

## DATA SHEET

## La Festa mortadella Bologna PGI

**General data**

|                            |                             |
|----------------------------|-----------------------------|
| <b>Invoice name</b>        | M.FESTA CIL PIST SV30kgmetà |
| <b>Product code</b>        | 305017                      |
| <b>Customs description</b> | 16010099                    |

**Product description**

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

**Quality characteristics** Tasty, flavoursome PGI mortadella. Made at the Villani facility in Bologna in compliance with the Mortadella Bologna Consortium regulations. La Festa is made from fresh shoulder and lean pork and traditional fat pieces.

**FLAVOUR:** the flavour is typical of the Emilia region, with an irresistible, strong fragrance for a truly delicious combination.

**Medium technical charact.**

|  |               |
|--|---------------|
| <b>Pack</b>                            | vacuum-packed |
| <b>Recommended storage temperature</b> | 1°C / 4°C     |
| <b>Cooking</b>                         | 70°C          |

**Organoleptic characteristics**

|                            |   |
|----------------------------|---|
| <b>External appearance</b> | cylindrical shape                                   |
| <b>Flavour</b>             | delicate but tasty thanks to light garlic seasoning |
| <b>Aroma</b>               | delicate, characteristic                            |
| <b>Colour</b>              | uniform pink with pearly white fat pieces           |
| <b>Gut</b>                 | synthetic   |

| Average weight | Diameter | Height | Width | Length | Standard minimum durability date |
|----------------|----------|--------|-------|--------|----------------------------------|
| 15 kg          | 24 cm    |        |       | 39 cm  | 120 days from packaging          |

## DATA SHEET

## La Festa mortadella Bologna PGI

**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                             | 8002974015211 |

**Chemical parameters****Microbiological parameters**

| Parameter           | Average values per 100 g of product |
|---------------------|-------------------------------------|
| Moisture(g)         | 55                                  |
| Fat (g)             | 27                                  |
| Saturates (g)       | 10,8                                |
| Protein (g)         | 14                                  |
| Carbohydrate (g)    | 0,5                                 |
| Sugars (g)          | 0,5                                 |
| Salt (g)            | 2,4                                 |
| Energy Value (kcal) | 301                                 |
| Energy Value (kJ)   | 1246                                |
| Aw                  | 0,962                               |
| pH                  | 6,3                                 |

| Parameters                            | Average values      |
|---------------------------------------|---------------------|
| Total Mesophilic Bacteria Loads cfu/g | < 5*10 <sup>3</sup> |
| E. Coli cfu/g                         | < 10 <sup>2</sup>   |
| Faecal Coliforms cfu/g                | < 10 <sup>2</sup>   |
| Staphylococcus aureus cfu/g           | < 10 <sup>2</sup>   |
| Salmonella spp. in 25 g               | Absent              |
| Listeria monocytogenes in 25 g        | Absent              |

## DATA SHEET

## La Festa mortadella Bologna PGI

**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**

|                     |   |
|---------------------|---|
| <b>HACCP</b>        | Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments  |
| <b>Traceability</b> | Compliant with Reg. EC no. 178/2002 and subsequent amendments   |
| <b>GMO</b>          | To the best of our current knowledge the product:<br>- is non-GMO<br>- is not derived from GMOs<br>- does not contain GMO-derived material<br>(Reg. EC 1829/2003 and Reg. EC 1830/2003)                             |
| <b>Packs</b>        | 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.   |
| <b>Labelling</b>    | In compliance with Reg. EC no. 1169/2011.   |
| <b>Remark</b>       | Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.  |
| <b>Address</b>      | <b>VILLANI S.P.A.</b><br>Via Eugenio Zanasi, 24 - 41051 Castelnuovo Rangone - Modena - Italia<br>Tel. +39.059.534411 - Fax +39.059.534495<br>info@villanisalumi.it - www.villanisalumi.it<br>C.F./P.IVA 00772580361 |