



CINTA SENESE, A SPECIAL MEAT

The wild and semi wild breeding of the Cinta Senese combined with Tuscany's nature makethis a uniquely delightful meat and lard –and much in demand internationally. The meat of the Cinta Senese sets itself apart for its excellent organoleptic qualities, the more intense color compared with other pigs' meat, plenty of marbling all over the meat, low loss of liquids when cooking. Transformed into cold cuts and cured meats, the products distinguish themselves tastewise for being a true Tuscan delicacy par excellence. A study by the Life Science Department of the University of Siena together with Serge-Genomics, has delivered, in May of 2015, a study about the genetic traceability of the Cinta Senese. Tracing the meat by means of molecular analysis is one further guarantee to the consumer and ensures the authenticity of the information on the product's label.

The adult Cinta Senese is butchered when it has reached about 140 Kg (about 310 lbs). The meat is transformed into cold cuts and sausages of the Tuscan tradition: Salame Toscano, Salame di Cinta Senese, Sausages, Prosciutto, Buristo, Spalla Salata, Pancetta, Capocollo – and also used as fresh meat: sirloin.

The abundant shoulders' fat is used to produce the salted lard. The young Cinta Senese, weighing 40-60 Kg / 89-133 lbs) is traditionally cooked whole in wood-ovens and spiced to become "Porchetta".

The peculiar wild-breeding conditions and nutrition very positively affect the flavor and juiciness of the meat, which also has best dietary properties for its concentration of unsaturated fats, Omega 3 in particular (which diminish the fat in our blood) and Omega 6 (for anti thrombosis action). Compared with lard from other pigs this lard is richer in oleic acid, which keeps cholesterol away, and it is richer in polysaturated fatty acids. Fat made of cells that are bigger and more watery is less thick and more fluid, hence more pleasant to the palate; its greater fluidity, which is due to greater insaturation, allows for a more rapid absorption of the spices used in the preparation of the cold cuts it produces –simply making them more delightful.