

Smaf Ltd

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Calabrian Stuffed Provolone-Salami



www.smaf-ltd.com

Quick Details

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

THE PRODUCT

This kind of Salami, named Stuffed Provolone with Pressed Sausage is a variant of Spicy and Pressed Sausage, which is one of more commercial Calabrian product, and got an elongated shape. Weight: 1-3 Kg Color: ivory-white. Externally a cheese, stuffed with Spicy and Pressed Sausage.

INGREDIENTS:

Cow's milk curd

Spicy and Pressed Sausage

Salt
Spices,
Natural flavors
antioxidant E 301
Conservative E 250
Conservative E 252

PRODUCTIVE PROCESS:

Threaded pasta processing. Garnishing. Cooling in cold water. Salting in salamoia.
Maturation and 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 OF EXTERNAL CHEESE (PROVOLONE):

Proteins: 16.7%

Carbohydrates: 2%

Fat: 18,1%

Water 61.7%

Energy value: 223 Kcal or 933 Kjoule.

NUTRITIONAL INFORMATION OF INTERNAL PRESSED SAUSAGE:

Proteins: 28.74%

Carbohydrates: 1.2%, 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).