| BERNARDINI GASTONE | | TECHNICAL SHEET | VIA L | DINI GASTONE S.R.L. AVORIA 83/85 PINA -LORENZANA (PI) ITALIA | VERSION | 01/01 |
|-------------------------------|----------------------------------------------------------|---------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------|--------------|
| | | | | | DATE | 30/01/2020 |
| PRODUCT DESCRIPTION | | | EAN CODE 295010 PRODUCT PHOTO | | | |
| BOAR MORTA | DELLA W | ITH TRUFFLE | | PROL | DUCIPHUIU | |
| ITEM NUMBER | | S108T | _ | and the second se | AT | |
| TYPE OF PRODUCT | С | COOKED COLDCUT | | | | |
| PRIMARY INGREDIENT Boar Meat | | | | | | |
| ORIGIN PRIMARY INGREDIENT EC | | EC | | A.C. | | |
| Nutritic | onal Content for | <u>100g</u> |] | | | |
| Energy | kJ | 1206 | MICROBIOLOGICAL INDEX AND PR CHARACTERIS | | | |
| Energy | kcal | 288 | Escherichia coli | Escherichia coli beta-glucononidase positive | | < 100 |
| Fat | g | 20 | Positive coagulase staphylococcus (Staphylococcus aureus and other species) | | ufc/g | < 100 |
| of which saturates: | g | 6 | Anaerobic sulphite-reducing bacteria (excluding spores and heat-resistant bacteria) | | ufc/g | < 10 |
| Carbohydrates: | g | 1,7 | Salmonella spp. | | present - not present in 25g | not present |
| Of which sugars: | g | 1 | Listeria monocytogenes | | present - not present in 25g | not present |
| Protein: | g | 22 | Wat | ter activity (Aw) | - | <0,92 |
| Salt: | g | 2 | | рН | pH unit | <6 |
| Type of Primary Packagin | Type of Primary Packaging CASED IN NATURAL FIBRE | |] | PRODUCT DIMENSIONS | | ND |
| | Packaging | | 7 | SHIPPIN Primary Packaging | G PACKAGING | YES |
| Packaging description | | rinkwrapped waterproof film, | | | Carton | 39 x 29 x 30 |
| Weight per piece | ≅ Kg | vacuum packaged 5,000 | - | Secondary Packaging Pieces per carton | | 2 |
| Nett weight | ≅ Kg | 5,000 | 1 | Net weight | ≅ Kg | 10,000 |
| Tare | <mark>≅ Kg</mark> | 0,150 ALLETIZATION: Pallet + | Goods (Pallat Size | tare e: h 140 x 120 x 80cm) | ≅ Kg | 6,000 |
| N° Layers on Pallet: | 8 | Layers per 1/2 pallet | 0 | N° cartons per 1/2 | 2 pallet | 0 |
| Pallet total weight | 522 | Layers per pallet | 4 | N° cartons per | pallet | 32 |
| | | | ABELLING | | | |
| EC Marking Number Ingredients | | | IT 1292/L CE Boar meat 51%, pork meat 46%,Truffle (Tuber aestivum vitt.) 3%, flavourings salt, spices. Stabilizers:E451; Antioxydants. E301; Preservatives: E250. CASING NOT EDIBLE | | | |
| Shelf life | | | Days 120 | | | |
| Production Lot | | | Production date (Day, Month, Year) | | | |
| | eral Indication | 15: | | Do not punture th Open package befo | | |
| | msu ucuons: | TRANSPORTATION | AND STORAGE | | ore catilig | |
| Transportation | | | With an Isothermal vehicle between 0°C and +4°C | | | |
| - | | | a cool and dry area away from light sources between 0°C and +4°C | | | |
| Storage In | | | n a cool and dry area away from light sources between 0°C and +4°C | | | |

ALLERGEN SHEET

BOAR MORTADELLA WITH TRUFFLE

TYPE OF PRODUCT **S108T**

PRODUCT DESCRIPTION

| | ALLERGEN PRESENCE | | | | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|-------------------------------------------|--------------------------------------|---------------------------------------------------------|--|--|
| SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES | In the product yes/no | Ingredients that contain the allergen (1) | In the production site yes/no (2) | Unintentionally present in the product yes/no (3) | | |
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof | NO | | NO | NO | | |
| Crustaceans and products thereof | NO | | NO | NO | | |
| Eggs and products thereof; | NO | | NO | NO | | |
| Fish and products thereof; | NO | | NO | NO | | |
| Peanuts and products thereof | NO | | NO | NO | | |
| Soybeans and products thereof | NO | | NO | NO | | |
| Milk and products thereof (including lactose), | NO | | NO | NO | | |
| Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof; | NO | | NO | NO | | |
| Celerty and products thereof; | NO | | NO | NO | | |
| Mustard and products thereof; | NO | | NO | NO | | |
| Sesame seeds and products thereof | NO | | NO | NO | | |
| Lupin and products thereof; | NO | | NO | NO | | |
| Molluscs and products thereof. | NO | | NO | NO | | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers; | NO | | NO | NO | | |

(1) Specify name of the ingredient that contains the allergen, i.e. if the allergen "mustard" is contained in the spices indicate "YES" in the first column and "SPICES" in the second column.

(2) Indicate "YES" if the allergen is present in the product unit regardless whether it is declared or unintentionally present in said product.

(3) Indicate "YES" if allergen contamination of the product is possible.

Based upon the information indicated in the chart above we declare that in the product specified above:

| X | Allergenic substances are NOT present | | |
|---|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
| | Allergenic substances ARE present and indicated in label as follows: | | |
| | The following allergenic substances can be present and are indicated on the label as "this product may contain…" or "traces of…" or "this product contains" | | |
| X | This product is for all consumers; | | |
| | This product is not for consumers allergic to: | | |
| | | | |

| STATEMENTS | | |
|------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| <u>ALLERGENS :</u> | Bernardini Gastone s.r.l. certifies the compliance with Reg. CE 1169/2011. | |
| <u>GMOs:</u> | Bernardini Gastone s.r.l certifies, in accordance to the information given to us by our raw material suppliers that the products mentioned are not, do not contain, nor are obtained by genetically modified organisms. EC REG. n. 1829/2003 e EC. REG. n. 1830/2003 | |
| IONIZING RADIATIONS | Bernardini Gastone srl declares, according to the information provided by our suppliers of raw materials, that the products mentioned are not treated with ionizing radiation according to the provisions of the EC Directive 1999/2, EC Directive 1999/3 and Legislative Decree 94/01 and following modifications | |
| PACKAGING SUITABILITY: | Bernardini Gastone s.r.l certifies that the packaging used for the primary and secondary packaging are compliant with the D.M. 21 March 1973 and is also compliant with EC Reg. 1935/04. EC Reg.n° 2023/2006. EC Reg. n° 10/2011. | |
| <u>COMPANY SYSTEM:</u> | Our company applies the Self-monitoring plan according to the HACCP (HAZARD ANALYSIS and CRITICAL CONTROL POINT) method and in accordance with EC Reg. n. 852-853-854/04. EC Reg. n° 2073/2005 and following modifications, and EC Reg. CE n° 178/2002. | |

FILED BY MAURO BERNARDINI 30.01.2020