



**PRODUCT
TECHNICAL SHEET**

MOD: ST

Ed. 01

Rev. 00

Date: 27/01/2020

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Filled up and approved by QM

PANCETTA STAGIONATA ARROTOLATA AL PEPE

Trading name	Pancetta stagionata arrotolata al pepe
Legal name	Rolled Aged Bacon with pepper
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	40 days
Production process	Churning salting, filling and binding, drying and aging.
Salting method	By butter churn
Ingredients	Pork meat, salt, dextrose, fructose, flavorings, spices, spice cover: black pepper, antioxidant: E301, preservatives: E252, E250. Inedible gut.
Meat raw material	Pork bacon without rind (national-EC origin)
Raw material excluding meat	Inedible fibrous cellulosic gut
Additional material	Twine
Product sharpening	Vacuum at temperature < +4°C
Allergens	Absent
GMO	Absent
Storage conditions	Temperature between + 2 ° C and + 7° C (vacuum packed product); Temperature not higher than + 18° C (bulk product).
Packed product treatment	Remove the product from the carton within 10 days from the shipment date
Packaging method	Vacuum
Way of use	Ready to use
TMC	150 days from the date of production (unpacked) / packaging (slice)
Average weight of aged product	Approx. 1.3 kg – 1.6 kg
Consumers' target	All consumers over the age of 3, provided they are not intolerant to the ingredients indicated on the label

- General characteristics -

Item code	IDA0023
EAN code 13	29320200*****
EAN code 128	GTIN code composed of 9 variable weight digit, univocal company code 8016133 + 768 justified on the left with significant zeros and checksum check a final byte
EC seal (production premises)	IT 793 L CE
EC seal(packaging premises)	IT FOZ2N CE

- Average nutritional values per 100g of product-

Energy value	kJ	2135
	kcal	518
Fats	g	52
of which saturated fatty acids	g	17.3
Carbohydrates	g	<0.5
of which sugars	g	0.4
Protein	g	12
Salt	g	4.0

Average values. Any change depends on the aging 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	<0.93

- Organoleptic characteristics-

Outer appearance	Cold cut in a cylindrical shape
Colour	Red, pinkish with streaks of fat
Flavour	Typical of the product

-Logistic information-

N. of pieces per carton	10
N. cartons per shelf	6
N. of shelves	3
N. cartons per pallet	18