



RIGAMONTI SALUMIFICIO S.P.A, A SOCIO UNICO – SOCIETÀ SOGGETTA A DIREZIONE E COORDINAMENTO DI JBS SA
VIA STELVIO, 973 – MONTAGNA IN VALTELLINA (SO) ITALY – TEL +39 0342 535111 FAX +39 0342 210054
MAIL: info@rigamontisalumificio.it

PRODUCT TECHNICAL FEATURES

BRESAOLA DELLA VALTELLINA IGP P.A. "ETICHETTA ORO" 1/2 S.V. (310020)

Description :

Cured and matured meat product, obtained from beef haunches;

code

RMO1000386

EAN code (variable weight product)

2208570

Unit of measure

Kg

Average weight

1,800 (da Kg 1,400 a Kg 2,200)

Packaging

packaging conditions

undervacuum

first wrapping

thermoshrinking wrap

packaging

american-type corrugated cardboard

packaging dimensions

mm 394 x 287 x 124

minimum packaging, pieces

4

cardboards per pallet

80

cardboards per layer

8

layers

10

Storage conditions

temperature

+ 3 / + 6 °C

Minimum preservation term (MPT)

120 days

Approx. Residual life (in sealed and properly preserved package)

105 days

PRODUCTION PLANT, EC n.

Montagna in Valtellina

IT 83 L

Poggiridenti

IT 383 L

Mazzo di Valtellina

IT 632 L

INGREDIENTS

beef

salt

dextrose

natural flavourings

preservatives: E250, E252

ORGANOLEPTIC FEATURES

consistence	firm, elastic
aspect, when cut	compact and without splits
colour	lean meat: regularly red, slightly darker on the edge; fat: white
scent	delicate, lightly spiced
taste	sweet, savoury, never sour

PHYSICAL FEATURES

shape	cylindrical, roundish on the edges
section	Elliptic

NUTRITION DECLARATION (Average nutritional value for 100g)
--

kcal	166
kJoule	701

fats	g	4,0
of which saturated	g	2,1
carbohydrates	g	0,5
of which sugars	g	0,0
proteins	g	32,0
salt (NaCl)	g	4

CHEMICAL FEATURES (approximate values)
--

moisture	%	Max 62
proteins	%	32,0
carbohydrates	%	0,5
fats	%	4,0
NaCl	%	4,0
ashes	%	Min 4

PH	5,66
aw	0,95
gluten	n.r.

nitrites (NaNO ₂)	mg/Kg	within law limits
nitrates (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