



our Specialities
Veal Braised in Barolo Wine

SOLO CARNI DI PREGIATI VITELLI NATI, ALLEVATI E SELEZIONATI

ITALIA

TRADE NAME	IL VITELLO DI CASA VERCELLI: VEAL BRAISED IN BAROLO WINE
ITEM CODE	RPP9820000
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), rapessed 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	Between 800 and 1000 g
INDIVIDUAL PACKETS IN EACH BOX	6
STORAGE INSTRUCTIONS	Keep refrigerated 0° to 4°C
PREPARATION 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 160°C for 120 minutes



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







