



ONLY FINE BOVINE MEAT SELECTED AND PREPARED
IN THE BEST TRADITIONAL ITALIAN RECIPES.

READY
IN THE BAG

IL BRASATO AL BAROLO

• With real Barolo wine •

TRADE NAME	LA SELEZIONE DI CASA VERCELLI: IL BRASATO AL BAROLO - WITH REAL BAROLO WINE
ITEM CODE	RPP9790000
INGREDIENTS	Italian beef 88%, Barolo wine 4,4% (contains sulphites), sunflower oil, salt, sauce [water, hydrolyzed vegetable protein, sugar beet syrup, meat broth (beef, water, beef fat), iodized salt (iodized salt and potassium), tomato purée, sugar, dehydrated vegetables (carrots, onion in variable quantities), colza oil, seasoning, natural flavors, 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 the product in the same pack in which it is sold. This type of pack combines vacuum-packed qualities with the convenience of a product ready to be cooked in the oven
NET WEIGHT PER INDIVIDUAL PACKET	Between 800 and 1000 g
INDIVIDUAL PACKETS IN EACH BOX	6
STORAGE INSTRUCTIONS	Keep refrigerated at 0° - 4°C
COOKING INSTRUCTIONS	To be cooked thoroughly before eating
USE BY DATE	28 days
PREPARATION INSTRUCTIONS	Pierce the top of the bag with a fork and then cook the product for 120 min in a conventional preheated oven at 160°C



Italian recipes:
specialities from Italian
culinary tradition



Only first choice
cuts of beef



Easy to prepare
Flavoured product ready
to be cooked in the oven



POT ROAST
WITH REAL BAROLO WINE

Contact us

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