



# TECHNICAL SPECIFICATIONS

SC.TEC.01 Revised  
12 of 19/02/2020

Product	Salametto with Truffle GR 250 u/v
Code	022094

## TECHNICAL INFORMATIONS

Physical characteristics	Caliber 40mm
Ingredients	Gluten Free, without milk derivatives
	PORK MEAT, SALT, BLACK TRUFFLE (1,4%), NATURAL AROMAS, DEXTROSE, AROMAS, ANTIOXIDANT: E300, PRESERVATIVES: E250, E252.
EAN code piece	8018896009436
EAN code cardboard	08018896009436
Conservation	T -18°C
TMC under the conditions indicated in the label.	365 days
Net weight indicative (Kg)	0,250
Description of production	The salami is produced by the fermentation of raw meat, mainly mince, bacon and shoulder, coarsely ground, mixed with salt and various other natural spices and left to mature in a controlled environment. The seasoning consists of three distinct phases that differ in the conditions of temperature and relative humidity, as well as for their durability. After the process of steaming and drying, aging itself has a duration ranging between 4 and 5 weeks at a temperature of 10/15°C. The product will be vacuum packed, labelled and ready for commercialization.
Origin of raw material	Origin of the meat: EU
Destination of use	The product is ready to eat or to cook

Microbiological Characteristics		Sensory characteristics	
Aw	<0,93	Aspect	Round shape of typical red color
SALMONELLA SPP. LISTERIA MONO.	Conform to Reg. 2073/05 and next modifications	Odor	Intense and fascinating
		Taste	pleasant of truffle

## Nutritional Characteristics

*Average Nutritional Values per 100g of product*

Energy 1569 kJ / 378Kcal

Fats	30 g	Carbohydrates	<0,5 g	Proteins	27 g
Of which fatty acids saturated	10 g	Of which are sugar	<0,5 g	Salt such as NaCl	3,2 g

## Packaging characteristics


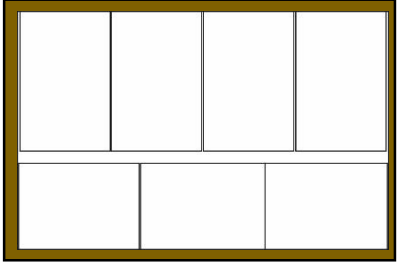
### Primary Packaging

Type	Material	Tare weight (Kg)
vacuum transparent Film	PA/PE	0,02

### Secondary Packaging

Material	Type	Tare weight (Kg)	External dimensions (cm)			Type pallet
			Basis	Depth	Height	
Corrugated cardboard	9	0,590 +/-8%	50	29	21	EPAL

Pieces per package	Packages for layer PLT	Layers PER PALLET	TOT. Packages for pallet	Net weight pallet	Height cm (including PLT)
25	7	10	70	437,50	225,00

Photo of the product	Palletising TOP VIEW
	

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	X			
Crustaceans and products thereof	X			
Eggs and egg products	X			
Fish and fish products	X			
Peanuts and products thereof	X			
Soybean and soy-based products	X			
Milk and milk based products (including lactose)	X			
Dried fruit (almonds, hazelnuts, walnuts African, cashews, pecans, brazilian walnuts, pistachio, macadamia nuts and of Queensland and products derived from them.	X			X
Celery and products based on celery	X			
Mustard and products mustard	X			
Sesame seeds and products based on Sesame	X			
Sulfur dioxide and sulphites	X			
Lupines	X			
Molluscs	X			
<b>OGM</b>	The product complies with the EC Regulations 1829 and 1830 of 2003 on GMOs.			