



RIGAMONTI SALUMIFICIO S.P.A. A SOCIO UNICO – SOCIETÀ SOGGETTA A DIREZIONE E COORDINAMENTO DI JBS SA
AZIENDA CON CERTIFICAZIONE AMBIENTALE UNI EN ISO 14001:2004 E QUALITÀ BRC – IFS
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PRODUCT TECHNICAL FEATURES

SPECK 1/2 S.V.

Description :
Smoked and matured pork product, obtained from pig haunches;

code
EAN code (variable weight product)

360020

/

Unit of measure
Weight

Kg.

2,8 Kg (da Kg 2,500 a Kg 3,000)

Packaging

packaging conditions
first wrapping
packaging
packaging dimensions
minimum packaging, pieces
cardboards per pallet
cardboards per layer
layers

undervacuum

thermoshrinking wrap

american-type corrugated cardboard

mm 392 x 287 x 182

4

56

8

7

Storage conditions

temperature
Minimum preservation term (MPT)
Approx. Residual life (in sealed and properly
preserved package)

+ 3 / + 6 °C

120 days

105 days

PRODUCTION PLANT, EC n.

San Candido

IT 675 L

INGREDIENTS

pork
salt
spices
aromatic herbs
antioxidant: E301
preservatives: E250; natural smoke

ORGANOLEPTIC FEATURES

| | |
|------------------|---------------------------------------|
| consistence | firm, soft when cut |
| aspect, when cut | compact and without splits |
| colour | lean meat: pinkish red; fat: white |
| scent | aromatic |
| taste | sweet, with a light smoked aftertaste |

NUTRITION DECLARATION (Average nutritional value for 100g)

| | |
|--------|------|
| kcal | 294 |
| kJoule | 1225 |

| | | |
|--------------------|---|------|
| fats | g | 20,0 |
| of which saturated | g | 8,0 |
| carbohydrates | g | 0,5 |
| of which sugars | g | 0,5 |
| proteins | g | 28 |
| salt (NaCl) | g | 4,2 |

CHEMICAL FEATURES (approximate values)

| | | |
|---------------|---|------|
| moisture | % | 49,0 |
| proteins | % | 28 |
| carbohydrates | % | 0,5 |
| fats | % | 20,0 |
| NaCl | % | 4,2 |
| ashes | % | 5,5 |

| | |
|---------|------|
| aw | 0,96 |
| glutine | n.r. |

| | | |
|------------------------------|-------|-------------------|
| nitriti (NaNO ₂) | mg/Kg | within law limits |
| nitriti (KNO ₃) | mg/Kg | within law limits |

Note to the chemical-physical features:

1. The peculiarity of the product (cured and matured meat product obtained from the whole muscle) does not allow to express strict chemical standards, but only values of reference to be considered as approximate.
2. Data concerning chemical-physical features are related to analyses carried out on portions of a whole product.

MICROBIOLOGICAL FEATURES

| | | |
|-------------------|-------|--|
| Cbt Mesofila | ufc/g | ≤ 10 ⁸ (included lactic ones) |
| Lactobacillus | ufc/g | ≤ 10 ⁸ (average values) |
| Coliforms | ufc/g | < 10 ² |
| E.Coli | ufc/g | < 30 |
| Staphyloc.CP | ufc/g | < 30 |
| Salmonella spp | ufc/g | absent in 25 g. |
| Listeria Monocyt. | ufc/g | absent in 25 g. |

Note to the microbiological characteristics: average data on the basis of analyses carried out within the company HACCP plan.

ALLERGENS TABLE

| ANALYTICAL PARAMETER | PRESENCE/absence | cross contamination risk (YES/no) |
|---|------------------|-----------------------------------|
| Cereals containing gluten | absence | no |
| Crustaceans and products thereof | absence | no |
| Eggs and products thereof | absence | no |
| Fish and products thereof | absence | no |
| Peanuts and products thereof | absence | no |
| Soybeans and products thereof | absence | no |
| Milk and products thereof (including lactose) | absence | no |
| Nuts | absence | no |
| Celery and products thereof | absence | no |
| Mustard and products thereof | absence | no |
| Sesame seeds and products thereof | absence | no |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ . | absence | no |
| Lupin and products thereof | absence | no |
| Molluscs and products thereof | absence | no |