

DATA SHEET
Coppa stagionata affettata

**General data**

Invoice name	AFFETTATO COPPA MALETTIx110g-ct10pz
Product code	660125
GTIN piece (fixed weight)	8002772009948
Customs description	02101981

**Product description**

Ingredients Pork, salt, dextrose, spices, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).

Quality characteristics Coppa from select cuts of pork, made the traditional way. The flavour is sweet but has great personality.

Medium technical charact.

Pack	protective atmosphere
Recommended storage temperature	1°C / 4°C
Curing	at least 70 days

Organoleptic characteristics

External appearance	shingled slices
Flavour	sweet, slightly spicy
Aroma	delicate, slightly spicy
Colour	lean ruby red, fat pinkish-white

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
110 gr		cm 2	cm 21,9	cm 25,9	90 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
7	16	112

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
10	0,103X0,234X0,534	8002772009825

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1507
Energy Value (kcal)	363
Fat (g)	29
Saturates (g)	12
Carbohydrate (g)	<0,5
Sugars (g)	<0,5
Protein (g)	25
Salt (g)	3,3
Moisture(g)	45
Aw	0,91
pH	5,6

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	5*10^6
E. Coli cfu/g	< 10^2
Faecal Coliforms cfu/g	< 10^2
Staphylococcus aureus cfu/g	< 10^2
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Reg. CE 2073/2005

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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.

Address
MALETTI 1867 SRL

Via della Repubblica, 3- 41051 Castelnuovo Rangone - Modena - Italia

Tel. +39.059.539911 - Fax +39.059.537158

info@maletti1867.it - www.maletti1867.it

CF/P.IVA: 02855080368