

DATA SHEET

Coppa Stagionata



General data

Invoice name	COPPA STAGIONATA x 1,4 kg metà - ct8pz COPPA 1/2 SOUS VIDE
Product code	033003
Customs description	02101981



Product description

Ingredients	Pork, salt, dextrose, spices, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	Choice, lean Italian pork collar. After salting, the coppa is stuffed into casings and aged for at least 65 days. Sweet and tasty.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	maximum 8°C
Curing	at least 65 days

Organoleptic characteristics

External appearance	whole or half irregular, short cylinder
Flavour	sweet, slightly spicy
Aroma	delicate, slightly spicy
Colour	lean ruby red, fat pinkish-white
Gut	artificial

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
0,7 kg	10 cm				150 days from packaging

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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	12	84	8	0,14X0,24X0,525	8002974000828

Chemical parameters

Microbiological 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

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	10 ⁶ -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

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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
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