



Salumificio Gerini Tuscan Sausage BD (Approx 1.5kg)

Additional Information

Product Code	031517
Product Description	Pure pork sausage. Product obtained by the fine grinding of pork meat of choice, appropriately salty and spicy, filling in hog casing and vacuum packed in a bag of plastic material suitable for contact with food. Average weight 1.5kg.
Height (mm)	34.0000
Length (mm)	236.0000
Width (mm)	204.0000
Outer EAN 1	0
Storage Type	Chilled
Brand	Gerini

Ingredients

Ingredients	Pork Meat, Salt, Dextrose, Spices And Natural Flavourings (Garlic, coriander spice, cinnamon, nutmeg, juniper, cloves, orange, star anise, thyme, majoram, rosemary, sage, basil, laurel), Preservatives: Sodium Nitrite (E250), Potassium Nitrate (E252) Antioxidants: Sodium L-Ascorbate (E301)
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Dietary Information

Approved for a Halal Diet	No
Approved for a Kosher Diet	No
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	No

Allergens

Celery	No
Gluten	No
Crustacea	No
Egg	No
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
SOYA	No
Sulphites	No

Nutritional Information

Carbohydrate Per 100g (g)	0
Carbohydrate of which Sugars per 100g (g)	0
Fat per 100g (g)	20
Fat of which Saturates per 100g (g)	7.6
Fibre per 100g	0
Energy per 100g (kcal)	228
Energy per 100g (kJ)	944
Protein per 100g (g)	11.8
Salt per 100g (g)	2.7

Disclaimer:

While we endeavour to ensure the accuracy of all product, pricing and nutritional data at all times, and that information is provided in good faith, we are not the manufacturers of these products and any such information we provide is therefore reliant on the accuracy and completeness of information provided to us by our suppliers.

We do not therefore accept liability for any inaccuracies or incorrect product information contained on this site and cannot be held responsible for any inaccuracies or omissions set out in this information.

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