

DATA SHEET

Salami with truffle-take away**General data**

Invoice name	AFF.SAL.TART 80g NZ ct-10pz
Product code	047215
GTIN piece (fixed weight)	8002974010537
Customs description	16010091

Product description

Ingredients Pork, salt, summer truffle 2% (tuber aestivum vitt), wine, dextrose, sucrose, spices, flavourings, antioxidant (sodium ascorbate), preservative (sodium nitrite).

Quality characteristics **QUALITY and FLAVOUR:** a hand-trussed artisan salami, packed and cured in natural gut casing. Seasoned with shavings of summer truffle, for a unique, special experience.

Medium technical charact.**Organoleptic characteristics**

Pack		protective atmosphere		External appearance		shingled slices
Recommended storage temperature		+1°C/ +4°C		Flavour		tasty with after-taste of truffle
Curing		at least 45 days		Aroma		strong of truffle
Mincing		medium-fine		Colour		ruby red with pearly white fat pieces interspersed with small pieces of truffle
Average weight	Diameter	Height	Width	Length	Standard minimum durability date	
80 g		1,8 cm	14,4 cm	21,6 cm	180 days from packaging	

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
13	16	208

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
10	0,12X0,22X0,3	8002974010520

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1435
Energy Value (kcal)	345
Fat (g)	25
Saturates (g)	10
Carbohydrate (g)	1,0
Sugars (g)	1,0
Protein (g)	29
Salt (g)	3,8
Moisture(g)	40
Aw	0,915
pH	5,2

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	Reg. CE 2073/2005

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Salami with truffle-take away**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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