

## CARNE SALADA TRADIZIONALE



WEIGHT	2-3 kg approx
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
CODE	82092

Salted spicy beef produced according to tradition

**DESCRIPTION** European beef

**APPEARANCE** The colour is a bit darker than a carpaccio and on the outside we can see the typical spicing

**TASTE** Sweet meaty taste with an aroma of garlic

**PRODUCER** Macelleria CIS Massimo - Ledro (TN) - Trentino Alto Adige

**OUR SELECTION** Away from the original area of production, the salted beef is nearly always a bright red

colour, with no differences between the middle and the outside of the meat, this effect is produced by adding antioxidents and preservatives, aromatic water is injected, thus blocking

the natural maturation of the meat, these techniques are a long way from Massimo's philosophy, he enchanted us with his dedication to tradition and healthiness of his products.

**CURIOSITY** Salted beef is a typical produce of Trentino and in particular from the areas of Alto Garda

and Valle di Ledro.

**SUGGESTIONS**Nice in a roll as a sandwich with the addition of some rocket and olive oil

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)

This document has only an informative purpose and does not represent the technical sheet of the product