



CULATELLO of ZIBELLO PDO

Whole

Red: 02

Prov: R

Mod: 01/2013

DESCRIPTION

Typical product of the province of Parma, Culatello is made from the largest muscular part of the hind leg of pigs, deboned and without skin. It is hand-salted and dressed externally with a protection (bladder) to better preserve and protect it. Its processing ends with the hand-tying.

INGREDIENTS

Italian pork meat, salt, spices. E252.

SIZES

Weight: 3.5-4.5 kg.

ORGANOLEPTIC CHARACTERISTICS

Colour: dark red (meat) with white vein (fat).

Taste: sweet and spicy with typical fragrance.

Odor: sweet, light spicy, typical.

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	4.5					

PHISICAL- CHEMICAL STANDARDS

$$A_w \leq 0.92$$

Umidity 40-50%

MICROBIOLOGICAL STANDARDS

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

*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 PLAN, GMP AND SSOP

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

-METAL:below the limit f detection.

ALLERGENS

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	Used in the product?		Used on same production line?		Present in factory?	
	YESI	NO	YES	NO	YES	NO
Cereal containing <u>gluten</u>		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