

TRADITION SINCE

ABRUZZO 1956 ADELAIDE

Carni e Salumi

MARINO

Fine Foods

ADELAIDE

SOUTH AUSTRALIA

MORTADELLA PEPPER

TYPE OF MEAT

Free-range
Australian pork

CASING USED

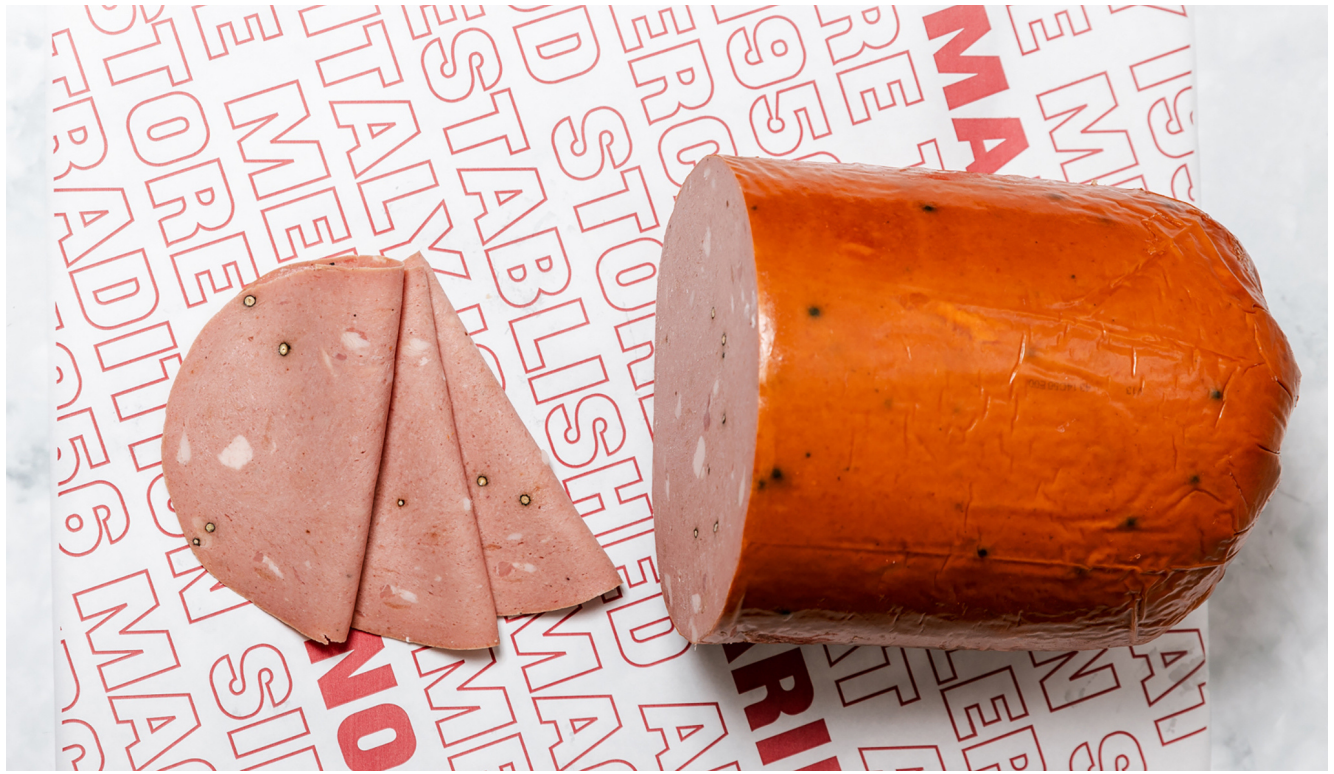
Collagen

SIZE

4.5kg approx

INGREDIENTS

100% Australian free-range pork, Water, Salt, Skim milk powder, Natural Flavourings, Flavourings, Mineral Salt (450,451,452), Dextrose, Spices, Spice Extracts, Sodium Erithorbate (E300), Sodium Nitrite (E250)



ABOUT THE PRODUCT

Marino Mortadella Pepper is made using 100% Australian Free Range Pork. Our recipe has been developed to be one of the closest tasting Mortadella to the traditional Bologna Mortadella of Italy. A slow cook time and a perfect blend of ingredients creates this master piece.

PRIMARY PACKAGING

Vacuum packed

PRODUCT SHELF LIFE

90 days

STORAGE CONDITIONSVacuum packed:
Refrigerate at or below
5C**PRODUCT INFORMATION**

Ready to eat

GLUTEN FREE**NUTRITIONAL INFORMATION**

Serving size: 50g

	Quantity per serving	Quantity per 100g
Energy	353.5kj	727kj
Protein	7.2g	14.3g
Fat, total	1.9g	3.8g
- Saturated	0.8g	1.5g
- Carbohydrate	10.1g	20.2g
- Sugars	1g	2g
Sodium	545mg	1090mg

COUNTRY OF ORIGIN

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

HANDLING SUGGESTION

For whole product once 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 greaseproof paper, each slice to be offset from the previous slice. Ensure no overlapping slices. Each layer should also be divided with grease proof paper and then wrapped.

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