



Some tricks to conserve D'Oswaldo products properly

- Store in the refrigerator at a temperature ranging from 0 to 7°C
- It is important to make sure that the package is sealed and tight, and not exposed to the air (sometimes accident falls can cause damages to the package)
- In case of damaged package, take the piece out of the pack and seal it again in a new bag or let consume

How to store and preserve the pieces of products



If you have a vacuum packing machine:

- Store in the refrigerator at a temperature ranging from 0 to 7°C
- Before slicing, remove the rind and the suet, but only the strictly necessary
- Vacuum seal it again



If you don't have a vacuum packing machine:

- Store in the refrigerator at a temperature ranging from 0 to 7°C
- Before slicing, remove the rind and the suet, but only the strictly necessary
- Don't wrap the piece in plastic bag/film (it may cause mold growth if not vacuum packed)
- Put the piece in a paper bag for bread, which is breathable, tasteless, odorless and an alimentary use product
- As an alternative, you can use a damp cotton or linen cloth, provided it has only been washed with water to avoid it absorbing the detergent's scent.

How to store and preserve whole products (not vacuum packed)

Store the whole product (not vacuum packed) in a cool and dry place, far from direct sunlight or heat sources.