

DATA SHEET

Mortadella with italian green olives



General data

Invoice name	MORT.OLIVE SV metà 5kg-ct1pz
Product code	327001
Customs description	16010099



Product description

- Ingredients** Pork, pork tripe, green olives (10%), salt, sucrose, spices, natural flavours, antioxidant (sodium ascorbate), preservative (sodium nitrite).
- Quality characteristics** Produced at the Villani facility in Bologna from only the best raw materials, for a product of the highest quality: derinded fresh pork shoulder with the fat trimmed off, pieces of neck fat and Italian green olives.
- FLAVOUR:** the tasty flavour of a quality mortadella combines with the taste of olives, for a deliciously balanced flavor.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	1°C / 4°C
Cooking	70°C

Organoleptic characteristics

External appearance	oval shape
Flavour	typical of olives
Aroma	typical of olives
Colour	uniform pink with pearly white diced fat and Italian green olives fragments

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
2,5 kg	19 cm				120 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
8	5	40

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
1	0,242X0,307X0,316	8002974033666

Chemical parameters

Parameter	Average values per 100 g of product
Moisture(g)	59
Fat (g)	23
Saturates (g)	9,2
Protein (g)	14,5
Carbohydrate (g)	0,5
Sugars (g)	0,5
Salt (g)	2,3
Energy Value (kcal)	267
Energy Value (kJ)	1106
Aw	0,967
pH	6,2

Microbiological parameters

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

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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	May contain traces of pistachos
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

HACCP
Traceability
GMO

Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments

Compliant with Reg. EC no. 178/2002 and subsequent amendments

To the best of our current knowledge the product:

- is non-GMO
- is not derived from GMOs
- does not contain GMO-derived material (Reg. EC 1829/2003 and Reg. EC 1830/2003)

Packs

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.

Labelling

In compliance with Reg. EC no. 1169/2011.

Remark

Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.

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