

DATA SHEET
Porchetta



General data

Invoice name	PORCHETTA AL FORNO 5kg-ct1pz
Product code	295006
Customs description	16024919



Product description

Ingredients	Pork, salt, sucrose, dextrose, potatoes starch, spices, natural flavours, flavourings, stabilizer (carrageenan), flavour enhancer (monosodium glutamate), antioxidants (sodium ascorbate, trisodium citrate), preservative (sodium nitrite).
Quality characteristics	Selected pork, a whole anatomical part consisting of loin and pancetta, seasoned with salt, pepper and rosemary. Once rolled up, it is tied by hand and cooked first in the oven and then on the grill to brown the external rind, resulting in the product being crunchy on the outside and soft and fragrant inside.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	1°C / 4°C
Cooking	70°C

Organoleptic characteristics

External appearance	cylindrical with lightly roast surface
Flavour	tasty and slightly spicy
Aroma	delicately spicy
Colour	uniform pinkish, surrounded with streaks of pearly white fat on the outside

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
5 kg	18 cm			30 cm	180 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
12	5	60

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
1	0,21X0,31X0,31	8002974014719

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1180
Energy Value (kcal)	285
Fat (g)	25
Saturates (g)	10
Carbohydrate (g)	1,0
Sugars (g)	1,0
Protein (g)	14
Salt (g)	1,7
Moisture(g)	57
Aw	0,968
pH	6

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	< 5*10^3
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	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