
		PANCETTA ARROTOLATA SOTTOVUOTO A 1/2		COD. ART. SLPA201 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 ARROTOLATA SOTTOVUOTO A 1/2		Brand	
EAN Code				Salumificio Gerini S.p.a.	
Description		Pork belly, trimmed and rolled, seasoned with traditional Tuscan spice mix and finished with a layer of ground black pepper. Stuffed into artificial casing and dry-cured.			
Average weight:		0,9kg. - 2 kg.		VAT rate 10%	
Weight per package:				UNIT: weight (kg.)	
FEATURES OF CONSERVATION			TECHNICAL FEATURES		
TMC				Provenienza CE	
Expiration date		120 gg.		Casing Not Edible	
Temperature preservation		T < +4°C		Packing As request	
Temperature preservation opened package		T < +4°C		Pack Vacuum packed	
INGREDIENTS					
Pork (belly), salt, sugars (dextrose, sucrose), herbs and natural flavours. Preservative: E250, E252. Antioxidant: E301.					
Allergens (Dir. 2003/89 / EC)		Allergens Free			
Statement O.G.M.		GMOs Free			
MODE OF CONSUMPTION		Before remove casing.		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 smoked flavour			
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	4,9	Energy Kcal (Kj)	470 (1942)	Carbohydrates g	0
Aw	0,89	Protein g	18	Total fat g	44
Sugar g	0	Saturated fatty acids g	14,9	Salt g	2,8
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		