

	DATA SHEET	ZSC48
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Rev. 04

01/07/2015

Trade name:	SALAME	Product name :	VENTRICINA
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The product is derived from the processing of ground meat minced in medium grain. The dough is seasoned with salt, aromas and spices; in spicy version, chili pepper is the preponderant spice

Ingredients: pork meat, salt, dextrose, smoke flavouring, natural flavourings, flavouring, and spices (paprika*, chili pepper). Antioxidant: E316. Preservatives: E250-E252. GLUTEN FREE. *It's present only in the spicy version

Allergens 2003/89/CE	Presence	Absent	Trace	Present in firm
Cereals containing gluten		X		
Shellfish and its product		X		
Egg and its product		X		
Fish and its product		X		
Peanuts and its product		X		
Soybeans and its product		X		
Milk and its product		X		
Nuts (almonds, pistachios...)		X		
Celery and its product		X		
Mustard and its product		X		
Sesame seeds and its product		X		
Sulphites		X		
Lupin		X		
Molluscs		X		

Allergens	In accordance with the European Regulation Directive 2003/89/CE, the product doesn't contain allergen.
GMO	The product is free from GMO and is in accordance with the European regulations 1829/2003, 1830/2003 concerning GMO.

Microbiology standard					
CBT <10 ⁶	Staf. aureus c. (+) < 100 ufc/g	Enterobatteri < 10 ufc/g	Clostridi S.R. < 100 ufc/g	Salmonella spp Assente / 25 g	Listeria mono. Assente /25g
Chemistry (average values in 100g of product)					
Humidity 51,1	Protein 19,4	Fat / of which saturates 24/14	Salt 3,4	Carbohydrate /of which sugars 3,44 /1,79	Energy Kcal-KJ 305 / 1265

Other parameters Aw: < 0,92 Ph: 5,6 - 5,8

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PRODUCT	COD. ART.	BAR CODE (*EAN)	N° pz/carton	n° CARTONS FOR LAYERS	n° PALLET LAYERS
Ventricina piccante Kg.3 S/V	80052	2-411402	2	6	6
Ventricina piccante Kg.3 a metà S/V	80053	2-411402	4	6	6

ORGANOLEPTIC	TEXTURE : medium	SMELL : intense	TASTE : aromatic and spicy
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Packaging	The packaging is suitable to come into contact with food. The packaging is in accordance with the EC Regulations 1935/2004 and 2023/2006.
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Storing and availability	Keep the whole product in a cool dry place ; for the vacuum pack and MAP keep refrigerated at + 2 ° C / + 4 ° C. The whole and half product shelf life is 180 days.
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Company	 Trinità SpA – Industria Salumi- Via R. Maffei 195, Vallese di Oppeano (VR) - The company work in according to the European low Reg. 853/2004 e Reg. 178/2002. The approval number is: IT 974 LP CE (certificated IFS- SGS-n° DE 12/81840104) – IT S2S3 CE (certificated IFS- SGS-n° DE 12/81840104) - IT 1670/L (not certificated).
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Quality	This document consists of two pages, the analytical data are average values. For more information , specific declarations you can contact the quality office: +39 0737-518141 - e-mail: qualita@trinitaspa.it
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Data di stampa

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