

DATA SHEET

Emilia-Romagna appetisers



General data

Invoice name	ANTIPASTO EMILIANO 140g ING-CT10p
Product code	200051
GTIN piece (fixed weight)	8002974034168
Customs description	02101981



Product description

Ingredients	Cured Ham: pork, salt. Pancetta: pork, salt, dextrose, spices, antioxidant (sodium ascorbate), preservative (sodium nitrite). Salame Montanaro: pork, salt, dextrose, sucrose, spices, wine, natural flavours, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate). Modena Salami: pork, salt, sucrose, dextrose, wine, spices, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	Welcome to this flavour trail around Italy's Emilia region! Enjoy the mild flavour and delicate texture of our Modena salami, cut the traditional way (on the slant, in thickish slices). Enjoy our Prosciutto Crudo air-cured ham, which is cured for 12 months in the moistness of our cellars. Let our Pancetta bacon win you over, it's so moreish! Then end in style with our Salame Montanaro mountain salami, a delicacy found locally in the nearby hills, which is flavoured with a hint of garlic and white wine.

Medium technical charact.

Pack		protective atmosphere			
Recommended storage temperature		+1°C/ +4°C			
Curing		Dry-cured ham: at least 12 months; pancetta: at least 40 days; Salami: at least 28 and 75 days.			
Average weight	Diameter	Height	Width	Length	Standard minimum durability date
140 g		2 cm	21,6 cm	29,2 cm	90 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
13	8	104

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
10	0,225X0,225X0,3	8002974034045

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1305
Energy Value (kcal)	314
Fat (g)	24
Saturates (g)	9,0
Carbohydrate (g)	< 0,5
Sugars (g)	< 0,5
Protein (g)	24
Salt (g)	4,3
Moisture(g)	47
Aw	0,92
pH	5,6

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	5*10^8
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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