

## DATA SHEET

## Listarelle di Guanciale Stagionato

**General data**

<b>Invoice name</b>	<b>LISTARELLE GUANCIALE 120g-c10p</b>
<b>Product code</b>	457006
<b>GTIN piece (fixed weight)</b>	8002974032003
<b>Customs description</b>	02101981

**Product description**

**Ingredients** Pork cheeks, salt, sucrose, spices, garlic, antioxidant (sodium ascorbate), preservatives (sodium nitrite).

**Quality characteristics** **RAW MATERIAL:** produced starting from the fresh throat of Italian heavy pigs, which is characterized by the precious fat of particular compactness and taste.

**PRODUCTION:** the throats are salted with a light coating of salt and ground pepper and left to rest in the cell for 14 days. This is followed by the seasoning phase for at least 50 days, the level of seasoning considered suitable to best enhance its characteristics during cooking. After being cooled, the cured pig cheek is cut into strips and packaged.

**TASTE:** the quality of the raw material, combined with the cut into strips typical of the real Guanciale cooked in historic Roman trattorias, allow the preparation of an authentic "amatriciana pasta". The "postage stamp shape" also gives the tasting a more enveloping sensation on the palate, as well as a better presentation of the dish.

**Medium technical charact.**

<b>Pack</b>	protective atmosphere
<b>Recommended storage temperature</b>	1°C / 4°C
<b>Curing</b>	at least 50 days

**Organoleptic characteristics**

<b>Flavour</b>	sweet, rather spicy
<b>Aroma</b>	slightly spicy
<b>Colour</b>	pearly white with red-pink streaks

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Average weight	Diameter	Height	Width	Length	Standard minimum durability date
120 g		2,6 cm	13,8 cm	18,8cm	90 days from packaging

**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
18	10	180	10	0,16X0,2X0,23	8002974031983

**Chemical parameters****Microbiological parameters**

Parameter	Average values per 100 g of product
Energy Value (kJ)	2832
Energy Value (kcal)	687
Fat (g)	71
Saturates (g)	28
Carbohydrate (g)	< 0,5
Sugars (g)	< 0,5
Protein (g)	11
Salt (g)	2,5
Moisture(g)	13
Aw	<0,92
pH	5,8

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	10 <sup>5</sup> -10 <sup>6</sup>
E. Coli cfu/g	< 10
Faecal Coliforms cfu/g	< 100
Staphylococcus aureus cfu/g	< 500
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 Remark

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