

DATA SHEET

Gran Coppata



General data

Invoice name	GRANCOPPATA SV 5kgmetà-ct2pz
Product code	414001
Customs description	02101219



Product description

Ingredients	Pork, salt, dextrose, spices, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	Two derinded pork bellies with the fat trimmed off are wrapped around a pork collar. The cuts of meat, 100% Italian, are left to stand for about a fortnight, assembled, hand-stitched and tied, and wrapped in vegetable paper with natural bladder casing at the ends to protect them during the medium-long curing process. The resulting product is very striking in appearance, producing large-diameter slices. Gran Coppata has an excellent yield. Seasoned with garlic, juniper and fennel. The flavour is strong and distinctive.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	max 8°C
Curing	at least 60 days

Organoleptic characteristics

External appearance	cylindrical shape (half)
Flavour	sweet and tasty
Aroma	strong, spicy
Colour	lean pinkish red, marbled with streaks of pearly white fat

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
2,5 kg	14 cm			37 cm	150 days from packaging

DATA SHEET
Gran Coppata

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
15	7	105	2	0,18X0,16X0,4	8002974016195

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Moisture(g)	45
Fat (g)	25
Saturates (g)	10
Protein (g)	23
Carbohydrate (g)	0,5
Sugars (g)	0,5
Salt (g)	4,5
Energy Value (kcal)	319
Energy Value (kJ)	1325
Aw	0,95
pH	5,8

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

DATA SHEET

Gran Coppata

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