



## PRODUCT TECHNICAL SHEET

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Filled up and approved by QM

### BELLAFETTA

Trading name	Prosciutto Bellafetta
Legal name	Fior di Fesa
Processing	We hereby declare that all processing is carried out in compliance with the mandatory regulations (in particular EC Regulation No. 852-853 / 2004 and EC Reg. No. 178/2002). The deboning and packaging activities, carried out externally, are monitored through periodic inspections at suppliers.
Producer	PROSCIUTTIFICIO MONTEVECCHIO srl Via della Libertà 67, 40060 – Savigno (BO)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Pork, salt, natural flavors, preservatives: E252, E250
Allergens - GMO	Absent according to the Regg. n. 1829-1830 / 2003 and the Directives 89/2003 and 68/2007
Storage condition	Between +2°C and +10°C
Package method	Vacuum Packed
Aging	120 days minimum (depending on size)
Net Weight	6 kg ar
DMD	180 days from vacuum packing
How to use	Product to be consumed after slicing or gastronomic preparation

#### -General characteristics-

Item number	IDA0362
EC code	IT 486 L CE

#### -Average nutritional values per 100g of product-

Energy value	kJ	1013
	kcal	242
Fats	g	12
of which saturated fatty acids	g	4,5
Carbohydrates	g	<0,5
of which sugars	g	<0,5
Protein	g	33
Salt	g	5,7

#### -Sensory characteristics-

Colour	Typical red with fat white pearly streaks
Odour	Absent
Texture	Solid

#### -Microbiological characteristics-

The products are sampled cyclically according to the self-control plan in accordance with Reg. (CE) n. 2073/2005 and subsequent updates.

TBC	1.000.000 ufc/g
Escherichia coli	500 ufc/g
Staphylococcus coagulase positive	500 ufc/g
Listeria monocytogenes	Absent in 25g

#### -Logistic information-

Primary packaging	Cryovac for vacuum packing
Secondary packaging	Card board
Case Dimension	58cm x 39cm x 15.5cm
Case weight	720g ± 5g
Pieces per case	2
Eancode for case	9803370617010
Packaging specifications	Given the Regg. (CE) n. 1935/2004 and n. 10/2011, we declare that the packaging materials in contact with food are suitable for the intended use
Europallet	80cm x 120cm
Cases per layer	4
Layers per pallet	6
Carriage paid	The products are delivered on vehicles suitable for transporting food and at a controlled temperature, in compliance with current legislation

