



F.LLI BILLO s.r.l. - via Bindoletta, 49 - 35040 Merlara (PD)  
 Salumificio - via Giarre di Sicilia - Cismon del G. (VI)  
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Regione Veneto – Az. ULSS n.17 – Servizi Veterinari

## Scheda tecnica prodotto: ID Art. 1185

### Carp. Bufala

### Buffalo Beef carpaccio

#### Nutrition Facts

Amount per 100 g

Calories 468 kJ, 111 kcal

Total Fat 1,6 g di cui

Saturated 0,6 g

Total Carbohydrate 0 g

of which sugars 0 g

Protein 24 g

Salt 2,2 g

#### INGREDIENTS:

Ingredients: Italian buffalo beef, salt, dextrose, spices, natural flavors, antioxidant: E301, smoke flavoring, preservative: E250, flavorings, preservative: E252.

Italian Artisanal Product – Sell by weight

#### **N.B. Uppercase words underline any allergen among the ingredients.**

Since consistently committing to improve in wholesomeness and quality, F.lli Billo company reserves the right to make modifications in its products at any time without notice.

#### INFORMATIONS:

CATEGORY:	salami
VARIETY:	fresco
TYPE:	
STORAGE TEMPERATURE (OF NATURAL PRODUCT) °C:	4,000
STORAGE TEMPERATURE (IN VACUUM PACK) °C:	4,000
SHELF-LIFE IN VACUUM PACK DAYS:	60
UNIT MEASURE:	NR
WEIGHT MEASURE KG:	3,000

#### DESCRIPTION:

This carpaccio is produced using the topside of fresh female buffalo beef and it is flavored with the dry salting technique.

While maturing, the piece is regularly massaged to achieve particular tenderness and smoothness in taste.

The manufacturing process ends with a delicate drying with beechwood to enhancing the aroma of this extra lean meat.

#### MONITORING (ART.7 D.LGS:537/92)

The monitoring is based on HACCP system. The control program is run by the laboratory mentioned hereby: EPTA NORD Via Padova, 58 – 35026 Conselve (PD)

