

DATA SHEET
Salamella



General data

Invoice name	SALAMELLA 0,5kg pc6pz-ct2pc SALAMELLA DOUCE
Product code	094003
Customs description	16010091



Product description

Ingredients Pork, salt, dextrose, sucrose, spices, natural flavours, wine, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).

Quality characteristics Choice pork seasoned with wine and crushed black pepper.
FLAVOUR: it conserves the fragrance and flavour of traditional sweet salami from the Emilia region.

Medium technical charact.

Pack	protective pack
Recommended storage temperature	in a cool place
Curing	24 days
Mincing	medium

Organoleptic characteristics

External appearance	horse-shoe shape
Flavour	sweet
Aroma	delicately tasty
Colour	lean ruby red with pearly white fat pieces
Gut	natural

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
0,5 kg in 6 salami packages	4,5 cm				150 days from packaging

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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
8	9	72	2	0,19X0,3X0,4	8002974001726

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Moisture(g)	41
Fat (g)	24
Saturates (g)	9
Protein (g)	23
Carbohydrate (g)	1
Sugars (g)	1
Salt (g)	4
Energy Value (kcal)	328
Energy Value (kJ)	1364
Aw	0,91
pH	5,2

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

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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	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 (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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