



PRODUCT TECHNICAL SHEET

MOD: ST

Ed. 01

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Filled up and approved by QM

PROSCIUTTO COTTO MERLINO

Trading name	Prosciutto Cotto Merlino
Legal name	Prosciutto cotto
Producer	SALUMIFICIO F.LLI COATI srl Via Leonardo Da Vinci 5, 37024 – Arbizzano di Negrar (VR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Pork (65%), water, starch, flavorings, salt, dextrose, gelling agent: E407, antioxidant: E301, preservative: E250.
Allergens	None
GMO	Absent
Storage condition:	Between 0°C and +4°C
Best before	120 days at a temperature between 0 ° C and + 4 ° C
Net Weight	7,5kg ca
Origin of raw materials	European Community

-General characteristics-

Item number	IDA0044
Ean code	2401412
EC code	IT R3T4Q CE

-Average nutritional values per 100g of product-

Energy value	kJ	380
	kcal	90
Fats	g	2,5
of which saturated fatty acids	g	1,5
Carbohydrates	g	3,0
of which sugars	g	0,8
Protein	g	14
Salt	g	2,0

-Microbiological characteristics-

Escherichia coli	<10 ufc/g
Clostridium sulphite reducers	<10 ufc/g
Staphylococcus coagulase positive	<50 ufc/g
Salmonella spp.	Absent in 25g
Listeria monocytogenes	Absent in 25g

-Logistic information -

PRIMARY PACKAGING	
Type of packaging	Aluminized envelope
Average packaging weight	0,06kg
SECONDARY PACKAGING	
Type of packaging	Card board
Pieces per packaging	2pc
Average packaging weight	15kg ar
Packaging dimension	510mm x 285mm x 210mm
TERTIARY PACKAGING	
Type of pallet	Epal
Height	140cm ar
Gross weight	560kg ar
Number of layers	6
Cases per layer	6
Total cases	36

-Other technical notes -

Food Quality and Safety Management System of Salumificio F.Lli Coati is certified and complies with the requirements of the UNI EN ISO 9001: 2015, UNI EN ISO 22000: 2005 and international technical standards IFS and GSFS (BRC) . The company operates in compliance with national and European legislation, in a self-control regime and in compliance with the principles of the HACCP system. The raw materials, the finished products and the hygienic conditions of the workplace are constantly monitored by chemical and microbiological analyzes carried out by qualified external laboratories accredited by ACCREDIA.