

DATA SHEET
Rosso di Coppa

**General data**

Invoice name	ROSSO COPPA SV 3,3kgmetà-ct2pz
Product code	411001
Customs description	02101219

**Product description**

Ingredients Pork, salt, dextrose, spices, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).

Quality characteristics A pork belly with the fat trimmed off, wrapped around a pork collar. The two cuts of meat, of Italian origin, are salted, left to stand, rolled, placed in a gut casing and then tied in an elastic mesh which holds them firmly in place throughout the curing process. The resulting product is unique, with the high percentage of pork collar making it naturally lean.

FLAVOUR: extremely sweet, mildly spicy.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	maximum 8°C
Curing	at least 50 days

Organoleptic characteristics

External appearance	cylindrical
Flavour	sweet and tasty
Aroma	delicate
Colour	lean ruby red surrounded by pearly white streaks

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
1,7 kg	13 cm			18 cm	150 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
12	10	120

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
2	0,135X0,205X0,355	8002974016171

Chemical parameters

Parameter	Average values per 100 g of product
Moisture(g)	52
Fat (g)	21
Saturates (g)	8,4
Protein (g)	21
Carbohydrate (g)	0,5
Sugars (g)	0,5
Salt (g)	4,5
Energy Value (kcal)	275
Energy Value (kJ)	1143
Aw	0,94
pH	5,6

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	10^6-10^8
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.

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