

✦ MEAT QUALITY

Valle Spluga meat is characterised by its:

✦ **Delicacy**

✦ **Fine taste**

✦ **Tenderness**

They are high in nutrients, easily digested and suitable for both cooking quickly and elaborate gastronomic cuisine, thanks also to its capacity to absorb the finest flavours such as mountain thyme, coriander and lots of other delicate herbs for cuisine in which taste and lightness are important.

Nutritional Value

Based on 100g of raw product

Protein: 21%

Total lipids: 7%

Energy: 147 kCal

Digestibility

Measured "in vitro", according to clorohydropepsic methods:

98%

Values of cooked product

It isn't always easy to transfer the nutritional data of the raw product to the cooked product. Therefore, we also quote the values based on a 500g Galletto, cooked on the grill without any additional condiments or salt. This Galletto has the following average nutritional values:

Protein: 60 g

Energy: 380 kCal

Sodium: 0,3 g

Cholesterol: 0,3 g

Looking to the safety side, we are pleased to inform our Customers that every "**Galletto**" carries

the code of the rearing centre

the lot number, which assures full traceability of the production

the European stamp of our sloughtering plant which assures the product has been inspected by the public Vet.

All our **Gallettos** are reared among the alpine Valleys in province of Sondrio and surroundings.

Clean air and mountain water are free!

Valle Spluga S.p.A.

Via al Piano, 16 - 23020 Gordona - (SO) Italy

Tel. +39 0343 69111 - Fax +39 0343 42691

www.vallespluga.it email: info@vallespluga.it