

SOLO CARNI DI PREGIATI VITELLI NATI, ALLEVATI E SELEZIONATI





our Specialities Veal Braised in Barolo Wine

TRADE NAME	IL VITELLO DI CASA VERCELLI: VEAL BRAISED IN BAROLO WINE
ITEM CODE	RPG9820000
INGREDIENTS	Italian veal 88%, Barolo wine 4.4% (contains sulphites), sunflower oil, salt, sauce [water, hydrolysed vegetable protein, sugar beet syrup, meat broth (beef, water, beef fat), iodised salt (iodised salt and potassium), tomato purée, sugar, dehydrated vegetables (carrot, onion in varying proportions), rapeseed oil, seasoning, natural flavourings, yeast extract, rice flour, maltodextrin, palm oil, spices and aromatic herbs, mashed potato powder, bread crumbs (wheat flour , salt, leavening agent: E503II), inulin, milk powder , egg powder , tapioca starch, milk protein , citric acid], corn starch, acidity regulators: sodium citrate and sodium acetate, antioxidant: ascorbic acid and sodium ascorbate. Contains: eggs, milk, milk protein, gluten and sulphites. May contain traces of celery and mustard
MICROBIOLOGICAL PROPERTIES	Compliance with European Standard CE 2073/2005
TYPE OF PACKAGING	Vacuum pack: specifically developed to cook in the same packaging in which they are sold. This type of packaging combines vacuum packed qualities with the convenience of a product ready to be cooked in the oven
NET WEIGHT PER INDIVIDUAL PACKET	3 kg approximately
INDIVIDUAL PACKETS IN EACH BOX	2
STORAGE INSTRUCTIONS	Keep refrigerated 0° to 4°C
PREPARATION INSTRUCTIONS	To be cooked thoroughly before eating
USE BY DATE	21 days
PREPARATION INSTRUCTIONS	Pierce the bag with a fork and then cook in a conventional pre-heated oven at 140°C for 3 hours



Italian excellence Only high quality veal from calves born, reared and selected in Italy



Certified supply chain Products with certified traceability from an integrated supply chain



First choice veal cuts Ideal for roasts



Easy to prepare Perfectly seasoned and ready for the oven







