

Bresaola Stella Alpina

— PUNTA D'ANCA —

Bresaola Stella Alpina is a cured beef product made from “Punta d’anca” (top side without the adductor muscle). The Bresaola made from this cut of beef has a compact shape and excellent quality, because it comes from the “noble” muscles of the thigh. It is dry salted for a period of time that varies for each piece,

then the pieces are stuffed into casings, dried and aged in optimal temperature and humidity conditions, in order to obtain the product’s typical organoleptic characteristics.

Ageing methods are based on Salumificio Gianoncelli’s many years of experience.

SENSORIAL CHARACTERISTICS

Red colour, lean meat, tender, delicate and light smell, unique taste.

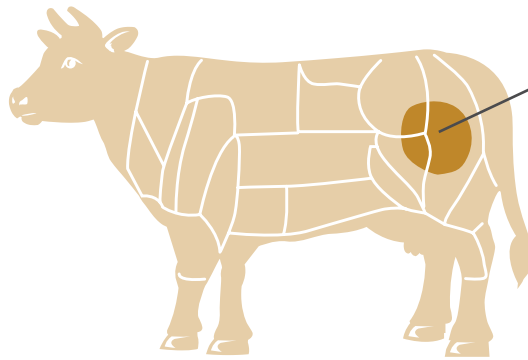
HOW TO SERVE

- Au naturel, to taste its typical flavour
- With butter or rocket and a few drops of lemon
- As desired

Gianoncelli
PASSIONATE ABOUT BRESAOLA SINCE 1967

CUT - PUNTA D'ANCA

To produce Bresaola Gianoncelli we use only the best beef meat.



PUNTA D'ANCA

This is the best cut, as it is the part of the top side without the adductor muscle.

NUTRITIONAL FACTS

ENERGY VALUES

680
kJ

161
kcal

FAT

1,9
g

SATURATED FAT

0,7
g

CARBOHYDRATES

0,8
g

SUGARS

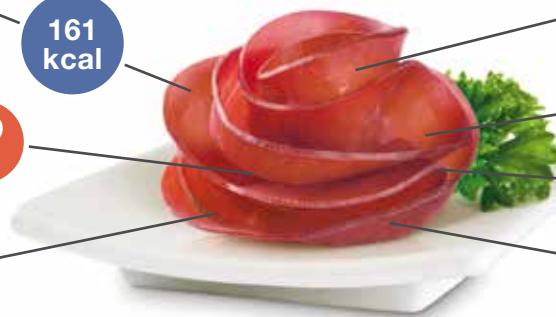
0,7
g

PROTEIN

35
g

SALT

3,3
g



Average values for 100g of product.

STORAGE

- Store the vacuum packed product at a temperature between +2 and +4°C
 - Store the natural product, with or without netting, below 14 °C
 - Once opened store below 8 °C

WEIGHT AND PACKAGING

WHOLE VACUUM PACKED

WEIGHT	PACKAGING	
3,00 - 4,00 kg	SMALL 2 PC	LARGE 5 PC

HALF VACUUM PACKED

WEIGHT	PACKAGING	
1,50 - 2,00 kg	SMALL 4 PC	LARGE 10 PC

STANDARD PACKAGING



WHOLE VACUUM
PACKED



HALF VACUUM
PACKED

Salumificio Gianoncelli s.r.l.

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