

## DATA SHEET

## Rolled pancetta without rind - lean

**General data**

<b>Invoice name</b>	<b>PANC.ARROTOL.S/C MAGRA</b> metà S.V. - ct 4 pz
<b>Product code</b>	403004
<b>Customs description</b>	02101219

**Product description**

**Ingredients** Pork, salt, dextrose, spices, antioxidant (sodium ascorbate), preservative (sodium nitrite).

**Quality characteristics** Made from choice Italian pork belly. Both the "lean" and the "derinded" types undergo a process comprising trimming, squaring, salting with sea-salt, standing, tying and casing, drying and curing. Lean: made from derinded pork belly, opened out and with all the fat trimmed off. Derinded: made from derinded pork belly with a little of the fat trimmed off.

**FLAVOUR:** tasty and traditional.

**Medium technical charact.**

<b>Pack</b>	vacuum-packed
<b>Recommended storage temperature</b>	max 8°C
<b>Curing</b>	at least 40 days

**Organoleptic characteristics**

<b>External appearance</b>	cylindrical shape (half)
<b>Flavour</b>	sweet and tasty
<b>Aroma</b>	delicate
<b>Colour</b>	lean ruby red marbled with pearly white fat

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
3 kg (cut in half)	11 cm				150 days from packaging

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**Rolled pancetta without rind - lean****Palletisation****Packaging**

<b>Number of packs per layer</b>	<b>Number of layers</b>	<b>Number of packs per pallet</b>	<b>Number of pieces per pack</b>	<b>Pack size (Height X Width X Length) metres</b>	<b>Pack GTIN</b>
7	12	84	4	0,14X0,24X0,525	8002974016010

**Chemical parameters****Microbiological parameters**

<b>Parameter</b>	<b>Average values per 100 g of product</b>
Energy Value (kJ)	1513
Energy Value (kcal)	365
Fat (g)	31
Saturates (g)	12
Carbohydrate (g)	< 0,5
Sugars (g)	< 0,5
Protein (g)	21
Salt (g)	3,0
Moisture(g)	46
Aw	0,92
pH	5,6

<b>Parameters</b>	<b>Average values</b>
Total Mesophilic Bacteria Loads cfu/g	5 x 10 <sup>6</sup>
E. Coli cfu/g	< 10 <sup>2</sup>
Faecal Coliforms cfu/g	< 10 <sup>2</sup>
Staphylococcus aureus cfu/g	< 10 <sup>2</sup>
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Reg. CE 2073/2005

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**Rolled pancetta without rind - lean****Allergens**

<b>Substance</b>	<b>Present</b>
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.**

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