

		PANCETTA TESA A 1/2 SOTTOVUOTO		COD. ART. SLPA008 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- Telefono + 39 055 8368559 - 8315207 Fax + 39 055 8368397 e-mail: info@gerinispa.com		
GENERAL FEATURES					
Product name		PANCETTA TESA A 1/2 SOTTOVUOTO		Brand	
EAN Code				Salumificio Gerini S.p.a.	
Description		Unskinned pork belly, trimmed and shaped into a rectagle, seasoned with traditional Tuscan spice mix, dry-cured and finished with a layer of ground black pepper.			
Average weight:		0,9kg. - 2 kg.		Weight per package:	
				UNIT:	
				weight (kg.)	
FEATURES OF CONSERVATION			TECHNICAL FEATURES		
TMC			Provenienza		
Expiration date			120 gg.		
Temperature preservation			T < +4°C		
Temperature preservation opened package			T < +4°C		
			Dimensions		
			Packing		
			As request		
			Pack		
			Vacuum packed		
INGREDIENTS					
Pork (belly), salt, sugars (dextrose, sucrose), herbs and natural aromas.					
Preservative: E250, E252. Antioxidant: E301.					
Allergens (Dir. 2003/89 / EC)		Allergens Free			
Statement O.G.M.		GMOs Free			
MODE OF CONSUMPTION		Before remove pork rind.		INTENDED USE	
				Consumer goods.	
MICROBIOLOGICAL FEATURES					
Comply with the limits of the law EC Reg. 853/2004 and 2073/2005 and subsequent amendments					
TASTING					
Internal appearance		Typical pink color			
Structure		Compact			
Flavor		Typical			
Smell		Aromatic notes			
FEATURES SHIPPING		Alimentary		TEMPERATURE TRANSPORT	
				Vehicle with temperature control conform to current regulations.	
CHEMICAL PHYSICAL		NUTRITION FACTS per 100 g of product			
pH	5,1	Energy Kcal (Kj)		490 (1950)	Carbohydrates g
Aw	0,93	Protein g		16,2	Total fat g
Sugar g	0	Saturated fatty acids g		18,4	Salt g
					2,6
RELEVANT LEGISLATION			EC NUMBER		
Reg. CE 853/04			IT 1612 S CE		
Date		Compiled by R.A.Q.		Approved by D.G.	
30/07/2020					