

DATA SHEET  
**Bresaola della Valtellina**



## **General data**

<b>Invoice name</b>	<b>BRESAOLA PA IGP SV 3,5kg-ct2pz</b>
<b>Product code</b>	036001
<b>Customs description</b>	02102090



## **Product description**

- Ingredients** Beef, salt, dextrose, natural flavours, preservatives (sodium nitrite, potassium nitrate).
- Quality characteristics** Made from the best beef leg cuts, topside selected by weight. The very best quality for this product. Trimmed to its distinctive shape, it is salted with sea-salt, left to stand and placed in a Naturin casing. Produced in accordance with the Bresaola della Valtellina PGI regulations.
- FLAVOUR:** delicate and slightly aromatic. A cured meat rich in nutrients and with very little fat, with a wealth of proteins, iron, mineral salts and vitamins, easily digestible and ideal for those seeking a light yet flavoursome food.

## **Medium technical charact.**

<b>Pack</b>	vacuum-packed
<b>Recommended storage temperature</b>	+2°C / +7°C
<b>Curing</b>	at least 28 days

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
3,5 kg	13 cm				90 days from packaging

## **Organoleptic characteristics**

<b>External appearance</b>	cylindrical tending to oval
<b>Flavour</b>	delicate, characteristic
<b>Aroma</b>	delicate
<b>Colour</b>	dark red

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
8	8	64

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
2	0,123X0,287X0,392	8002974000934

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	661
Energy Value (kcal)	156
Moisture(g)	60
Fat (g)	2,7
Saturates (g)	0,7
Protein (g)	33
Carbohydrate (g)	<1,0
Sugars (g)	<1,0
Salt (g)	3,8
Aw	0,94
pH	5,7

Microbiological parameters

Parameters	Average values
Bacillus Cereus cfu/g	< 10^2
E. Coli cfu/g	< 10
Faecal Coliforms cfu/g	< 10
Staphylococcus aureus cfu/g	< 10^2
Sulphite-Reducing Clostridia cfu/g	< 10
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Absent

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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