



## Technical Sheet LONZINO WITH LARD

### Origin

100% Italian Artisanal Product

### Tasting Notes

The flavour is decisive, elegant, of intense and refined aromaticity, with clear hints of roasting, porcini mushroom and spices that give rhythm to the great unctuousness from unsaturated fats, in an elongation of refined melting savouriness.

### Nutritional Notes

**NATURALLY PROTEIN PROVIDING PRODUCT** - Protein contributes to the growth and maintenance of muscle mass and helps maintain normal bones. 15% of the product's energy value is provided by protein. A 100 gram ration of the product provides 24.3 grams of protein, which is 48% of the adult daily reference intake of 50 grams (see EU Regulation No. 1924/2006 and EU Regulation No. 1169/2011). **NATURALLY RICH PRODUCT WITH UNSATURATED FATS:** Replacing saturated fats in the diet with unsaturated fats helps maintain normal blood cholesterol levels. 61% of the energy value of the product is provided by unsaturated fats. A 100-gram ration of the product provides 36.8 grams of unsaturated fat, equivalent to 74% of the adult daily reference intake of 50 grams (see EU regulation No. 1924/2006 and EU Regulation No. 1169/2011). **GLUTEN:** Absent. **LACTOSE:** Absent.

### Consumption Notes

Serve only at room temperature. Slice thinly.

### Traceability

Species: Black pig native of Aspromonte.  
Birth and grazing area: eastern slopes of Aspromonte.  
Density per hectare: two livestock units per hectare.  
Altitude: 1000-1500 m above sea level.  
Average age of the pig: two years old.

### Type of Breeding and Feeding

Free-range grazing in the wild in the habitat of origin, Aspromonte.  
Feeding: totally autonomous, from food sources in the environment, without feed, antibiotics, GMO food. The pigs feed freely on acorns, chestnuts, roots, tubers, mushrooms and all fruits of the undergrowth. In times of insufficient availability, the diet is supplemented with forest and/or undergrowth products.

### Ingredients

Lonzino With Lard of wild black pig from Aspromonte, salt, flavourings and spices. Contains E252, E300, E301. The preservatives indicated are necessary to guarantee the microbial and bacteriological wholesomeness and correct preservation of the product, the raw material of which comes from free-range pig farming. Preservatives are used during product processing at a lower dose than allowed for organic cold cuts (up to 80mg of E250/E252 per kg of fresh product is the dose allowed for organic cold cuts; up to 15mg of E250/E252 per kg of fresh product is the dose we use). In the period between 6 and 12 months of maturing and ageing, there is a residue of preservatives in the product that is lower than that permitted for organic cured meats (up to 50 mg of E250/E252 per kg of cured product is the permitted residue for organic cured meats; up to 5 mg of E250/E252 per kg of cured product is the residue found in our products). From one year onwards of maturing and ageing, the residue of the preservatives used is further reduced until it is not detected at all from the second year onwards of maturing and ageing.

### Aging

Maturation of 130 days and minimum ageing of 80 days.

### Product conservation

To be stored at temperature below 4°C.

### Nutritional Values in g/100g

energy kj 1228; kcal 240; fats 20,6 of which saturated 2,3; carbohydrates 0 of which sugars 0; protein 30,3; salt 2.5.

