

TECHNICAL SPECIFICATIONS

SC.TEC.01 Revised 13 of 18/05/2022

Product	NDUJA PICCANTE G 350 UV
Code	022238

TECHNICAL INFORMATIONS						
Physical characteristics	Vacuum packaged					
Ingredients	Pork meat, sweet pepper, hot pepper, spices, dextrose, sucrose,					
	antioxidants: E300, preservatives: E252					
EAN code piece	2*022238					
EAN code cardboard	98018896222388					
Conservation	T -18°C					
TMC under the conditions	365 days					
indicated in the label.	365 days					
Shelf life once the product has	60 days					
thawed	60 days					
Net weight indicative (Kg)	0,350					
Description of production	Nduja is a salami type spread made with the fatty parts of the black pig. It maintains a creamy texture throughout the curing period and has a natural and intense fragrance given by the mixture of tasty meats, fresh fat and calabrian chilli peppers. This type of salami, a slightly spicy spread given the presence of chilli peppers, is ideal for topping canapé and flavouring tomato sauces.					
Origin of raw material	Origin of the meat: EU					
Destination of use	The product is ready to eat but can also be cooked					

MICROBIOLOGICAL CHARACTERISTICS					
Aw	<0,94				
SALMONELLA SPP.	Conform to Reg.				
	2073/05				
	and next				
LISTERIA MONO.	modifications				

SENSORIAL CHARACTERISTICS				
Aspect	Typical red color			
Odor	Intense			
Taste	Strong taste of hot spicy			
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	N	IUTRITIONAL CHA	RACTERIS	STICS			
	Avera	ge Nutritional Value	es per 100g	of produc	ct		
		Energy 2615 k	J / 625 Kca	ıl			
Fats	67 g	Carbohydrates	0,6	6 g	Proteins		5,6 g
Of which fatty acids sat	turated 28 g	Of which are sugar	0,2	2 g	Salt such as NaCl		3,8 g
		Primary Pa	ckaging				
Туре		Material		Tare weight (Kg)			
Bag for unde	Bag for undervacuum		PA/PE		0,03		
		Secondary F	Packaging				
Material	Туре	Tare weight (Kg)	External dir	imensions (cm) Type pallet			e pallet
Corrugated cardboard			Basis	Depth	Height epal		epal
Pieces per package	Packages for layer PLT	Layers PER PALLET	TOT. Pa	_	Net weight pallet		Height cm (including PLT)
50	12	4	4	8	840,00		15,00

PHOTO OF THE PRODUCT	PALLETIZATION TOP VIEW					
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Allergens in accordance with Regulation 1169/2011		Absent	The presence in the product	Adventitious presence	Present in the plant	
Cereals containing gluten (grains of wheat, rye, barley, oats, spelt, kamut or their hybrids) and products derived from cereals						
Crustaceans and products thereof						
Eggs and egg products		Х				
Fish and fish products		Х				
Peanute and products thereof	·	Υ				

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OGM The product complies with the EC Regulations 1829 and 1830 of 2003 on GMOs.

Soybean and soy-based products

Celery and products based on celery

products derived from them.

Sulfur dioxide and sulphites

Lupines Molluscs

Mustard and products mustard

Milk and milk based products (including lactose)

Sesame seeds and products based on Sesame

Dried fruit (almonds, hazelnuts, walnuts African, cashews, pecans,

brazilian walnuts, pistachio, macadamia nuts and of Queensland and