

DATA SHEET

Barolo-seasoned mini salami

**General data**

Invoice name	SAL. AL BAROLO SV 240g-crt10pz
Product code	047037
EAN piece (variable weight)	2645457
Customs description	16010091

**Product description**

Ingredients	Pork, Barolo wine 3%, salt, dextrose, sugar, spices, natural flavours, antioxidant (sodium ascorbate), preservative (sodium nitrite).
Quality characteristics	Choice pork and natural flavors, with added Barolo wine DOCG. FLAVOUR: the fragrance of the Barolo wine gives the salami a distinctive aroma and taste, without detracting from the delicious flavour of the meat.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	in a cool place
Curing	29 days
Mincing	medium-fine

Organoleptic characteristics

External appearance	cylindrical
Flavour	tasty with after-taste of Barolo wine
Aroma	delicate Barolo wine flavour
Colour	brownish red with pearly white fat pieces
Gut	natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
0,24 kg	5 cm			17 cm	150 days from packaging

DATA SHEET

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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
10	0,135X0,205X0,355	8002974027870

Chemical parameters

Parameter	Average values per 100 g of product
Moisture(g)	38
Fat (g)	28
Saturates (g)	11,2
Protein (g)	27
Carbohydrate (g)	1
Sugars (g)	1
Salt (g)	4
Energy Value (kcal)	364
Energy Value (kJ)	1515
Aw	0,91
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.

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