The Pigeon Ham

From a long and careful selection of these wonderful animals, meats with a particular protein content are made.



**PRODUCT DESCRIPTION:**

From a careful and meticulous processing of pork butchery art and skilled hands after a few months of curing, in particular marble tubs, wrapped in a blend of local aromatic plants, this wonderful and unique product is born.

Packaging: vacuum-packed product sold by weight

**USE:** Excellent as it is. To be eaten finely cut in "Fingertips", such as "Carpaccino", in combination with fresh vegetables, a real salami enriches cutting boards of particular value. Supporting crostini and salads, a true explosion of taste with soft cheeses of not marked flavor. Excellent in combination with mustards with a delicate but not excessive presence of a sugary note: Product of great versatility suitable for any use that your culinary imagination gives you.

**PRODUCED AND PACKAGED FOR:**

Soc. Agricola "La Vallata" Sas di Carlo Giusti - Lajatico (pisa)

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**PRODUCED AND PACKAGED AT:**

Via Lavoria N.21, 56040

Crespina- Lorenzana (Pisa)

**LABORATORY N °: IT Z636H CE**

**INGREDIENTS:**

Pigeon meat, salt, pepper,

Herbs.

**GLUTEN FREE** product

**SHELF LIFE**: expires 6 months

**METHOD OF STORAGE:**

store at a temperature between 0 ° and 4 ° C. Do not puncture the package.

Open the vacuum pack and re-oxygenate before consumption

**NUTRITIONAL VALUES**

average for 100gr of product:

Energy: ………. 299 k / cal 955 k / j

Total fat …………………. 15.0 g

Of which saturated fatty acids .. 4.0 g

Carbohydrates ………………… <0.5 g

Of which sugars ............... <0.5 g

Proteins ………………………… 22 g

Salt ……………………………… .2.8 g