

DATA SHEET
Finocchiona PGI Salami

**General data**

Invoice name	FINOCCHIONA IGP 2,6Kg-ct1pz
Product code	067000
Customs description	16010091

**Product description**

Ingredients	Pork, salt, dextrose, sucrose, broken pepper, ground pepper, wild fennel seeds, garlic, antioxidant (ascorbic acid), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	QUALITY: choice Italian pork from pigs born and raised in Tuscany. Produced in accordance with the Consortium Finocchiona PGI regulations. SPICES AND FLAVOURINGS: wild fennel, pepper and garlic. FLAVOUR: soft on the palate and with a very distinctive, tasty flavour thanks to the wild fennel seeds.

Medium technical charact.

Pack	loose
Recommended storage temperature	in a cool place
Curing	45 days
Mincing	medium

Organoleptic characteristics

External appearance	irregular bent cylindrical
Flavour	tasty with after-taste of wild fennel
Aroma	spicy
Colour	lean dark pink with pearly white fat pieces
Gut	artificial

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
2,6 kg	12 cm	38 cm			150 days from packaging

DATA SHEET

Finocchiona PGI Salami

Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
12	10	120

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
1	0,14X0,2X0,4	8002974021090

Chemical parameters

Parameter	Average values per 100 g of product
Moisture(g)	43
Fat (g)	29
Saturates (g)	12
Protein (g)	20
Carbohydrate (g)	0
Sugars (g)	0
Salt (g)	4
Energy Value (kcal)	342
Energy Value (kJ)	1419
Aw	0,92
pH	5,2

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	> 10^7
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

Finocchiona PGI Salami

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 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