

DATA SHEET
Napoli salami



General data

Invoice name	SALAME NAPOLI SV 2Kg-ct4pz
Product code	092003
Customs description	16010091



Product description

Ingredients	Pork, salt, natural flavours, dextrose, sucrose, spices, wine, antioxidant (sodium ascorbate), preservative (sodium nitrite). Natural smoke.
Quality characteristics	Choice pork flavoured with white wine and peppercorns. FLAVOUR: with a distinctive ruby red colour, Napoli salami has a delicately smoky taste.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	in a cool place
Curing	40 days
Mincing	large

Organoleptic characteristics

External appearance	cylindrical, without flour coating
Flavour	delicately smoky and spicy
Aroma	slightly smoky
Colour	ruby red interspersed with pearly white fat pieces
Gut	artificial

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
2 kg	9 cm			50 cm	150 days from packaging

DATA SHEET
Napoli salami

Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
7	9	63

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
4	0,2X0,24X0,525	8002974013743

Chemical parameters

Parameter	Average values per 100 g of product
Moisture(g)	45
Fat (g)	22
Saturates (g)	9
Protein (g)	26
Carbohydrate (g)	1
Sugars (g)	1
Salt (g)	3,5
Energy Value (kcal)	306
Energy Value (kJ)	1273
Aw	0,925
pH	5,4

Microbiological parameters

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

DATA SHEET

Napoli salami

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

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