

DATA SHEET
Montanaro salami pre-sliced

**General data**

Invoice name	SALAME MONTANARO
Product code	180041
GTIN piece (fixed weight)	8002974026316
Customs description	16010091

**Product description**

Ingredients Pork, salt, dextrose, sucrose, natural flavours, pepper, wine, garlic, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).

Quality characteristics The traditional salami from our local Modena region. Sweet, soft, with lean filling. Given extra flavour by dry white wine, fresh garlic and black pepper.

Medium technical charact.

Pack	protective atmosphere
Recommended storage temperature	+1°C/ +4°C
Curing	75 days minimum

Organoleptic characteristics

External appearance	shingled slices
Flavour	sweet and tasty
Aroma	typical
Colour	lean ruby red with pearly white fat pieces

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
110 g		2 cm	21,9 cm	25,9 cm	90 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
7	18	126

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
8	0,09X0,234X0,534	8002974026224

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1304
Energy Value (kcal)	313
Fat (g)	21
Saturates (g)	8,4
Carbohydrate (g)	1,0
Sugars (g)	1,0
Protein (g)	30
Salt (g)	3,8
Moisture(g)	46
Aw	0,92
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

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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

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