

DATA SHEET
La Santo mortadella - oval



General data

Invoice name	MORT.BOLOGNA IGP SANTO OV. pist. SVx9Kg metà-2pz
Product code	301069
Customs description	16010099



Product description

Ingredients	Pork, pork tripe, salt, sugar, pistachio nuts (0.3%), spices, natural flavours, antioxidant (sodium ascorbate), preservative (sodium nitrite).
Quality characteristics	Natural, light and easily digested PGI mortadella. Made at the Villani facility in Bologna in compliance with the Mortadella Bologna Consortium regulations. La Santo is made from derinded pork shoulder trimmed of fat, with pieces of neck fat. FLAVOUR: the subtle fresh garlic seasoning gives La Santo an enticing, tasty fragrance and a light flavour. Skilfully combined fragrances for a unique taste.

Medium technical charact.

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

Organoleptic characteristics

External appearance	oval shape (cut in half)
Flavour	delicately garlic flavoured
Aroma	typical
Colour	uniform pink with pearly white diced fat
Gut	synthetic

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
9 kg (cut in half)	21 cm				120 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
7	6	42

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
2	0,23X0,24X0,46	8002974024992

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1106
Energy Value (kcal)	267
Fat (g)	23
Saturates (g)	9,0
Carbohydrate (g)	< 0,5
Sugars (g)	< 0,5
Protein (g)	15
Salt (g)	2,3
Moisture(g)	59
Aw	0,967
pH	6,2

Microbiological parameters

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	SI
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

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