



- All hand made and crafted.
- Made with free-range Premium Australian Pork
- Naturally cured up to 12 months.
- Flat Pancetta is pork belly that has been salted, cured and dried. This process takes about 3 months. Very popular to add to pasta. Also, available thinly sliced for your convenience.
- Pancetta Rotolata is a rolled pork belly, carefully seasoned with herb and spices, and unsmoked to preserve the natural flavour.



Flat Pancetta
1-2kg R/W x 5 - QS04



Pancetta Rotolata
2kg - 3kg x 3 - QS04A



Flat Pancetta Sliced
1kg x 5 - QS04B



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