

DATA SHEET  
Salamino al Barolo



### General data

<b>Invoice name</b>	<b>SALAME AL BAROLO 240g-ct12pz</b>
<b>Product code</b>	047063
<b>Customs description</b>	16010091



### Product description

**Ingredients** Pork, Barolo wine 3%, salt, dextrose, sugar, spices, natural flavours, antioxidant (sodium ascorbate), preservative (sodium nitrite).

**Quality characteristics** Choice pork and natural flavors, with added Barolo wine DOCG.  
**FLAVOUR:** the fragrance of the Barolo wine gives the salami a distinctive aroma and taste, without detracting from the delicious flavour of the meat.

### Medium technical charact.

<b>Pack</b>	loose
<b>Recommended storage temperature</b>	in a cool place
<b>Curing</b>	at least 24 days
<b>Mincing</b>	medium-fine

### Organoleptic characteristics

<b>External appearance</b>	cylindrical
<b>Flavour</b>	tasty with after-taste of Barolo wine
<b>Aroma</b>	delicate Barolo wine flavour
<b>Colour</b>	brownish red with pearly white fat pieces
<b>Gut</b>	non-edible natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
0,24 kg	6 cm				120 days from packaging

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**Palletisation****Packaging**

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
12	10	120	12	0,135X0,205X0,355	8002974036469

**Chemical parameters****Microbiological parameters**

Parameter	Average values per 100 g of product
Energy Value (kJ)	1512
Energy Value (kcal)	364
Fat (g)	28
Saturates (g)	11
Carbohydrate (g)	1,0
Sugars (g)	1,0
Protein (g)	27
Salt (g)	4,0
Moisture(g)	38
Aw	0,91
pH	5,4

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	> 10 <sup>7</sup>
E. Coli cfu/g	< 10 <sup>2</sup>
Faecal Coliforms cfu/g	< 10 <sup>2</sup>
Staphylococcus aureus cfu/g	< 10 <sup>2</sup>
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Reg. CE 2073/2005

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**Allergens**

<b>Substance</b>	<b>Present</b>
Gluten-containing cereals (e.g. wheat, rye, barley, oats, spelt, kamut or hybrid strains of the above) and cereal products	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	NO
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof	NO
Celery and celery products	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

**Legal requirements**

<b>HACCP</b>	Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments
<b>Traceability</b>	Compliant with Reg. EC no. 178/2002 and subsequent amendments
<b>GMO</b>	To the best of our current knowledge the product: - is non-GMO - is not derived from GMOs - does not contain GMO-derived material (Reg. EC 1829/2003 and Reg. EC 1830/2003)
<b>Packs</b>	All packaging materials used comply with the requirements of Reg. EC n. 2023/2006, Reg. EC n. 2081/92 and Reg. EC n. 10/2011.
<b>Labelling</b>	In compliance with Reg. EC no. 1169/2011.
<b>Remark</b>	Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.
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