



TECNICAL SPECIFICATION

Revisione n°: 0

Del: 11/12/2023

[Fumagalli Industria S.p.A.](#)

LARDO AROMATIZZATO

DESCRIPTION

Product obtained using the cranio-dorsal region of heavy Italian pigs, born, bred and slaughtered in Italy, salted and flavored dry, as per our ancient traditional recipe, it is left to rest in marl for several days, then washed, covered with spices and left to mature. The slow seasoning in wisely ventilated rooms gives the product a compact consistency and a typical pleasantly sweet flavor.

ORIGIN OF THE MEAT

Heavy Italian pigs born, raised and slaughtered in Italy - 100% ITALIAN

SITE OF MANUFACTURE

Fumagalli Industria Alimentari S.p.A. [CE IT92L]

INGREDIENTS

Pork lard (Italian origin), salt, flavourings, dextrose, antioxidant: ascorbic acid,
Preservatives: potassium nitrate and sodium nitrite.

ALLERGENS

ASSENTI [Allegato II del Regolamento (UE) n.1169/2011]

AVERAGE NUTRITIONAL VALUES (per 100g)

Energy	3359kJ
Energy	817kcal
Fat	89g
of which saturated fat	34g
Carbohydrate	<0,5g
of which sugars	<0,5g
Proteins	3,4g
Salt	1,6g

EAN CODE

PRODUCT	BOX
98002469430515	98002469430508

PRODUCT INFORMATIONS				
Weight (kg)	Code	Dscription	Product size	Packaging
1,1	43050	Lardo Stagionato Aromatizzato 1/2 sv	Half	vacuum-packed

LOGISTICAL INFORMATIONS						
Pieces per box	Box per floor	N° max floors	Box type	Box tare (g)	Box size (mm)	Box height (mm)
2	9	5	4	220	400x160	160

MINIMUM STORAGE TERM (days)
Conservare ad una temperatura inferiore a +5°C.

MINIMUM RESIDUAL STORAGE TERM AT DELIVERY (days)
150
CONSUMER INFORMATIONS
105

INFORMAZIONI CONSUMATORE

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