

DATA SHEET

Rolled pancetta without rind - lean**General data**

Invoice name	PANC.ARROTOL.S/C MAGRA metà S.V. - ct 4 pz
Product code	403004
Customs description	02101219

**Product description**

Ingredients Pork, salt, dextrose, spices, antioxidant (sodium ascorbate), preservative (sodium nitrite).

Quality characteristics Made from choice Italian pork belly. Both the "lean" and the "derinded" types undergo a process comprising trimming, squaring, salting with sea-salt, standing, tying and casing, drying and curing. Lean: made from derinded pork belly, opened out and with all the fat trimmed off. Derinded: made from derinded pork belly with a little of the fat trimmed off.

FLAVOUR: tasty and traditional.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	max 8°C
Curing	at least 40 days

Organoleptic characteristics

External appearance	cylindrical shape (half)
Flavour	sweet and tasty
Aroma	delicate
Colour	lean ruby red marbled with pearly white fat

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
3 kg (cut in half)	11 cm				150 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
7	12	84

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
4	0,14X0,24X0,525	8002974016010

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1513
Energy Value (kcal)	365
Fat (g)	31
Saturates (g)	12
Carbohydrate (g)	< 0,5
Sugars (g)	< 0,5
Protein (g)	21
Salt (g)	3,0
Moisture(g)	46
Aw	0,92
pH	5,6

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	5 x 10^6
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	Reg. CE 2073/2005

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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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