

TRADITION SINCE
ABRUZZO 1956 ADELAIDE
Carni e Salumi
MARINO
Fine Foods
ADELAIDE
SOUTH AUSTRALIA

LOMBO

TYPE OF MEAT

Australian pork

MATURING TIME

Minimum
12 - 16 weeks

SIZE & DIAMETER

100mm

INGREDIENTS

100% Australian pork, Salt, Dextrose,
Spices, Sodium Nitrate (251), Sodium Nitrite
(250), Antioxidant (316), Starter Culture



ABOUT THE PRODUCT

Lombo is a traditional Italian cured meat made from pork loin. The loin is deboned, hand salted and seasoned, put in a casing and allowed to cure. The slow maturation process of up to 16 weeks allows the beautiful aroma of spices to release throughout the salumi.

PRIMARY PACKAGING

Collagen casing
Cotton netting
Vacuum packed

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	7.8g	13.5g
- Saturated	3.4g	15.8g
- 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.