



RIGAMONTI SALUMIFICIO S.P.A, A SOCIO UNICO – SOCIETÀ SOGGETTA A DIREZIONE E COORDINAMENTO DI JBS SA
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PRODUCT TECHNICAL FEATURES

BRESAOLA DELLA VALTELLINA IGP PUNTA D'ANCA VAS. AP g.70

Certificato da Organismo di controllo autorizzato dal Ministero Competente - ITALIA
– Indicazione Geografica protetta art. 10 Reg. CE 510/2006 -

Description :

Cured and matured meat product, obtained from beef haunches;

code

RVI5031185

EAN code (fixed weight product)

8004147020145

Unit of measure

nr.

Weight

g. 70

Packaging

packaging conditions

sliced in a protective atmosphere (mixture of nitrogen and carbon dioxide)

first wrapping

thermoformed pack: transparent bottom wrap APET/PE/EVOH/PE PEL, printed top wrap PET/PE/EVOH/PE AF UV.

pack size

mm 230 x 120 x 10

packaging

american-type corrugated cardboard

packaging dimensions

mm 395 x 245 x 95

gtin code

18004147020142

minimum packaging, pieces

12

cardboards per pallet

54

cardboards per layer

9

layers

6

Storage conditions

temperature

+ 3 / + 6 °C

Minimum preservation term (MPT)

75 days

Approx. Residual life (in sealed and properly preserved package)

50 days

PRODUCTION PLANT, EC n.

Montagna in Valtellina

IT 83 L

Poggiridenti

IT 383 L

Mazzo di Valtellina

IT 632 L

INGREDIENTS

beef
salt
dextrose
natural flavourings
preservatives: E250, E252

ORGANOLEPTIC FEATURES

consistence	firm, elastic
aspect, when cut	compact and without splits
colour	lean meat: regularly red, slightly darker on the edge; fat: white
scent	delicate, lightly spiced
taste	sweet, savoury, never sour

NUTRITION DECLARATION (Average nutritional value for 100g)

kcal	164
kJoule	694

fats	g	2,9
of which saturated	g	1,5
carbohydrates	g	0,5
of which sugars	g	0,0
proteins	g	34
salt (NaCl)	g	4,2

CHEMICAL FEATURES (approximate values)

moisture	%	Max 60
proteins	%	34
carbohydrates	%	0,5
fats	%	2,9
NaCl	%	4,2
ashes	%	Min 4

PH	5,66
aw	0,95
glutine	n.r.

nitriti (NaNO ₂)	mg/Kg	within law limits
nitrati (KNO ₃)	mg/Kg	within law limits

Note to the chemical-physical features:

1. The peculiarity of the product (cured and matured meat product obtained from the whole muscle) does not allow to express strict chemical standards, but only values of reference to be considered as approximate.
2. Data concerning chemical-physical features are related to analyses carried out on portions of a whole product.

MICROBIOLOGICAL FEATURES

Cbt Mesofila	ufc/g	≤ 10 ⁸ (included lactic ones)
Lactobacillus	ufc/g	≤ 10 ⁸ (average values)
Coliforms	ufc/g	< 10 ²
E.Coli	ufc/g	< 30
Staphyloc.CP	ufc/g	< 30
Salmonella spp	ufc/g	absent in 25 g.
Listeria Monocyt.	ufc/g	absent in 25 g.

Note to the microbiological characteristics: average data on the basis of analyses carried out within the company HACCP plan.

ALLERGENS TABLE

ANALYTICAL PARAMETER	PRESENCE/absence	cross contamination risk (YES/no)
Cereals containing gluten	absence	no
Crustaceans and products thereof	absence	no
Eggs and products thereof	absence	no
Fish and products thereof	absence	no
Peanuts and products thereof	absence	no
Soybeans and products thereof	absence	no
Milk and products thereof (including lactose)	absence	no
Nuts	absence	no
Celery and products thereof	absence	no
Mustard and products thereof	absence	no
Sesame seeds and products thereof	absence	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	absence	no
Lupin and products thereof	absence	no
Molluscs and products thereof	absence	no