IS·AMIGUS™

GUSTI E TRADIZIONI

CURED MEATS

TRADITIONAL SARDINIAN SAUSAGE

Technical features
- Italian pork sausage, seasoned in the Sardinian way (natural aeration) for 12/15 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. Only animal intestine is used.
- Gluten-free and lactose-free product
- Once opened, the package can be stored for 20 days in the refrigerator (max. + 0.7 ° C) and eliminating the first slice before each use.
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Humidity 46.5%
• Protides 20.7 gr
• Fats 29.8 gr
• Salt 2.5 gr
• Ph
• aw
• Kcal 351
• Kj 1492
• NO3
• NO2

Leggi di più
SKU: ND-SC-001
Prezzo: 9,50 €
Azione: 32 in stock (can be backordered)
Fornitore SALUMIFICIO COCCO

STRETCH BACON

Format 4 / 500g

Technical features
- National pork cut, aged in the Sardinian style for 40 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness.
- Gluten-free and lactose-free product.
- It can be kept in the refrigerator (max. + 0.7 ° C).
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Protides 11.8%
• Fats 46.2%
• Salt< 1.0%
• Ph
• Humidity 41.2%
• aw
• Kcal 463
• Kj 1968
• NO3
• NO2

Leggi di più
SKU: ND-SC-006
Prezzo: 10,37 €
Azione: Out of stock
Fornitore SALUMIFICIO COCCO

SGAMBATO HAM

Format 4 / 500g

Technical features
- National pork cut, aged in the Sardinian style for 12 months, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness.
- Gluten-free and lactose-free product.
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Protides 22.8
• Fats 29.9
• Salt 1.3
• Ph 5.4
• Humidity 46.3
• aw 0.81
• Kcal 360
• Kj 1530
• NO3< 150mg / Kg
• NO2< 150mg / Kg

Leggi di più
SKU: ND-SC-013
Prezzo: 10,37 €
Azione: 11 in stock (can be backordered)
Fornitore SALUMIFICIO COCCO

SARDINIAN SAUSAGE WITH MYRTLE

Format 4 / 500g

Technical features
- Italian pork sausage, aged in the Sardinian style for 12/15 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. Only animal intestine is used.
- Flavored with natural Myrtle.
- Gluten-free and lactose-free product
- Once opened, the package can be stored for 20 days in the refrigerator (max. + 0.7 ° C) and eliminating the first slice before each use.
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Humidity 46.5%
• Protides 20.7 gr
• Fats 29.8 gr
• Salt 2.5 gr
• Ph
• aw
• Kcal 351
• Kj 1492
• NO3
• NO2

Leggi di più
SKU: ND-SC-003
Prezzo: 12,20 €
Azione: Out of stock
Fornitore SALUMIFICIO COCCO

SARDINIAN SAUSAGE WITH FENNEL

Format 4 / 500g

Technical features
- Italian pork sausage, aged in the Sardinian style for 12/15 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. Only animal intestine is used.
- Flavored with natural wild fennel.
- Gluten-free and lactose-free product
- Once opened, the package can be stored for 20 days in the refrigerator (max. + 0.7 ° C) and eliminating the first slice before each use.
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Humidity 46.5%
• Protides 20.7 gr
• Fats 29.8 gr
• Salt 2.5 gr
• Ph
• aw
• Kcal 351
• Kj 1492
• NO3
• NO2

Leggi di più
SKU: ND-SC-002
Prezzo: 12,20 €
Azione: Out of stock
Fornitore SALUMIFICIO COCCO

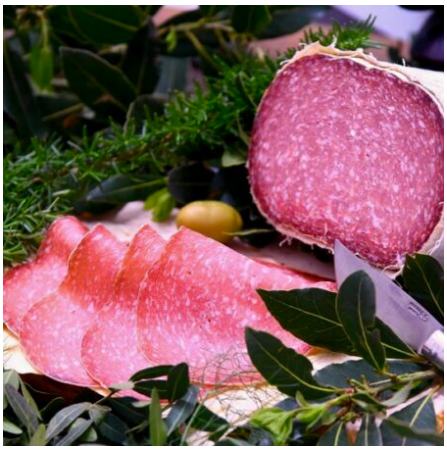
SARDINIAN SAUSAGE WITH CHILI PEPPER

Format 4 / 500g

Technical features
- Italian pork sausage, seasoned in the Sardinian way for 12/15 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. Only animal intestine is used.
- Flavored with locally produced natural chilli pepper.
- Gluten-free and lactose-free product
- Once opened, the package can be stored for 20 days in the refrigerator (max. + 0.7 ° C) and eliminating the first slice before each use.
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Humidity 46.5%
• Protides 20.7 gr
• Fats 29.8 gr
• Salt 2.5 gr
• Ph
• aw
• Kcal 351
• Kj 1492
• NO3
• NO2

Leggi di più
SKU: ND-SC-004
Prezzo: 12,20 €
Azione: Out of stock
Fornitore SALUMIFICIO COCCO



