



Goose on the loose

Award Winning Premium
Australian Salami



AVAILABLE ONLINE
gooseontheloose.com



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Storage Recommendations

Your salami has been traditionally dry cured using methods no different to those practiced over the centuries, time (and a little modern day temperature control) resulting in a product that we proudly describe as absolute premium-there is no better salami.

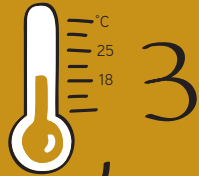


Once opened, throw packaging into the recycling and place your salami into a cotton bag or wrap it in a tea towel, brown paper bag or loose baking paper.

NOTE: Avoid paper towel, do not use cling wrap and do not freeze.

Opened or unopened, the ideal temperature to store your salami is 18 C. So unless it is a hot day, you don't have to refrigerate.

TIP: Treat your salami like a good red wine and keep it cool on a hot summer day in a wine fridge if you have one.



If stored correctly, your salami is good to enjoy for up to 12 months.

TIP: To ensure a longer shelf life, try to keep your salami in a safe place away from hungry friends and family.

