


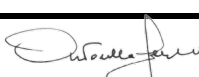


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|--|--|---|--|---|--|
|   |  | <b>SALSICCIA TIPO NAPOLI DRITTA X 3 SOTTOVUOTO</b>  |  | <b>CODE ART. SLSA106</b><br>mod. 7.2.1.01<br>rev. 1 del 04.12.14                      |  |
| <b>PICTURE PRODUCT</b>   |  |   | <b>HEADQUARTERS AND PRODUCTION</b>   |   |  |
|   |  |   | <b>Salumificio Gerini S.p.a.</b><br>Viale Hanoi 50 - 50065 - Pontassieve - FI<br>Phone: + 39 055 8368559 - 8315207<br>Fax + 39 055 8368397<br>e-mail: info@gerinispa.com |   |  |
| <b>GENERAL FEATURES</b>  |  |   |  |   |  |
| Product name   |  | SALSICCIA TIPO NAPOLI DRITTA X 3 SOTTOVUOTO   |  | Brand   |  |
| EAN Code   |  |   |  | Salumificio Gerini S.p.a.   |  |
| Description  |  | Product obtained by the fine grinding of pork meat of choice, appropriately salty and spicy with chili; filling in a cellulosic casing and vacuum packed in a bag of plastic material suitable for contact with food. |  |   |  |
| Average weight:  |  | 0,500 Kg.   |  | VAT rate  |  |
| Weight per package:  |  |   |  | 10%   |  |
| UNIT:  |  | weight (kg)   |  |   |  |
| <b>FEATURES OF CONSERVATION</b>  |  |   | <b>TECHNICAL FEATURES</b>  |   |  |
| TMC  |  |   | Length   |   |  |
| Expiration date  |  |   | Casing   |   |  |
| Temperature preservation   |  |   | Packing  |   |  |
| Temperature preservation opened package  |  |   | Pack   |   |  |
| 120 days   |  |   | Not edible   |   |  |
| + 0 ° / + 4 ° C  |  |   | Vacuum   |   |  |
| + 4 ° C max  |  |   | As request   |   |  |
| <b>INGREDIENTS</b>   |  |   |  |   |  |
| Pork, salt, POWDERED SKIMMED MILK, sugars (LACTOSE, Dextrose, Saccharose), natural flavourings, spices. Antioxidants: E300, E301, E330. Preservatives: E250, E252. |  |   |  |   |  |
| Allergens (Dir. 2003/89 / EC)  |  | POWDERED SKIMMED MILK; LACTOSE  |  |   |  |
| Statement O.G.M.   |  | GMOs Free   |  |   |  |
| <b>MODE OF CONSUMPTION</b>   |  | Sliced before remove casing.  |  | <b>INTENDED USE</b>   |  |
|  |  |   |  | Consumer goods. Suitable for all types of cooking                                     |  |
| <b>MICROBIOLOGICAL FEATURES</b>  |  |   |  |   |  |
| Comply with the limits of the law EC Reg. 853/2004 and 2073/2005 and subsequent amendments   |  |   |  |   |  |
| <b>TASTING</b>   |  |   |  |   |  |
| Internal appearance  |  | Absence of bony parts   |  |   |  |
| Structure  |  | Minced  |  |   |  |
| Flavour  |  | Typical flavour of chili  |  |   |  |
| Smell  |  | Aromatic spicy notes  |  |   |  |
| <b>FEATURES SHIPPING</b>   |  | Alimentary  |  | <b>TEMPERATURE TRANSPORT</b>  |  |
|  |  |   |  | Vehicle with temperature control conform to current regulations. Temperature <+ 4 ° C |  |
| <b>CHEMICAL PHYSICAL</b>   |  | <b>NUTRITION FACTS per 100 g of product</b>   |  |   |  |
| pH   |  | 4,8   |  | Energy Kcal (Kj)  |  |
| Aw   |  | 0,87  |  | 430 (1781)  |  |
| Zuccheri g   |  | 0   |  | Carbohydrates g   |  |
|  |  |   |  | 0   |  |
|  |  |   |  | 22,6  |  |
|  |  |   |  | Total fat g   |  |
|  |  |   |  | 37,4  |  |
|  |  |   |  | 18,4  |  |
|  |  |   |  | Salt g  |  |
|  |  |   |  | 4,8   |  |
| <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 07:50   |  |    |  |  |  |