

	CULACCIA® Cut in half and vacuum packaged	Red: 05 Prov: R Mod: 01/2013
---	--	---

DESCRIPTION

Culaccia is made from the highly-prized, selected part of the boneless pork rear thigh, without shank nor "fiocco" and without shell- shaped piece of bone commonly known as "anchetta" . It is processed and aged using all-natural methods. At the end of the seasoning is cut in half and vacuum packaged.

INGREDIENTS

Italian pork meat, salt, spices.

Do not contain preservatives.

SIZES

Weight: 2.2 -2.7 kg.

ORGANOLEPTIC CHARACTERISTICS

Colour: dark red (meat) with white vein (fat). Odor: sweet, light spicy, typical.
Taste: sweet and spicy with typical fragrance. Texture: firm and compact.

NUTRITIONAL VALUES for 100 g

Energy Value	kJ	1091	kcal	260			
Fat	g	11.6			of which saturated fatty acids	g	3.9
Carbohydrates	g	<0.5			of which sugars	g	<0.1
Protein (Nx6,25)	g	38.9					
Salt	g	4.50					

PHISICAL- CHEMICAL STANDARDS

Aw ≤ 0.92 Umidity 40-50%

MICROBIOLOGICAL STANDARDS

Escherichia coli	<50 ufc/g		
Listeria Monicytogenes*	≤ 100 ufc/g	Clostridi solfito riduttori	<50 ufc/g
Salmonella	absent in 25 g	Staphilococcus aureus	<1000 ufc/g

* Products placed on the market during their shelf life. Reg. CE 2073/2005

PACKAGING

Primary packaging: vacuum sealed pack approved for food contact.

Secondary packaging: cartons (about 20 kg) on Epal.

Pallet: Epal.

SHELF LIFE

Storage temperature: +2/+4°C

Best before date: 3 months from packaging.

SPECIAL NOTES

- APPLICATION OF THE HACCP PLAIN, GMP AND SSOP

-IRRADIATION: not used ingredients and/or additives irradiated.

-METAL:below the limit f detection.

ALLERGENS

ALLERGENS	Used in the product? / Used on same production line? / Present in factory?					
	Used in the product?		Used on same production line?		Present in factory?	
	YESI	NO	YES	NO	YES	NO
Cereal containing gluten		X		X	X	
Shellfish/ crustaceans/ molluscs derivatives		X		X		X
Eggs/ derivatives		X		X		X
Fish/ seafood/ derivatives		X		X		X
Peanuts/ derivatives		X		X		X
Soybeans/ derivatives		X		X		X
Milk/ derivatives		X		X	X	
Nuts/ derivatives		X		X		X
Celery/ derivatives		X		X		X
Mustard/ derivatives		X		X		X
Sesame/ derivatives		X		X		X
Sulphur dioxide & sulphites at any concentration expressed as SO2		X		X		X