



**SBRICOLONA STAGIONATA P.S.  
MONTAGNA FIORENTINA A 1/2  
SV**

**CODE ART. SLF1212**

mod. 7.2.1.01  
rev. 1 del 04.12.14

**PICTURE PRODUCT**



**HEADQUARTERS AND PRODUCTION**

**Salumificio Gerini S.p.a.**

Viale Hanoi 50 - 50065 - Pontassieve - FI-

Phone: + 39 055 8368559 - 8315207

Fax + 39 055 8368397

e-mail: info@gerinispa.com

**GENERAL FEATURES**

Product name	SBRICOLONA STAGIONATA P.S. MONTAGNA FIORENTINA A 1/2 SV	Brand	Salumificio Gerini S.p.a.
EAN Code		VAT rate	10%
Description	Product stuffed in natural casing, prepared according to the Tuscan traditional recipe, using seasoned Tuscan pork cuts with the addition of wild fennel.		
Average weight:	1,5 Kg.	Weight per package:	UNIT: weight (kg)

**FEATURES OF CONSERVATION**

TMC	120 days
Expiration date	
Temperature preservation	< +4 °C
Temperature preservation opened package	+ 4 °C max

**TECHNICAL FEATURES**

Length	15 cm.
Dimensions	
Packing	As request
Pack	Vacuum Packed

**INGREDIENTS**

Pork, salt, sucrose (dextrose, sucrose), fennel, herbs and natural flavours. Preservative - sodium nitrate E250, potassium nitrate E252; antioxidant - sodium ascorbate E301

Allergens (Dir. 2003/89 / EC)	Absents
Statement O.G.M.	GMOs Free

<b>MODE OF CONSUMPTION</b>	Sliced before remove casing.	<b>INTENDED USE</b>	Consumer goods.
----------------------------	------------------------------	---------------------	-----------------

**MICROBIOLOGICAL FEATURES**

Comply with the limits of the law EC Reg. 853/2004 and 2073/2005 and subsequent amendments

**TASTING**

Internal appearance	Absence of bony parts
Structure	Minced
Flavor	Typical fennel flavor
Smell	Aromatic notes

<b>FEATURES SHIPPING</b>	Alimentary	<b>TEMPERATURE TRANSPORT</b>	Vehicle with temperature control conform to current regulations.
--------------------------	------------	------------------------------	--

CHEMICAL PHYSICAL		NUTRITION FACTS per 100 g of product			
pH	4,92	Energy Kcal (Kj)	310 (1283)	Carbohydrates g	0
Aw	0,91	Protein g	15,03	Total fat g	27,7
Zuccheri g	0	Saturated fatty acids g	10,6	Salt g	3,4

<b>RELEVANT LEGISLATION</b>	<b>EC NUMBER</b>
Reg. CE 853/04	IT 1612 S CE

Data	Compiled by R.A.Q.	Approved by D.G.
30/07/2020 08:23		