

TUSCAN SALAMI RENIERI

RENIERI TUSCAN SALAMIS are a triumph of taste and authenticity. Only the finest joints of heavy Tuscan pork are used, skinned by hand in keeping with tradition, minced and mixed with salt, pepper and local herbs and spices. They contain no sugar, thickeners, milk by-products or microbial starters. They are packed into natural gut and tied by hand. They spend at least 100 days ageing slowly. Free from acidity and full of all the taste and aroma of Tuscan tradition.

RENIERI[®]
SALUMI FATTI AD ARTE

MAIN PRODUCTION CHARACTERISTICS

AGEING

AT LEAST 100 DAYS.

Refinement achieved through ageing.
No ventilated cells.

WEIGHT

Maximum 1.8 Kg gauge 9 cm.
The largest salami possible using the
natural production process.

INGREDIENTS

PORK MEAT, SALT, HERBS AND SPICES.
PRESERVATIVE: POTASSIUM NITRATE
(E252) GLUTEN, LACTOSE AND SUGAR
FREE . NO MICROBIAL STARTERS

ORIGIN OF THE RAW MATERIALS

heavy Italian pig
ITALY

RAW MATERIALS

FRESH. No frozen meat

PRODUCTION AND AGEING LOCATION

Here on our company premises in
the municipality of Poggibonsi, Siena

AGEING CONDITIONS

- rooms with natural lime walls
- large spaces to allow circulation of the air
- rooms with windows to allow changing of the air
- static cells



DAL 1964

NEL CUORE DELLA TOSCANA

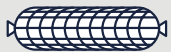
TUSCAN SALAMI RENIERI



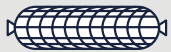
Item Code 142 **TUSCAN SALAMI**
hand tied Unit Weight **kg. 1-2 approx**



Item Code 143 **TUSCAN SALAMI**
hand tied Unit Weight **kg. 2-3 approx**



Item Code 1231 **TUSCAN SALAMI**
net Unit Weight **kg. 1-2 approx**



Item Code 1232 **TUSCAN SALAMI**
net Unit Weight **kg. 2-3 approx**



Item Code 1210 **TUSCAN SALAMI**
Ø 8 cm. Unit Weight **kg. 1 approx**



Item Code 228 **TUSCAN SALAMI**
piece - v.p. Unit Weight **kg. 0,350 approx**



Item Code 141 **TUSCAN SALAMI** Unit Weight **kg. 0,350 approx**



Item Code 1020 **TUSCAN SALAMINO** Unit Weight **kg. 0,500 approx**

