



F.LLI BILLO s.r.l. - via Bindoletta, 49 - 35040 Merlara (PD)  
 Salumificio - via Giarre di Sicilia - Cismon del G. (VI)  
 R.I.-C.F. - P.IVA: 02006370288 - R.E.A.: PD 196801  
 T.0429 844516- T.:0429 844299-F.0429 856 140  
 info@fratellibillo.it - PEC: fratellibillo@legalmail.it

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Regione Veneto – Az. ULSS n.17 – Servizi Veterinari

## Scheda tecnica prodotto: ID Art. 978

### Bresaola di Bufala

### Buffalo Beef Bresaola

Nutritional Facts  
 amount per 100 g:  
 Energy 468 kJ, 111 kcal  
 Fat 1.6 g of which  
 saturated 0.6 g  
 Carbohydrate 0 g  
 of which sugars 0 g  
 Protein 24 g  
 Salt 2,2 g

#### INGREDIENTS:

Ingredients: Italian buffalo beef, salt, dextrose, spices,  
 natural flavorings, antioxidant: E301, smoke flavoring,  
 preservative: E250, aromas, 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:                                     | stagionato |
| TYPE:  |            |
| STORAGE TEMPERATURE (OF NATURAL PRODUCT) °C: | 8,000      |
| STORAGE TEMPERATURE (IN VACUUM PACK) °C:     | 4,000      |
| SHELF-LIFE IN VACUUM PACK DAYS:              | 150        |
| UNIT MEASURE:                                | NR         |
| WEIGHT MEASURE KG:                           | 3,500      |

#### DESCRIPTION:

This Bresaola is produced with the freshest cuts from female buffalo beef. Firstly the pices are trimmed to remove the external fat to be next seasoned by dry salting with natural flavors. During the maturation period, each rump is massaged by hand every day so that salt and spices are absorbed at best before the slow curing process. After the massaging process the pieces are encased in natural skin in order to preserve the tenderness of meat of prime quality during the drying stage.

#### 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)