

DATA SHEET  
Coppa Stagionata



### General data

<b>Invoice name</b>	<b>COPPA STAG. PELATA x 1,7 kg S.V. - ct 8 pz</b>
<b>Product code</b>	032003
<b>Customs description</b>	02101981



### Product description

**Ingredients** Pork, salt, dextrose, spices, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).

**Quality characteristics** Choice, lean Italian pork collar. After salting, the coppa is stuffed into casings and aged for at least 70 days. Sweet and tasty.

### Medium technical charact.

<b>Pack</b>	vacuum-packed
<b>Recommended storage temperature</b>	max 8°C
<b>Curing</b>	at least 65 days

### Organoleptic characteristics

<b>External appearance</b>	whole or half irregular, short cylinder
<b>Flavour</b>	sweet, slightly spicy
<b>Aroma</b>	delicate, slightly spicy
<b>Colour</b>	lean red, fat pinkish-white
<b>Gut</b>	artificial

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
1,7 kg	10 cm				180 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
4	8	32	8	0,16X0,395X0,54	8002974012678

**Chemical parameters****Microbiological 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

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	10 <sup>6</sup> -10 <sup>8</sup>
E. Coli cfu/g	< 10 <sup>2</sup>
Faecal Coliforms cfu/g	< 10 <sup>2</sup>
Staphylococcus aureus cfu/g	< 10 <sup>2</sup>
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Reg. CE 2073/2005

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**Allergens**

<b>Substance</b>	<b>Present</b>
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**

<b>HACCP</b>	Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments
<b>Traceability</b>	Compliant with Reg. EC no. 178/2002 and subsequent amendments
<b>GMO</b>	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)
<b>Packs</b>	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.
<b>Labelling</b>	In compliance with Reg. EC no. 1169/2011.
<b>Remark</b>	Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.
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