

DATA SHEET
Napoli sausage- spicy



General data

Invoice name	SALS.NAP.FORTE SV 400g-ct8pz
Product code	168010
Customs description	16010091



Product description

Ingredients	Pork, salt, natural flavours, spices, dextrose, sucrose, smoke flavourings, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	Choice pork seasoned with white wine and crushed chilli pepper. FLAVOUR: quite hot due to the Calabrian chilli pepper, which gives it an unmistakable fragrance and flavour.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	< 15°C
Curing	24 days
Mincing	medium

Organoleptic characteristics

External appearance	tied horse-shoe, dark red, washed
Flavour	hot, of chilli pepper and paprika
Aroma	decidedly spicy
Colour	bright red paprika colour with orangey white fat pieces
Gut	natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
0,4 kg	3,5 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
7	12	84	8	0,14X0,24X0,525	8002974014375

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Moisture(g)	44
Fat (g)	23
Saturates (g)	9
Protein (g)	28
Carbohydrate (g)	0,5
Sugars (g)	0,5
Salt (g)	3,8
Energy Value (kcal)	321
Energy Value (kJ)	1336
Aw	0,927
pH	5,2

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	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	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 Zanzi, 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