

DATA SHEET
Milano salami



General data

Invoice name	S.MILANO SV 3,4kg metà-ct2pz
Product code	049019
Customs description	16010091



Product description

Ingredients	Pork, salt, sucrose, dextrose, wine, spices, natural flavours, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	Made only from choice Italian pork, seasoned with a film of crushed black pepper. The skilful, slow curing provides firm, evenly coloured slices. FLAVOUR: sweet flavour typical of Milano salami.

Medium technical charact.

Organoleptic characteristics

Pack	vacuum-packed			External appearance	cylindrical, regular, washed
Recommended storage temperature	4/7°C			Flavour	sweet, characteristic
Curing	80 days			Aroma	characteristic of Milano salami
Cooking				Colour	uniform ruby red with pearly white fat
Mincing	medium-fine, "rice-grain" mincing			Gut	artificial
Average weight	Diameter	Height	Width	Length	Standard minimum durability date
1,7 kg	11 cm			26 cm	150 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	12	144	2	0,145X0,12X0,5	8002974036919

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Moisture(g)	41
Fat (g)	29
Saturates (g)	12
Protein (g)	23
Carbohydrate (g)	1,0
Sugars (g)	1,0
Salt (g)	3,7
Energy Value (kcal)	357
Energy Value (kJ)	1248
Aw	0,91
pH	5,3

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.

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