



PANCETTA LEAN COPPATA

THE LEAN PANCETTA COPPATA IS A DELICATESSEN PRODUCT OBTAINED BY THE PROCESSING OF THE PIG'S ANATOMICAL REGION OF THE VENTRAL AND DORSAL NECK OF THE PIG.

IT IS PRODUCED ONLY WITH MEAT THAT COMES FROM BREEDING DOMESTIC PORK THAT HAS NOT BEEN FROZEN.

PANCETTA NATURAL “STECCATA”

THE NAME PANCETTA NATURAL IDENTIFIES THE CLASSIC BACON WITH RIND, WHICH HAS AN ELONGATED SHAPE, BUT FLATTENED ON THE TWO LONGER SIDES FOR THE ATTACHMENT OF WOODEN SLATS. IT IS PRODUCED ONLY WITH MEAT THAT COMES FROM BREEDING DOMESTIC PORK THAT HAS NOT BEEN FROZEN.



**GLUTEN
FREE**

THE PRODUCT IS SUITABLE FOR
CONSUMERS WITH CELIAC DISEASE.

salumi Italiani

Packing

Shrinkable bag

Pieces per big box	-	-
Pieces per medium box	4	8
Pieces per small box	1	2
Big box dimensions	-	-
Medium box dimensions	590X390X160	590X390X160
Small box dimensions	520X200X140	520X200X140
Big box pallet	-	-
Medium box pallet	4X7	4X7
Small box pallet	7X6	7X6
Number of big boxes per pallet	-	-
Number of medium boxes per pallet	28	28
Number of small boxes per pallet	42	42

PANCETTA

LEAN PANCETTA COPPATA

PANCETTA

1/2 LEAN PANCETTA COPPATA
VACUUM-PACKED

Packing

Shrinkable bag

Pieces per big box	5	10
Pieces per medium box	3	6
Pieces per small box	-	-
Big box dimensions	590X388X304	-
Medium box dimensions	590X390X160	590X390X160
Small box dimensions	-	-
Big box pallet	4X5	4X5
Medium box pallet	4X7	4X7
Small box pallet	-	-
Number of big boxes per pallet	20	20
Number of medium boxes per pallet	28	28
Number of small boxes per pallet	-	-

PANCETTA

NATURAL PANCETTA "STECcata"

PANCETTA

1/2 NATURAL PANCETTA STECCATA
VACUUM-PACKED

GLUTEN FREE: THE PRODUCT IS SUITABLE FOR CONSUMERS WITH CELIAC DISEASE.

NO POTENTIAL ALLERGENS (REF. DIR 2007/68/EC, 27.11.2007 - ANNEX III BIS AND RELATED REGULATIONS)

NO GENETICALLY MODIFIED ORGANISMS (GMOs) (REF. EC REGULATION 1829/2003 AND 1830/2003 AND RELATED REGULATIONS) NO INGREDIENTS DERIVED FROM OR CONTAINING GMO HAVE BEEN USED.