

Smaf Ltd

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Calabrian Salami "Soppressata"



www.smaf-ltd.com

Quick Details

- Pork:salami sausage:spicy salami:Calabrian Processing Time:14 dd
Port:Any port of Italy Supply Ability: 10 Pallets Per Week Brand Name:SMAF
Italian Salami

THE PRODUCT

This item, SOPPRESSATA is an Italian dry salami. Soppressata is sometimes prepared using ham, but it never happens in Calabria.

Even if there are many variations, two principal types are made: a cured dry sausage typical of Basilicata, Apulia, and Calabria, and a very different uncured salame, made in Tuscany and Liguria.

In Calabria, and generally in the south of Italy, this salami is part of southern Italian cultural heritage, much more than in the north.

"Soppressata di Calabria" enjoys Protected designation of origin status, as in example that one produced in Acri and Decollatura, highly renowned.

SHAPE:

Crushed sausages, rounded at the ends of about 1.9 kg. Red color.

INGREDIENTS:

- Pork
- Salt
- Spicy pepper
- Spices, natural aromas
- Dextrose
- Fennel
- E 301 antioxidant
- E 250, Conservative
- E 252 Conservative

PRODUCTIVE PROCESS:

Grinding meat. Dough with ingredients. Bagging. Seasoning.

MINIMUM HOLDING TIME (TMC)

Under Empty: 120 dd

Recommended storage conditions, Temperature: +3/+6°C

Transport temperature +5/+7°C

Shelf life 120 dd

NUTRITIONAL INFORMATION:

Proteins: 28.74%

Carbohydrates: 1.20%, of which Sugars 0.35%.

Fat: 29.08%, of which Saturated 10.40%

Salt 3.22%

Energy value: 382 Kcal or 1585 Kjoule.

ALLERGEN LIST (usually absent):

- Cereals containing gluten (wheat, rye, oats barley, spelled, kamut or their hybridized strains)
- Crustaceans or crustaceans
- Eggs and egg products
- Fish and fish products
- Peanuts and peanut products
- Soya and soy products
- Milk and milk products
- Nuts
- Molluscs and mollusc products
- Lupine and lupine based products

OUR COMPANY ROLE

We deal with all the sausages and salami labelled in Calabrian DOPs. However, among the sausages, stand out the Calabrian "soppressata".

In Calabria, and generally in the south of Italy, salami is part of southern Italian cultural heritage, much more than in the north. All these salami from Calabria dates to the period of Greek colonization of the Ionian coast and the cultural glories of Ancient Greece. Historical records describe processing of pork from the seventeenth century. All of our associated supplier manufacturing facilities adhere to strict Good Manufacturing Practices (GMPs) to safeguard quality and supply of our products. Their sites are approved by their respective Safety, quality and national health authorities, sometimes they also got the high regarded compliance with US Food and Drug Administration (FDA).