





• A delicate flavour recipe •

SOLO CARNI DI PREGIATI VITELLI NATI, ALLEVATI E SELEZIONATI

/TALIA

TRADE NAME	IL VITELLO DI CASA VERCELLI: THE ROYAL ROAST - A DELICATE FLAVOUR RECIPE
ITEM CODE	RPP9800000
INGREDIENTS	Italian Veal 92%, sauce [vegetable oils (sunflower oil, partially hydrogenated sunflower oil), dehydrated vegetables (carrots, garlic, onion and celery in varying quantities), salt, spices and aromatic herbs (rosemary, parsley in varying quantities), natural butter flavour, yeast extract, antioxidant: E306], natural flavourings. Contains: celery and milk derivatives. May contain traces of mustard and sulphites
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	Between 800 and 1000 g
INDIVIDUAL PACKETS IN EACH BOX	6
STORAGE INSTRUCTIONS	Keep refrigerated 0° to 4°C
COOKING INSTRUCTIONS	To be cooked thoroughly before eating
USE BY DATE	28 days
PREPARATION INSTRUCTIONS	Pierce the bag with a fork and then cook in a conventional pre-heated oven at 175°C for 120 min



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



THE ROYAL ROAST A DELICATE FLAVOUR RECIPE

Contacts

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