

DATA SHEET
Giglio cooked ham



General data

Invoice name	COTTO GIGLIO 9kg ct2pz
Product code	226005
Customs description	16024110



Product description

Ingredients	Pork 84%, water, salt, dextrose, sucrose, potato starch, flavour enhancer (monosodium glutamate, potassium chloride), spices, natural flavours, wine, stabiliser (carrageenan), flavourings, antioxidants (sodium ascorbate, trisodium citrate), preservative (sodium nitrite).
Quality characteristics	Made from the legs of medium-heavy pigs, having bone-in weight of about 11 kg. Trimmed of fat and in the centre and with the rind trimmed from the sides to provide lean slices of regular shape, exactly the same throughout the piece. HIGH YIELD: with no shank or "fondello". FLAVOUR: flavoured with herb and aromatic berry infusions specially made to an exclusive Villani recipe. Tasty.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	1°C / 4°C
Cooking	70°C

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
9 kg		16 cm	25 cm	26 cm	180 days from packaging

Organoleptic characteristics

External appearance	"bauletto" shape
Flavour	sweet and delicate
Aroma	delicate
Colour	uniform pink

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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	6	24	2	0,245X0,4X0,535	8002974018908

Chemical parameters

Microbiological parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	676
Energy Value (kcal)	162
Fat (g)	10
Saturates (g)	4,0
Carbohydrate (g)	1,0
Sugars (g)	1,0
Protein (g)	17
Salt (g)	1,8
Moisture(g)	70
Aw	0,98
pH	6,2

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	< 5*10 ³
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	Absent

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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

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