TECHNICAL SHEET

0131177

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CULATTA

Whole

Red: 02

Prov: R

Mod: 01/2013

DESCRIPTION

Culatta is made from the highly-prized, selected part of the boneless pork rear thigh, without shank nor "fiocco". It is processed and aged using all-natural methods.

INGREDIENTS

Italian pork meat, salt, spices. E252.

SIZES

Weight: 4-6 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	1611	kcal	389			
Fat	g	32.57			of which saturated fatty acids	g	11.86
Carbohydrates	g	< 0.5			of which sugars	g	< 0.1
Protein (Nx6,25)	g	23.84					
Salt	g	3.62					

PHISICAL- CHEMICAL STANDARDS

Aw ≤ 0.92 Umidity 40-50%

MICROBIOLOGICAL STANDARDS

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

PACKAGING

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

Pallet: Epal.

SHELF LIFE

Storage temperature: +2/+20°C

UR:55/85%

Best before date: 3 months.

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?	
	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