

DATA SHEET
Cacciatore PDO salami



General data

Invoice name	SALAME CACC. FILZE 170g- ct20pz CACCIATORI
Product code	113003
Customs description	16010091



Product description

Ingredients Pork, salt, dextrose, sucrose, garlic, pepper, wine, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).

Quality characteristics **QUALITY:** produced in accordance with the PDO regulations which require the use only of all-Italian raw material made from the pigs also used for Italian dry-cured hams. The salami has a soft texture and a typically sweet, delicate flavour thanks to the addition of dry white wine and finely ground black pepper.

FLAVOUR: sweet and delicate

Medium technical charact.

Pack	loose
Recommended storage temperature	in a cool place
Curing	at least 25 days
Mincing	medium-fine

Organoleptic characteristics

External appearance	cylindrical, slightly bent, flour-coated
Flavour	sweet and tasty
Aroma	delicate
Colour	lean ruby red with pearly white fat pieces
Gut	natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
0,17 kg	4 cm				120 days from packaging

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Palletisation**Packaging**

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
12	10	120	20	0,135X0,205X0,355	8002974000163

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Moisture(g)	40
Fat (g)	27
Saturates (g)	11
Protein (g)	28
Carbohydrate (g)	< 0,5
Sugars (g)	< 0,5
Salt (g)	3,7
Energy Value (kcal)	357
Energy Value (kJ)	1484
Aw	0,92
pH	5,6

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	> 10 ⁷
E. Coli cfu/g	< 10 ²
Faecal Coliforms cfu/g	< 10 ²
Staphylococcus aureus cfu/g	< 10 ²
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Reg. CE 2073/2005

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Allergens

Substance	Present
Gluten-containing cereals (e.g. wheat, rye, barley, oats, spelt, kamut or hybrid strains of the above) and cereal products	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	NO
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	NO
Celery and celery products	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

Legal requirements

HACCP
Traceability
GMO

Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments
 Compliant with Reg. EC no. 178/2002 and subsequent amendments
 To the best of our current knowledge the product:

- is non-GMO
- is not derived from GMOs
- does not contain GMO-derived material
 (Reg. EC 1829/2003 and Reg. EC 1830/2003)

Packs

All packaging materials used comply with the requirements of Reg. EC n. 2023/2006, Reg. EC n. 2081/92 and Reg. EC n. 10/2011.

Labelling

In compliance with Reg. EC no. 1169/2011.

Remark

Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.

Address

VILLANI S.P.A.

Via Eugenio Zanasi, 24 - 41051 Castelnovo Rangone - Modena - Italia
 Tel. +39.059.534411 - Fax +39.059.534495
 info@villanisalumi.it - www.villanisalumi.it
 C.F./P.IVA 00772580361