



TECHNICAL SPECIFICATIONS

SC.TEC.01 Revised
12 of 12/07/2020

Product	SALAME PICCANTE 500 g sliced ATP
Code	088107
TECHNICAL INFORMATION	

Physical characteristics	ATP packed
Ingredients	Gluten free, Dairy free
	Pork meat, salt, aromas, natural aromas, dextrose, antioxidant: E300, Preservatives: E250, E252
EAN code piece	8018896881070
EAN code cardboard	08018896881070
Conservation	To keep at T 0/+4°C
TMC under the conditions indicated in the label.	90 days
Net weight indicative (Kg)	0,5
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 6 and 7 weeks at a temperature of 10/15°C. After that, the product will be sliced, packed, labeled and marketed.
Origin of raw material	Origin of the meat: EU
Destination of use	The product is ready to eat but can also be cooked

Microbiological Characteristics		Sensory characteristics	
Aw	<0,94	Aspect	red-orange colour of the meat
		Odor	intense with spicy note
SALMONELLA SPP.	In conformity with Reg. UE 2073/05 and next modifications	Taste	strong and spicy
LISTERIA MONO.			


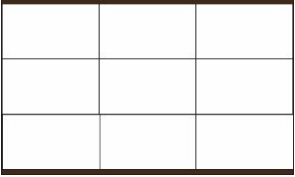
Nutritional Characteristics	
Average Nutritional Values per 100g of product	

Energy 1487 kJ / 359 Kcal					
Fats	31 g	Carbohydrates	<0,5 g	Proteins	20 g
Of which fatty acids saturated	12 g	Of which are sugar	<0,5 g	Salt such as NaCl	3,9 g

Packaging characteristics		
Primary Packaging		
Type	Material	Tare weight (Kg)
ATP packed	PA/PE	0,02

Secondary Packaging						
Material	Type	Tare weight (Kg)	External dimensions (cm)			Type pallet
Corrugated cardboard	X4	0,190 +/-8%	Basis	Depth	Height	epal
			40	25	8	

Pieces per package	Packages for layer PLT	Layers PER PALLET	TOT. Packages for pallet	Net weight pallet	Height cm (including PLT)
4	9	22	198	336,00	207,00

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			

OGM	The product complies with the EC Regulations 1829 and 1830 of 2003 on GMOs.
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