

CULATELLO

Minimum curing 14 months



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Ingredients: <i>the best Italian pork, salt, natural flavouring.</i>			
Manual processing	Size: 3.8 Kg	Curing: <i>minimum 420 days</i>	Packaging: <i>in protective paper</i>
Best before: <i>none; its consumption is recommended within 24 months from the salting date</i>	Cartoning: <i>4 pieces per carton</i>	Carton dimensions: <i>cm. 60b.x18h. 39p</i>	Storage temperature: <i>+12°/+15°C.</i>



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