

## MORTADELLA BOLOGNA IGP



**CODE** 78700

**COUNTRY OF ORIGIN** Italy, Emilia Romagna

**WEIGHT** 12 kg circa

A Mortadella from the secular tradition

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<b>DESCRIPTION</b>	Pork meat
<b>APPEARANCE</b>	When cut, the slice is velvety and of uniform pink color, with pearly white lardies
<b>TASTE</b>	Sweet and fragrant, with a delicate aroma of garlic and a pleasing contribution to the presence of pistachio, in the version that
<b>OUR SELECTION</b>	Mortadella Santo Villani is an IGP product and all stages of processing are controlled by the Consortium of Mortadella Bologna. It is prepared at the Bologna plant with selected raw materials and does not contain gluten sources, polyphosphates and milk derivatives
<b>CURIOSITY</b>	From an energetic point of view, a mortadella essence has less calories than a pasta dish and the same calories as the spreading cheese. Today, Mortadella Bologna has only 60-70 milligrams of cholesterol per second, just like lighter and dietetic white meat

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