

DATA SHEET
Salame Finocchiona IGP



General data

Invoice name SAL.FINOCCHIONA IGPx2,5/3kg-ct1pz
Product code 067000
Customs description 16010091

Product description

Ingredients Pork, salt, dextrose, sucrose, broken pepper, ground pepper, wild fennel seeds, garlic, antioxidant (ascorbic acid), preservatives (sodium nitrite, potassium nitrate).

Quality characteristics **QUALITY:** Choice pure Italian pork from pigs born and raised in Tuscany. Produced in accordance with the Finocchiona PGI regulations.
SPICES AND FLAVOURINGS: Wild fennel, pepper and garlic.
FLAVOUR: Soft on the palate and with a very distinctive, tasty flavour thanks to the wild fennel seeds.

Technical characteristics

Average weight	Diameter	Height	Width	Length	Standard minimum storage time
2,5 kg	cm 12			cm 38	150 days from packaging

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Pack loose
Recommended storage temperature in a cool place
Curing 45 days
Mincing Medium

Organoleptic characteristics 1

External appearance irregular bent cylindrical
Flavour tasty with after-taste of fennel
Aroma spicy
Colour lean dark pink with pearly white fat pieces
Texture soft and firm
Any other characteristics NA

Packaging

Packaging type	Pieces per pack	Pack size (HxLxW) metres	Packaging tare Kg	GTIN
Carton	1	0,14X0,2X0,4	0,2	8002974021090

Palletisation

Packs per layer	Number of layers	Number of packs per pallet
12	10	120

Chemical parameters

Parameter	Average values per 100 g of product
Moisture %	43
Fat %	27
Saturates %	11
Protein %	23
Carbohydrate %	0,5
Sugars %	0,5
Salt %	4
Energy Value Kcal	337
Energy Value Kjoule	1399
Aw	0,92
pH	5,2

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Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	> 10 ⁷
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

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 crustacean products	NO
Eggs and egg products	NO
Fish and fish products	NO
Peanuts and peanut products	NO
Soya and soya products	NO
Milk and dairy products (including lactose)	NO
Nuts, i.e. almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholietia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia termofolia</i>) and nut products.	NO
Celery and celery products	NO
Mustard and mustard products	NO
Sesame seed and sesame seed products	NO
Sulphur dioxide and sulphites in concentrations of > 10 mg / kg or 10 mg / litre expressed as SO ₂	NO
Lupin beans and lupin bean products	NO
Shellfish and shellfish products	NO

Legal requirements

HACCP

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

Traceability

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

GMO

To the best of our current knowledge the product:

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

Packs

All packaging materials used comply with the requirements of Reg. EC 2023/2006, Reg. EC 2081/92 and Reg. EC 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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