

# Smaf Ltd

451/A, South Circular Road  
Rialto, Dublin 8, D08KVA0



## Calabrian Spicy Rolled Bacon



[www.smaf-ltd.com](http://www.smaf-ltd.com)

### Quick Details

- Pork:salami bacon: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

Cylindrical shape. Weight Kg. 1.9 approximately. Red. It is a typical salami of the mountains of Sila. This special Salami is frequently used in many recipes of Calabrian gastronomy, but it is rarely mentioned outside the region.

### INGREDIENTS:

- Pig
- Salt
- Hot pepper

- Dextrose
- Black pepper
- Natural flavors
- Antioxidant (E301)
- Preservatives (E250, E252)

PRODUCTIVE PROCESS:

Salting. 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: 26.72%

Carbohydrates: under 0.3%, of which Sugars 0.01%.

Fat: 37.29%, of which Saturated 19.5%

Salt 3.71%

Energy value: 444 Kcal or 1839 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).