

DATA SHEET

'Nduja salami



General data

Invoice name	'NDUJA SV 400g -ct4pz
Product code	061003
Customs description	16010091



Product description

Ingredients Pork fat 42%, pork meat 30%, hot pepper 25%, salt 3%.

Quality characteristics Produced according to the time-honoured recipe, using only Italian pork and chilli (3/4 sweet and 1/4 spicy). The mix of ingredients is then packed into natural casings and trussed by hand. Lastly, the drying and curing stages continue for at least 40 days.

FLAVOUR: tender, melt-in-your-mouth meat, paired with the aroma and lingering flavour of the chilli pepper, offer a pleasant spiciness.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	4°/6°C
Curing	45 days

Organoleptic characteristics

External appearance	cylindrical ovalized, hand-tied
Flavour	pleasantly spicy
Aroma	strong
Colour	intense red
Gut	natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
400 g					12 months 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
25	8	200	4	0,12X0,15X0,225	8002974032034

Chemical parameters

Microbiological parameters

Parameter	Average values per 100 g of product
Moisture(g)	
Fat (g)	51
Saturates (g)	24
Protein (g)	22
Carbohydrate (g)	0.8
Sugars (g)	0
Salt (g)	2,7
Energy Value (kcal)	553
Energy Value (kJ)	2287
Aw	0,9
pH	4,8

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	
E. Coli cfu/g	< 10 ²
Faecal Coliforms cfu/g	
Staphylococcus aureus cfu/g	< 10 ²
Salmonella spp. in 25 g	Absent
Listeria Monocytogenes ufc/g	<10

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Allergens

Substance	Present
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

HACCP
Traceability
GMO

Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments

Compliant with Reg. EC no. 178/2002 and subsequent amendments

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)

Packs

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.

Labelling

In compliance with Reg. EC no. 1169/2011.

Remark

Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.

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