

DATA SHEET

Stofelotto salami



General data

Invoice name	SAL.STOFELOTTO x 2,5 kg - ct 2 pz STOFELOTTO
Product code	098002
Customs description	16010091



Product description

Ingredients	Pork, salt, dextrose, sucrose, spices, natural flavours, wine, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	QUALITY: choice pure pork. SPICES AND FLAVOURINGS: white wine and garlic. FLAVOUR: strong, characteristic of Ferrara salami, with a special fresh garlic fragrance.

Medium technical charact.

Pack	loose
Recommended storage temperature	in a cool place
Curing	52 days
Mincing	large

Organoleptic characteristics

External appearance	cylindrical, semi-regular
Flavour	after-taste of garlic
Aroma	characteristic of garlic
Colour	uniform, lean ruby red with pearly white fat
Gut	natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
2,5 kg	12 cm			40 cm	150 days from packaging

DATA SHEET

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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	2	0,14X0,24X0,525	8002974034892

Chemical parameters

Microbiological parameters

Parameter	Average values per 100 g of product
Moisture(g)	47
Fat (g)	23
Saturates (g)	9,2
Protein (g)	24
Carbohydrate (g)	1
Sugars (g)	1
Salt (g)	3,3
Energy Value (kcal)	307
Energy Value (kJ)	1276
Aw	0,93
pH	5,3

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	> 10 ⁷
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.

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