

# SALAMINI ITALIANI ALLA CACCIATORE PDO



**PRODUCT**

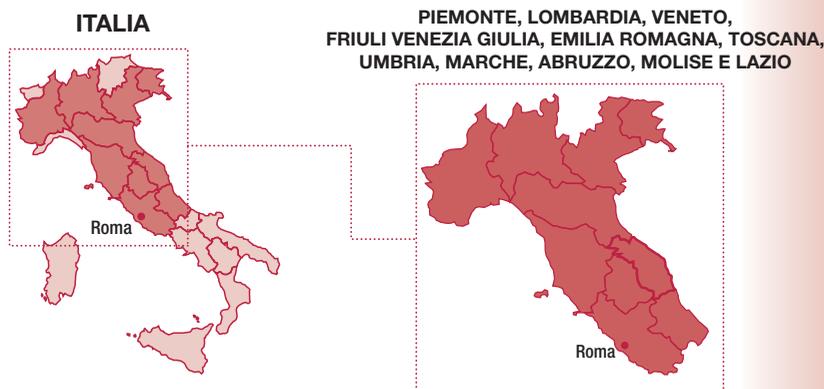
The Salamini Italiani alla Cacciatora PDO are sausages made with lean meat and pork fat, salt, pepper ground and/or in pieces, garlic.

**Production method:** the fatty and muscular sections are carefully cleaned to remove the large sinews and soft fatty tissue. The mincing must be carried out in moulding machines with holes between 3 and 8 mm. The eventual amalgamation of all the ingredients must be carried out in vacuum or atmospheric pressure machines. The sausage making procedure uses natural or artificial casings of a diameter not superior 75 mm, sometimes tied in a row. The drying of these small salami is carried out with high temperatures between 18 and 25°C to obtain a rapid dehydration and the ageing process lasts for at least 10 days, in locations where there is a sufficient exchange of air and a temperature of between 10 and 15°C.

**Appearance and flavour:** Salamini Italiani alla Cacciatora PDO have a compact cylindrical shape and a non elastic consistency. When sliced the surface is compact and homogenous with a rich ruby red colour with specks of fat evenly distributed. The flavour is sweet and delicate, never sour. The aroma also is delicate and characteristic.

**PRODUCTION ZONE**

The production area of the Salamini Italiani alla Cacciatora PDO is located in the entire territory of the Friuli Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Umbria, Tuscany, The Marches, Abruzzo, Lazio and Molise regions.



**CONSORTIUM MARK**



The mark is a rectangle, with round corners, green colored with, inside, the outline of the Salamini Italiani alla Cacciatora, which represents, with "CACCIATORE" inscription in the middle, over the depiction of the Italian flag and four yellow little stars.

**NORMATIVE REFERENCES**



Acknowledgement of Denomination: Reg. CE n.1778 dtd 07.09.2001 (issued on GUCE (OJEC) L. 240 dtd 08.09.2001)  
 Acknowledgement of Consortium for the Protection: D.M. 13.01.2005 (G.U. n. 22 dtd 28.01.2005)

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