



PRODUCT

TECHNICAL SHEET

MOD: ST

Ed. 01

Rev. 00

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Pag. 1 di 1

Filled up and approved by QM

PANCETTA COPPATA MAGRA

Trading name	Pancetta coppata magra
Legal name	Low fat bacon
Producer	SALUMIFICIO AURORA srl Via G. Verdi 15, 43035 – Felino (PR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Minimum aging	35 days
Production method	Investment with synthetic polyamide fibre tubing, parchment paper, twine binding, drying and seasoning
Salting method	Churn
Ingredients	Pork bacon, pork coppa, salt, dextrose, fructose, flavorings, spices, antioxidant: E301, preservatives: E252, E250. Inedible gut.
Meat raw material	Partially skinned bacon with fat removed of national/community origin, pork neck of national/community origin
Not meat raw material	Investment in synthetic polyamide fibre tubing
Accessory materials	Parchment paper, string
Allergens	Absent
GMO	Absent
Storage condition	Temperature between +2°C and +7°C
Packaging method	Vacuum
Instruction	Redy to eat
TMC	150 days from date of: production (bulk)/packaging (slice)
Average seasoned product weight	2,0 kg – 2,5 kg ca
Target	All consumers over 3 years of age, as long as they are not intolerant to the ingredients indicated on the label

-General characteristics-

Item code	IDA0025
EAN 13 Code	29320300*****
EAN 128 Code	GTIN consisting of variable weight prefix 9, unique company code 8016133 + 770 justified on the left with significant zeros and checksum check a final byte
EC Seal (production plant)	IT 793 L CE
EC Seal (packaging plant)	IT FOZ2N CE

- Average nutritional values per 100g of product-

Energy Value	kJ	1126
	kcal	271
Fats of which saturated fatty acids	g	21
	g	8,8
Carbohydrates Of which sugars	g	<0,5
	g	<0,3
Proteins	g	20
Salt	g	3,2

Average values. Any deviations depend on the seasoning or the raw material used.

-Microbiological characteristics-

Parameter	Limit
Salmonella spp.	Absent/25 g
Listeria monocytogenes	Absent/25 g

-Chemical-physical characteristics-

Parameter	Limit
pH	>5,00
Aw	<0,94

-Organoleptic characteristics-

External appearance	Cylindrical sausage
Colour	Red, pinkish with streaks of fat
Taste	Typical of the product

-Logistic information-

N. pieces per cardboard	10
N. cardboards per layer	6
N. layers	3
N. cardboards per pallet	18