

DATA SHEET
Mortadella with truffle



General data

Invoice name	MORT.AL TARTUFO 1/2 5 kg-ct2pz
Product code	313002
Customs description	16010099



Product description

- Ingredients** Pork, pork tripe, salt, summer truffle 1,2% (*tuber aestivum vitt*), sucrose, spices, natural flavours, antioxidant (sodium ascorbate), preservative (sodium nitrite), flavourings.
- Quality characteristics** Produced at the Villani facility in Bologna from only the best raw materials, for a product of the highest quality: derinded fresh pork shoulder with the fat trimmed off, pieces of neck fat and flakes of choice summer truffle.
FLAVOUR: the tasty flavour of a quality mortadella combines wonderfully with the fragrance of truffle.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	1°C / 4°C
Curing	not applicable
Cooking	70°C

Organoleptic characteristics

External appearance	oval shape (half)
Flavour	of truffle
Aroma	characteristic of truffle
Colour	uniform pink with pearly white diced fat and black truffle fragments
Gut	synthetic

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Average weight	Diameter	Height	Width	Length	Standard minimum durability date
5 kg (cut in half)	19 cm				120 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	5	60	2	0,21X0,31X0,31	8002974026446

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Energy Value (kJ)	1246
Energy Value (kcal)	301
Fat (g)	27
Saturates (g)	11
Carbohydrate (g)	< 0,5
Sugars (g)	< 0,5
Protein (g)	14
Salt (g)	2,4
Moisture(g)	55
Aw	0,962
pH	6,3

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	< 5*10 ³
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	Absent

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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	May contain traces of pistachos
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**

Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments

Traceability

Compliant with Reg. EC no. 178/2002 and subsequent amendments

GMO

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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