

DATA SHEET

Coppa di Parma



General data

Invoice name	COPPA PARMA IGP 1,8 kg - ct 10 pz
Product code	030004
Customs description	02101981



Product description

Ingredients	Pork, salt, dextrose, spices, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	Choice, lean Italian raw material. After hand-salting, the pork collar is placed in a natural casing and hand-tied with string. This is followed by curing for 70 days. Produced in accordance with the Coppa di Parma PGI regulations. FLAVOUR: sweet and tasty.

Medium technical charact.

Pack	loose
Recommended storage temperature	in a cool place
Curing	at least 70 days

Organoleptic characteristics

External appearance	whole or half irregular, short cylinder
Flavour	sweet, slightly spicy
Aroma	delicate, slightly spicy
Colour	lean ruby red, fat pinkish-white
Gut	natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
1,8 kg	11 cm				180 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
4	6	24

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
10	0,245X0,4X0,535	8002974012593

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1507
Energy Value (kcal)	363
Fat (g)	29
Saturates (g)	12
Carbohydrate (g)	< 0,5
Sugars (g)	< 0,5
Protein (g)	25
Salt (g)	3,3
Moisture(g)	40
Aw	0,92
pH	5,6

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	10 ⁶ -10 ⁸
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.

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