5g	8.8g
- Sugars	<1g	<1g
Sodium	644mg	1610mg

COUNTRY OF ORIGIN

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

HANDLING SUGGESTION

For whole product in vacuum bag, store in a refrigerated environment below 5 degrees Celsius.

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.