

Smaf Ltd

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Calabrian "Nduja" Sausage



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 spicy sausage is one the more known cream of salami in Italy. Inside the Mediterrean basin it has great similarity only with French Andouille (a coarse-grained sausage made with pork, intestines or chitterlings, pepper, wine, onions and seasonings, of generally about 25 mm in diameter). In Calabria, instead, it is one of main types of salami, and got a round shape of various sizes. External color brown; color red interior.

INGREDIENTS:

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

PRODUCTIVE PROCESS:

Chopping, 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: 19.23%

Carbohydrates: 2.90%, of which Sugars 2.50%.

Fat: 35.37%, of which Saturated 10.81%

Salt 3.79%

Energy value: 407 Kcal or 1,635 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).