

	DATA SHEET	TSC40
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Rev. 04

01/07/2015

Trade name:	SALAME	Product name :	SPIANATA ROMANA
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DESCRIPTION : The spianata romana is produced with pork meat minced, salted , spiced. It's seasoned according to tradition, the seasoning is carried out by keeping the pressed product to ensure the typical form and texture. It' gluten free. Packed in vacuum or MAP, in accordance with the current legislation. Available in size: whole, slice, and sliced (Weight on request).

Ingredients: pork meat, salt, dextrose, flavourings and spices (paprika*, pepper, fennel seeds). Antioxidant: E301. 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	Protein	Fat / of which saturates	Minerals / Salt	Carbohydrate /of which sugars	Energy Kcal-KJ
51,1	21.0	22,6/8,8	4,6/ 4,4	0,62 /0,58	290 / 1205


Nutritional values: Recommended Daily Allowance of 33g portion					Other parameters
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Energy cal. 96,8	Protein g 7,0	Fat / of which saturates g 7,5 / 2,9	Salt g 1,47	Carbohydrate /of which sugars g 0,21 / 0,19	Aw: < 0,92 ; Ph: 5,6 - 5,8
5,20%	17,80%	10,7% - 13,8%	24,50%	0,1 % - 0,2 %	

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PRODUCT	COD. ART.	BAR CODE (*EAN)	N° pz/carton	n° CARTONS FOR LAYERS	n° PALLET LAYERS	
SPIANATA ROMANA DOLCE et.valpa	80060	2-960907	4	7	5	
SPIANATA ROMANA DOLCE S/V et.valpa	80061	2-960907	4	7	5	
SPIANATA ROMANA DOLCE 1/2 S/V et.valpa	80062	2-960907	8	7	5	
SPIANATA ROMANA PICCANTE et.valpa	80063	2-442589	4	7	5	
SPIANATA ROMANA PICCANTE S/V et.valpa	80064	2-442589	4	7	5	
SPIANATA ROMANA PICCANTE A 1/2 S/V et.valpa	80065	2-442589	8	7	5	

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.	
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, for slice MAP-vacuum packaged product is 60 days . Open the packaging few minute before the use. For the whole and half ones unwrap the product before slicing.	
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).
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	

Data di validità:

30/06/2019

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