

DATA SHEET
Speck



General data

Invoice name	SPECK SV 5kg metà-ct2pz
Product code	025002
Customs description	02101981



Product description

Ingredients Pork, salt, dextrose, spices, spices extract, preservative (sodium nitrite).
Quality characteristics Pork leg deboned and processed according to tradition. Salted with traditional ingredients including pimento and juniper. The process is completed by light smoking.
FLAVOUR: sweet and tasty, with smoky after-taste.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	4/7°C
Curing	at least 150 days

Organoleptic characteristics

External appearance	semi-regular rectangle with dark surfaces
Flavour	delicately smoky
Aroma	spicy and smoky
Colour	lean dark ruby red marbled with white fat

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
5 kg (cut in half)		8 cm	27 cm	17 cm	180 days from packaging

DATA SHEET

Speck

Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
8	10	80

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
2	0,125X0,3X0,39	8002974000705

Chemical parameters

Parameter	Average values per 100 g of product
Fat (g)	17,4
Saturates (g)	6,7
Protein (g)	32,9
Carbohydrate (g)	0,6
Sugars (g)	<0,5
Salt (g)	4,5
Energy Value (kcal)	290
Energy Value (kJ)	1214
Aw	<0,95

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	5*10^8
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

DATA SHEET

Speck

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**VILLANI S.P.A.**

Via Eugenio Zanesi, 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