

Ean 13: 2945950

Product code	Primary Packaging	Ean 128	Intrastat
CP001	Loose	98016625001280	0210198120
CPV01	Half vacuum packed	98016625001297	0210198120

Commercial Characteristics

Weight	Around 1.2 kg		
Dimensions	Height: 30 cm	Diameter: 15 cm	

Labelling

Ingredients (EN)	Pork meat, salt, sugars (dextrose, saccharose), spices, natural aromas Antioxidant: E300. Preservatives: E252, E250	
Ingrediënten (NL)	Varkensvlees, zout, suiker (dextrose, saccharose), specerijen, natuurlijke aromas. Antioxidant: E300. Bewaarmiddelen: E252, E250.	
Ingrédients (FR)	Chair de porc, sel, sucres (dextrose, saccharose), épices, Arômes naturels. Antioxydant: E300. Agents de conservation: E252, E250	
Zutaten (DE)	Schweinefleisch, Salz, Zucker (Dextrose, Saccharose) Gewürze, natürliche Aromen. Antioxidanzmittel: E300. Konservierungsmittel: E252, E250.	
Shelf life	6 months	
Preservation temperature	In a cool place	
Allergen	Rif. Attachment 2, EU regulation 1169/2011	
Ogm	absent..Rif. Reg.1829/2003/CE e 1830/2003/CE	

Traceability/Lot: article code/XX date of production expressed in DAY/MONTH/YEAR: Lot: XXDDMMYY

Packaging

Code	Pieces for box	Boxes for layer	Layers for pallet
CP001-CPV01	4	6	6

Productive process

Cut meat: pork shoulder blade from pigs which are born, raised and slaughtered in Tuscany, we use only fresh meat.

After trimming cut meat, it is prepared by salting spreading on the surface of sea salt, black pepper and fresh garlic for about fifteen days, followed by desalting, flavored with spices (black pepper, fennel, garlic), wrapped with yellow vegetal paper externally. After that they stay for a month in a cell with a temperature less than 10°C, then they are stewed for 6 days; the temperature of the first day is 20°C and reach 14° C the 6th day; humidity starts from 60-65 % and reach 78-80 % the 6th day. Then starts the maturation period at the temperature of 13°-14° C and humidity 75-80% at least for two months, until the moment of the right commercial maturity

Organoleptic characteristics

At the moment of sell the product doesn't present mould on the surface as it is protected by the vegetable paper.

When you cut the product has a deep red colour with streaks of white-rose fat.

Soft to chew

Intended use

Daily consumer good;

Business recognition and certification

CE marking	IT 09 35 CE
Business certifications	Registration number
BRC	P2425
IFS	P2424

Microbiological data

Microbiological data	Parameters	Measure	Values
	E. Coli	U.F.C./gr	< 500
	Stafilococchi Coag. Pos.	U.F.C./gr	< 100
	Salmonella spp.	in 25 gr	ABSENT
	Listeria monocytogenes	in 25 gr	ABSENT

Nutritional values

Average Nutritional values for 100 gr of product	Kcal: 357	Kj: 1485
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Parameters	Unit of measure	Values
Fat	g/100g	25
Saturated fatty acid	g/100g	11
Carboidrat	g/100g	0
Of which Sugars	g/100g	0
Proteines	g/100g	32
Salt	g/100g	4.5

Allergen list

Dichiarazione allergeni	Presente	Possible presence	Absent
1. Cereals containing gluten			X
2. Crustaceans and products based on shellfish			X
3. Eggs and by-products			X
4. Fish and products based on fish			X
5. Peanuts and peanut-based products			X
6. Soy and soy-based products			X
7. Milk and dairy products (lactose included)			X
8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products			X
9. Celery and products based on celery			X
10. Mustard and mustard-based products			X
11. Sesame seeds and sesame seeds-based products			X
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg			X
13. Lupine and lupine-based products			X
14. Molluscs and products based on molluscs			X