SALAMI "COCCO" SARDINIAN MAGRETTO

Format 4 / 500g

Technical features
- Salami produced entirely with ham pulp, which guarantees at least 30% less fat than a normal salami.
- Italian pork sausage, seasoned in the Sardinian way for 25/30 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. 100% natural fabric is used.
- Gluten-free and lactose-free product
- Once opened, the package can be stored in the refrigerator (max. + 0.7 ° C).
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Protides 22.8
• Fats 29.9
• Salt 1.3
• Ph 5.4
• Humidity 46.3
• aw 0.81
• Kcal 360
• Kj 1530
• NO3< 150mg / Kg
• NO2< 150mg / Kg

Leggi di più
SKU: ND-SC-012
Prezzo: 11,59 €
Azione: Out of stock
Fornitore SALUMIFICIO COCCO

ROLLED BACON

Format 4 / 500g

Technical features
- National pork cut, seasoned in the Sardinian way for 90 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. Held in a cylindrical shape by synthetic mesh.
- Gluten-free and lactose-free product.
- It can be kept in the refrigerator (max. + 0.7 ° C).
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Protides 11.8%
• Fats 46.2%
• Salt< 1.0
• Ph
• Humidity 41.2
• aw
• Kcal 463
• Kj 1968
• NO3
• NO2

Leggi di più
SKU: ND-SC-007
Prezzo: 10,37 €
Azione: Out of stock
Fornitore SALUMIFICIO COCCO

LONZA-MUSTELA

Format 4 / 500g

Technical features
- National pork cut, aged in the Sardinian way for 30 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. Only animal gut or synthetic net is used.
- Gluten-free and lactose-free product.
- It can be kept in the refrigerator (max. + 0.7 ° C).
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values% on 100g
• Protides 29.5
• Fats 13.4
• G. Saturates 5.1
• G. Unsaturated 8.3
• Humidity 56.4
• Rooms 1
• Fibers< 1
• Kcal 239
• Kj 1016
• Carbohydrates< 1
• Sugars< 1
• S. Secca 43.6

Leggi di più
SKU: ND-SC-010
Prezzo: 13,42 €
Azione: 10 in stock (can be backordered)
Fornitore SALUMIFICIO COCCO

JOWLS

Format 4 / 500g

Technical features
- National pork cut, seasoned in the Sardinian way for 60 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness.
- Gluten-free and lactose-free product.
- It can be kept in the refrigerator (max. + 0.7 ° C).
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Protides 22.8
• Fats 29.9
• Salt 1.3
• Ph 5.4
• Humidity 46.3
• aw 0.81
• Kcal 360
• Kj 1530
• NO3< 150mg / Kg
• NO2< 150mg / Kg

Leggi di più
SKU: ND-SC-005
Prezzo: 10,37 €
Azione: Out of stock
Fornitore SALUMIFICIO COCCO

CUP

Format 4 / 500g

Technical features
- National pork cut, seasoned in the Sardinian way for 90 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. Only animal intestine is used.
- PrSi keeps for 20 days in the refrigerator (max. + 0.7 ° C).
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Protides 29.5
• Fats 13.4
• Salt 1.0
• Ph
• Humidity 56.4
• aw
• Kcal 239
• Kj 1016
• NO3
• NO2

Leggi di più
SKU: ND-SC-009
Prezzo: 10,98 €
Azione: Out of stock
Fornitore SALUMIFICIO COCCO

"TILE" HAM GRAN SPECK

Format 4 / 500g

Technical features
- National pork cut, aged in the Sardinian style for 12 months, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. Completely boned.
- Gluten-free and lactose-free product.
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Protides 22.8
• Fats 29.9
• Salt 1.3
• Ph 5.4
• Humidity 46.3
• aw 0.81
• Kcal 360
• Kj 1530
• NO3< 150mg / Kg
• NO2< 150mg / Kg

Leggi di più
SKU: ND-SC-014
Prezzo: 9,00 €
Azione: 12 in stock (can be backordered)
Fornitore SALUMIFICIO COCCO

"NOSTRANO" SALAMI

Format 4 / 500g

Technical features
- Italian pork sausage, aged in the Sardinian way for 35/40 days, seasoned with salt, pepper and preservative E252 to guarantee its wholesomeness. Only animal intestine is used.
- Gluten-free and lactose-free product.
- Once opened, the package can be stored in the refrigerator (max. + 0.7 ° C).
- Expiration date 180 days from the packaging date.
- Certified microbiological parameters.

Nutritional values
Average values on 100g
• Protides 22.8
• Fats 29.9
• Salt 1.3
• Ph 5.4
• Humidity 46.3
• aw 0.81
• Kcal 360
• Kj 1530
• NO3< 150mg / Kg
• NO2< 150mg / Kg

Leggi di più
SKU: ND-SC-011
Prezzo: 11,59 €
Azione: Out of stock
Fornitore SALUMIFICIO COCCO

PRODOTTI

CURED MEATS 2
TRADITIONAL SARDINIAN SAUSAGE 3
STRETCH BACON 3
SGAMBATO HAM 4
SARDINIAN SAUSAGE WITH MYRTLE 5
SARDINIAN SAUSAGE WITH FENNEL 6
SARDINIAN SAUSAGE WITH CHILI PEPPER 7
SALAMI "COCCO" SARDINIAN MAGRETTO 8
ROLLED BACON 9
LONZA-MUSTELA 10
JOWLS 11
CUP 12
"TILE" HAM GRAN SPECK 13
"NOSTRANO" SALAMI 14