

PANCETTA AFFUMICATA

Trading name	Pancetta Tesa Affumicata
Legal name	Pancetta Affumicata
Producer	VALLE VALTER di Lucia e Giorgia Valle snc Via F. Crispi 196, 27047 – Santa Maria della Versa (PV)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Origin	Pig meat EEC
Ingredients	Pork, salt, dextrose, spices, flavorings, antioxidant: E301, preservatives: E250, E252
Allergens	None, under (EU) Reg. n. 1169/2011
GMO	Absent, under (EC) Regg. n. 1829-1830/2003
Storage condition	+4°C
Transportation method	+4°C
DMD	6 months with intact vacuum packed, stored at a temperature of + 4 ° C
Net Weight	1,5kg
Production process	Salted, churned, hung and aged
Primary packaging *	Vacuum packed in polyethylene bags.
Secondary packaging *	Card board

*The packaging used follows the Reg. (CE) n. 1935/2004

-General characteristics -

Item number	IDA0020
EC code	IT 1133L CE

-Average nutritional values per 100g of product -

Energy value	kJ	2389,79
	kcal	571,72
Fats	g	55,2
	of which saturated fatty acids	15,50
Carbohydrates	g	0,33
	of which sugars	0,33
Protein	g	18,4
Salt	g	3,8

values are to be understood +/- 10%

-Chemical-physical characteristics -

Humidity	23,11%
Dry Matter	76,89%

values are to be understood +/- 10%

- Organoleptic characteristics -

Color	Red with white and pink veins
Flavour	Smoked
Odour	Pleasant, typical of aged cold cuts
Texture	Smooth
Appearance	Rectangular

- Microbiological characteristics -

TBC	m=1000 ufc/g M=10000 ufc/g
Positive coagulase staphylococci	m=0 ufc/g M=10 ufc/g
Salmonella spp.	Absent in 25g
Escherichia coli	m=0 ufc/g M=10 ufc/g
Anaerobes sulfite reducers	m=0 ufc/g M=10 ufc/g
Listeria monocytogenes	Absent in 25g

m= limit within which the result is satisfactory

M= maximum limit of acceptability