

PANCETTA STESSA

TYPE OF MEAT

Australian pork

MATURING TIME

Minimum
10 weeks

INGREDIENTS

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



ABOUT THE PRODUCT

Pancetta is a cured product made from the pork belly. The whole piece of pork belly is first salted then seasoned with traditional Italian spices; it is then hung to cure. Unlike Pancetta round, the flat variety is not rolled nor put in a casing.

PRIMARY PACKAGING

Vacuum packed

PRODUCT SHELF LIFE

180 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	549kj	947kj
Protein	15.8g	27.2g
Fat, total	7g	12.1g
- Saturated	3g	5.1g
- Carbohydrate	1.2g	2.1g
- Sugars	<1g	<1g
Sodium	944mg	1628mg

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.