



L'arte del sapore piccante

L'Artigiano della nduja Srl
SEDE LEGALE: Strada Provinciale 22 – Loc. San Francesco
89864 Spilinga VV PI: 03489800791 REA: VV 152535
SEDE OPERATIVA: Contrada Acquavona, 2
88040 Platania CZ PI: 03489800791 REA: CZ 210380

GENERAL INFORMATION

| | | |
|--|------------------------------------|--|
| Sales name: 'Nduja / Spicy salami calabrese | | |
| Business name: 'Nduja "Orba" | | |
| Manufacturing plant: IT 9 3082 L CE | | |
| Ingredients: 'Nduja (Pork fat 42%, pork meat 30 %, hot pepper 25 %, Salt 3%). | | |
| EAN Code: Product with variable weight | Product Code: 0001 | Sales unit: variable weight from 1,2/3 kg |
| Storage – method: Keep refrigerated +4°C +6°C | | Average storage time: once opened use within 30 days |
| Shelf life: 12 months | Average aging time: 90 days | Primary packaging: Polyethylene bag |
| Allergens: No Allergens | GMO: No GMOs | MDS/MSM: free from mechanically separated meat |
| Country of Origin of the meat: Pigs raised and slaughtered in Italy | | |

PHYSICOCHEMICAL AND MICROBIOLOGICAL PARAMETERS

| Parameter | Method | Value | U./M. |
|---|-------------------------|--------------|----------|
| <i>Salmonella spp</i> | UNI EN ISO 6579-1:2017 | free | /25g |
| <i>Listeria monocytogenes</i> | UNI EN ISO 11290-2:2017 | <10 | UFC/g |
| <i>E. coli β-glucuronidase positive</i> | ISO 16649-2: 2001 | <10 | UFC/g |
| <i>Coagulase – positive Staphylococci</i> | UNI EN ISO 6888-1:2004 | <10 | UFC/g |
| <i>Water Activity - aw</i> | ISO 21807:2004 | 0.90 | - |
| <i>pH</i> | ISO 11289:1993 | 4,8 | Unità pH |
| <i>Sudan I-II-III-IV</i> | MIGCF017 | undetectable | Mg/Kg |

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TABLE OF NUTRITIONAL INFORMATION (average value per 100g of product)

| | | | | | |
|------------------------|------|-------------|-----------------|---|------------|
| Energy value | KJ | 2287 | Carbohydrate | g | 0,8 |
| | Kcal | 553 | of which sugars | g | 0 |
| Total Fat | g | 51 | Protein | g | 22 |
| of which saturated fat | g | 24 | Salt | g | 2,7 |

ORGANILEPTIC DESCRIPTION - SUITABLE FOR - HOW TO USE

The final product displays the following characteristics: colour ruby.red, agreeable smell, spicy taste, soft and spreadable consistency. The product is made for everyone expect for toddlers and people with food allergies to the ingredients listed above spread it on bread or bruschetta, to prepare a sauté, add it to tasty appetizer, side-dishes, first and second course, fried with eggs, stirred into bean soup, onto a pizza.

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