

	DATA SHEET	TSC17
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Trade name:	SALAME	Product name :	Rev.04 01/07/2015 SALAME TYPE NAPOLI
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DESCRIPTION : The salame type NAPOLI is produced with pork meat of EC origin. The meats are coarse minced, salted , spice flavoured and seasoned according to tradition. The product has a typical flavor. It' gluten and milk derived free.

Ingredients: pork meat, salt, dextrose, flavourings, natural flavourings and spices (pepper, garlic, paprika). Antioxidant: E301. Preservatives: E250-E252. GLUTEN FREE.

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/gr	Enterobatteri < 10 ufc/gr	Clostridi S.R. < 10 ufc/gr	Salmonella spp Assente	Listeria mono. Assente

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
Energy cal. 96,8	Protein 7,0 g	Fat / of which saturates 7,5 / 2,9 g	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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Rev.04

01/07/2015

PRODUCT	COD. ART.	BAR CODE (*EAN)	N° pz/carton	n° CARTONS FOR LAYERS	n° PALLET LAYERS
INTERO 1 Kg	80020	2-891214	7	7	5
INTERO 1 Kg sottovuoto	80021	2-654798	7	7	5
META' sottovuoto	80026	2-747829	14	7	5

ORGANOLEPTIC	TEXTURE : consistent to the mastication	SMELL : notes of spice, typical seasoned meat	TASTE : spice flavourings, and typical seasoned meat
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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 law 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

Data di stampa

26/04/2019 09:08