
		<b>SALSICCIA PURO SUINO TIPO CALABRESE</b>		<b>CODE ART. SLSL016</b>  mod. 7.2.1.01 rev. 1 del 04.12.14	
<b>PICTURE PRODUCT</b>			<b>HEADQUARTERS AND PRODUCTION</b>		
			<b>Salumificio Gerini S.p.a.</b> Viale Hanoi 50 - 50065 - Pontassieve - FI- Phone: + 39 055 8368559 - 8315207 Fax + 39 055 8368397 e-mail: info@gerinispa.com		
<b>GENERAL FEATURES</b>					
Product name		SALSICCIA PURO SUINO TIPO CALABRESE		Brand	
EAN Code				Salumificio Gerini S.p.a.	
Description		Product obtained from finely minced premium pork cuts, seasoned and spiced to obtain a stronger flavour than the traditional Tuscan sausage; enhancing the flavours of fennel and chili pepper and finally stuffed in natural casing.			
Average weight:		1,5 Kg.		VAT rate	
Weight per package:				10%	
UNIT:		weight (kg)			
<b>FEATURES OF CONSERVATION</b>			<b>TECHNICAL FEATURES</b>		
TMC			Length		
Expiration date			Dimensions		
Temperature preservation			Packing		
Temperature preservation opened package			Pack		
60 days			Vacuum		
+ 0 ° / + 4 ° C			As request		
+ 4 ° C max					
<b>INGREDIENTS</b>					
Pork meat (100%), salt, dextrose, spices and natural flavourings. Preservatives: sodium nitrite (E250), potassium nitrate (E252). Antioxidants: sodium L-ascorbate (E301).					
Allergens (Dir. 2003/89 / EC)		Allergens Free			
Statement O.G.M.		GMOs Free			
<b>MODE OF CONSUMPTION</b>		To be consumed after cooking		<b>INTENDED USE</b>	
				Consumer goods. Suitable for all types of cooking	
<b>MICROBIOLOGICAL FEATURES</b>					
Comply with the limits of the law EC Reg. 853/2004 and 2073/2005 and subsequent amendments					
<b>TASTING</b>					
Internal appearance		Absence of bony parts			
Structure		Minced			
Flavor		Typical			
Smell		Aromatic notes of chili pepper			
<b>FEATURES SHIPPING</b>		Alimentary		<b>TEMPERATURE TRANSPORT</b>	
				Vehicle with temperature control conform to current regulations. Temperature <+ 4 ° C	
<b>CHEMICAL PHYSICAL</b>		<b>NUTRITION FACTS per 100 g of product</b>			
pH		4,8		Energy Kcal (Kj)	
Aw		0,92		228 (944)	
Zuccheri g		0		Carbohydrates g	
				0	
		Saturated fatty acids g		11,84	
				Total fat g	
				20	
				7,6	
				Salt g	
				2,7	
<b>RELEVANT LEGISLATION</b>			<b>EC NUMBER</b>		
Reg. CE 853/04			IT 1612 S CE		
Data		Compiled by R.A.Q.		Approved by D.G.	
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