

DATA SHEET

MORTADELLA BOLOGNA IGP DUCALE

**General data**

Invoice name	AFFETTATO MORTADELLA IGP DUCALE MALETTI x130g-ct10p
Product code	600227
GTIN piece (fixed weight)	8002772010029
Customs description	16010099

**Product description**

Ingredients	Pork, pork tripe, salt, sucrose, spices, natural flavours, antioxidant (sodium ascorbate), preservative (sodium nitrite).
Quality characteristics	QUALITY: Mortadella made in Bologna to the traditional recipe, in accordance with the PGI regulations. With choice fresh pure pork shoulder and lean meat and traditional fat pieces. FLAVOUR: Tasty but light

Medium technical charact.

Pack	protective atmosphere
Recommended storage temperature	1°C / 4°C
Cooking	70°

Organoleptic characteristics

External appearance	shingled slices
Flavour	delicate but tasty thanks to light garlic seasoning
Aroma	delicate, characteristic
Colour	Characteristically uniform bright pink with pearly fat pieces

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Average weight	Diameter	Height	Width	Length	Standard minimum durability date
130 gr		cm 2	cm 21	cm 25,5	39 days from packaging

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
7	14	98	10	0,103X0,234X0,534	8002772009900

Chemical parameters

Microbiological parameters

Parameter	Average values per 100 g of product	Parameters	Average values
Energy Value (kJ)	1189	Total Mesophilic Bacteria Loads cfu/g	< 5*10^3
Energy Value (kcal)	287	E. Coli cfu/g	< 10^2
Fat (g)	25	Faecal Coliforms cfu/g	< 10^2
Saturates (g)	10	Staphylococcus aureus cfu/g	< 10^2
Carbohydrate (g)	< 0,5	Salmonella spp. in 25 g	Absent
Sugars (g)	< 0,5	Listeria monocytogenes in 25 g	Absent
Protein (g)	15		
Salt (g)	2,4		
Moisture(g)	55		
Aw	0,962		
pH	6,3		

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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	May contain traces of pistachos
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**

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

Traceability

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

GMO

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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