

DATA SHEET
Salami with truffle



General data

Invoice name	SALAME TARTUF'O'1kg -ct2pz
Product code	047061
Customs description	16010091



Product description

Ingredients Pork, salt, summer truffle 2% (tuber aestivum vitt), wine, dextrose, sucrose, spices, flavourings, antioxidant (sodium ascorbate), preservative (sodium nitrite).

Quality characteristics Choice pork with added summer truffle pieces.
SPICES AND FLAVOURINGS: summer truffle and natural flavours.
FLAVOUR: unique and smooth, for truffle enthusiasts.

Medium technical charact.

Pack	loose
Recommended storage temperature	in a cool place
Curing	at least 50 days
Mincing	medium-coarse

Organoleptic characteristics

External appearance	cylindrical
Flavour	tasty with after-taste of truffle
Aroma	characteristic of truffle
Colour	ruby red with pearly white fat pieces interspersed with small pieces of truffle
Gut	natural

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Average weight	Diameter	Height	Width	Length	Standard minimum durability date
1 kg	7,5 cm				150 days from packaging

Palletisation

Packaging

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
12	12	144	2	0,145X0,12X0,5	8002974035875

Chemical parameters

Microbiological parameters

Parameter	Average values per 100 g of product	Parameters	Average values
Energy Value (kJ)	1435	Total Mesophilic Bacteria Loads cfu/g	> 10 ⁷
Energy Value (kcal)	345	E. Coli cfu/g	< 10 ²
Fat (g)	25	Faecal Coliforms cfu/g	< 10 ²
Saturates (g)	10	Staphylococcus aureus cfu/g	< 10 ²
Carbohydrate (g)	1,0	Salmonella spp. in 25 g	Absent
Sugars (g)	1,0	Listeria monocytogenes in 25 g	Reg. CE 2073/2005
Protein (g)	29		
Salt (g)	3,8		
Moisture(g)	40		
Aw	0,915		
pH	5,2		

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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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