
		SALSICCIA TIPO NAPOLI DRITTA A BASTONE		CODE ART. SLSA106 mod. 7.2.1.01 rev. 1 del 04.12.14	
PICTURE PRODUCT			HEADQUARTERS AND PRODUCTION		
			Salumificio Gerini S.p.a. Viale Hanoi 50 - 50065 - Pontassieve - FI- Phone: + 39 055 8368559 - 8315207 Fax + 39 055 8368397 e-mail: info@gerinispa.com		
GENERAL FEATURES					
Product name		SALSICCIA TIPO NAPOLI DRITTA A BASTONE		Brand	
EAN Code				Salumificio Gerini S.p.a.	
Description		Product obtained by the fine grinding of pork meat of choice, appropriately salty and spicy with chili; filling in a cellulosic casing and aged.			
Average weight:		1 Kg.		Weight per package:	
				UNIT:	
				weight (kg)	
FEATURES OF CONSERVATION			TECHNICAL FEATURES		
TMC			--		
Expiration date			150 days		
Temperature preservation			<+ 4 ° C		
Temperature preservation opened package			+ 4 ° C max		
			Length		
			Casing		
			NOT EDIBLE		
			Packing		
			As request		
			Pack		
			As request		
INGREDIENTS					
Pork, salt, POWDERED SKIMMED MILK, sugars (LACTOSE, dextrose, Saccharose), natural flavourings, spices. Antioxidants: E300, E301, E330. Preservatives: E250, E252.					
Allergens (Dir. 2003/89 / EC)		SKIMMED MILK POWDER, LACTOSE.			
Statement O.G.M.		GMOs Free			
MODE OF CONSUMPTION		Sliced before remove casing. Casing not edible.		INTENDED USE	
				Consumer goods. Suitable for all types of cooking	
MICROBIOLOGICAL FEATURES					
Comply with the limits of the law EC Reg. 853/2004 and 2073/2005 and subsequent amendments					
TASTING					
Internal appearance		Absence of bony parts			
Structure		Minced			
Flavour		Typical flavour of chili			
Smell		Aromatic spicy notes			
FEATURES SHIPPING		Alimentary		TEMPERATURE TRANSPORT	
				Vehicle with temperature control conform to current regulations. Temperature <+ 4 ° C	
CHEMICAL PHYSICAL		NUTRITION FACTS per 100 g of product			
pH		4,9		Valore energetico Kcal (Kj)	
				430 (1781)	
Aw		0,91		Carboidrati g	
				0	
Zuccheri g		0		Proteine g	
				22,6	
				Grassi Totali g	
				37,4	
				Sale g	
				4,8	
RELEVANT LEGISLATION				EC NUMBER	
Reg. CE 853/04				IT 1612 S CE	
Date		Compiled by R.A.Q.		Approved by D.G.	
24/05/2018		