

DATA SHEET
Ventricina salami

**General data**

Invoice name	S.VENTRICINA 2,5kg pc1pz PN-ct2pc
Product code	093003
Customs description	16010091

**Product description**

Ingredients	Pork, salt, dextrose, sucrose, spices, natural flavours, flavourings, wine, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	Choice pork, paprika, crushed chilli pepper and fennel seeds. FLAVOUR: strong and hot, typical of central-southern Italy, forming bright red slices.

Medium technical charact.

Pack	protective pack
Recommended storage temperature	in a cool place
Curing	at least 45 days
Mincing	medium-coarse

Organoleptic characteristics

External appearance	cylindrical, curved, dark red, washed
Flavour	very hot
Aroma	strong, spicy
Colour	orangey red interspersed with white fat pieces with touches of orange around the edges
Gut	natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
2,5 kg	11,5 cm				150 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
7	12	84

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
2	0,14X0,24X0,525	8002974037442

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1390
Energy Value (kcal)	335
Fat (g)	27
Saturates (g)	11
Carbohydrate (g)	1,0
Sugars (g)	1,0
Protein (g)	22
Salt (g)	3,4
Moisture(g)	45
Aw	0,92
pH	5

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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