

DATA SHEET

Mortadella Bologna PGI La Festa

**General data**

Invoice name	MORT.BO IGP FESTA CIL PISTAC-meta'-x6 kg-ct2pz
Product code	305028
Customs description	16010099

**Product description**

Ingredients Pork, pork tripe, salt, sugar, pistachio nuts (0.3%), spices, natural flavours, antioxidant (sodium ascorbate), preservative (sodium nitrite).

Quality characteristics Tasty, flavoursome PGI mortadella. Made at the Villani facility in Bologna in compliance with the Mortadella Bologna Consortium regulations. La Festa is made from fresh shoulder and lean pork and traditional fat pieces.

FLAVOUR: the flavour is typical of the Emilia region, with an irresistible, strong fragrance for a truly delicious combination.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	1°C / 4°C
Cooking	70°C

Organoleptic characteristics

External appearance	cylindrical shape
Flavour	delicate but tasty thanks to light garlic seasoning
Aroma	delicate, characteristic
Colour	uniform pink with pearly white diced fat
Gut	non-edible artificial

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
3 kg	14,5 cm			21,5 cm	120 days from packaging

DATA SHEET

Mortadella Bologna PGI La Festa

Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
8	5	40

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
2	0,21X0,31X0,31	8002974019660

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1189
Energy Value (kcal)	287
Fat (g)	25
Saturates (g)	10
Carbohydrate (g)	< 0,5
Sugars (g)	< 0,5
Protein (g)	15
Salt (g)	2,4
Moisture(g)	55
Aw	0,962
pH	6,3

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	< 5*10^3
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	Absent

DATA SHEET

Mortadella Bologna PGI La Festa

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	SI
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
VILLANI S.P.A.

Via Eugenio Zanasi, 24 - 41051 Castelnovo Rangone - Modena - Italia

Tel. +39.059.534411 - Fax +39.059.534495

info@villanisalumi.it - www.villanisalumi.it

C.F./P.IVA 00772580361