

DATA SHEET
La Santo mortadella



General data

Invoice name	M.SANTO VESC PIST SV 10/12kg
Product code	301062
Customs description	16010099



Product description

Ingredients Pork, pork tripe, salt, sugar, pistachio nuts (0.3%), spices, natural flavours, antioxidant (sodium ascorbate), preservative (sodium nitrite).

Quality characteristics Natural, light and easily digested PGI mortadella. Made at the Villani facility in Bologna in compliance with the Mortadella Bologna Consortium regulations. La Santo is made from derinded pork shoulder trimmed of fat, with pieces of neck fat. The bladders are hand-tied.

FLAVOUR: the subtle fresh garlic seasoning gives La Santo an enticing, tasty fragrance and a light flavour. Skilfully combined fragrances for a unique taste.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	1°C / 4°C
Cooking	70°C

Organoleptic characteristics

External appearance	oval shape
Flavour	delicately garlic flavoured
Aroma	tasty with light garlic seasoning
Colour	uniform pink with pearly white fat pieces
Gut	natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
10/12 kg	23 cm				150 days from packaging

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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
7	5	35	1	0,23X0,24X0,46	8002974024599

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Moisture(g)	59
Fat (g)	27
Saturates (g)	10
Protein (g)	14
Carbohydrate (g)	0,5
Sugars (g)	0,5
Salt (g)	2,4
Energy Value (kcal)	301
Energy Value (kJ)	1246
Aw	0,967
pH	6,2

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	SI
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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