

DATA SHEET
Culatello di Zibello DOP



General data

Invoice name	CULATELLO DI ZIBELLO DOP ANTICA ARDENGA 4,5kg
Product code	031079
Customs description	02101981



Product description

Ingredients pork, sea salt, spices.

Quality characteristics Also known as the King of Charcuterie, this masterpiece of pork butchery is the finest cold cut of Italian gastronomic culture.

It owes its origins to the ability of ancient pork butchers of the Lower Parma Area, who selected the thigh, removing the rind, lean side (fiocco) and bone before casing it in bladder and meticulously tying it by hand.

In accordance with PDO specifications, thighs freshly selected, obtained from pigs born and raised in the Italian regions of Emilia Romagna and Lombardia, are trimmed to keep the finest and noblest part.

After the dry salting and a resting phase, each thigh is cased in a traditional bladder. This is followed by sewing and tying by hand, just like a tailor-made suit, which protects the Culatello during the long curing phase.

It rests for around 18 months in the humid ancient cellars of Antica Ardenga plant, following the seasons, where the product acquires typical taste and fragrance.

The result is a unique product with a full flavour, for connoisseurs.

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Medium technical charact.

Pack	loose
Recommended storage temperature	cool, dry place.
Curing	at least 18 months

Organoleptic characteristics

External appearance	pear-shaped
Flavour	sweet and delicate
Aroma	strong and distinctive
Colour	uniform red with pearly white fat between the bands of muscle
Gut	non-edible natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
4,5 kg		27 cm	19 cm	14 cm	12 months from packaging

Palletisation

Packaging

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
10	8	80	1	0,2X0,26X0,33	8002974004734

Chemical parameters

Microbiological parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	820
Energy Value (kcal)	196
Fat (g)	13
Saturates (g)	4,6
Carbohydrate (g)	0
Sugars (g)	0
Protein (g)	19,7
Salt (g)	4,0
Moisture(g)	49,5
Aw	< 0,92
pH	6,5

Parameters	Average values
E. Coli cfu/g	< 10
Staphylococcus aureus cfu/g	< 10^2
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Reg. CE 2073/2005

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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	NO
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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