

PRODUCT TECHNICAL SHEET

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Ed. 00	Rev. 03		
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Filled up and approved by QM			

SPIANATA ROMANA DOLCE½ S.V.

Itom number	IDA0011			
Item number				
EAN code	2999890			
Trading name	Spianata Romana Dolce			
Legal name	Insaccato Stagionato Fermentato (a base di carne suina)			
Production plant	Golosità Sannite srl, C.da Cese Nove, San Salvatore Telesino – 82100 (Bn)			
Distributor	I.D.AL. srl, Zona Ind.le Pezzapiana, 82100 - Benevento			
EC code (production)	IT MO7 4P CE			
EC code(portioning)	-			
Transformation process/treatment	Salting, bagging, seasoning, packaging			
Ingredients	Pork meat, salt, natural flavors, spices, dextrose, antioxidant: E301, preservatives: E250, E252. Gut not edible.			
Allergens (Reg.CE n.1169/2011)	Absent			
GMO (Reg.CE n.1829-1830/2003)	Absent			
Storage condition	0/+4 °C			
Best before	150 days			
Packaging method	Vacuum packing			

-Organoleptic characteristics-

External appearance	Typical color of aged salami, deep red		
Internal appearance	Solid/elastic		
Texture to cut	No excess resistance		
Odour/Flavour	Typical of aged salami		

-Average nutritional values per 100g of product-

Energy value	kJ	1612		
	kcal	390		
Fats	g	29		
of which saturated fatty acids	g	10,6		
Carbohydrates	g	2,3		
of which sugars	g	2		
Protein	g	29,8		
Salt	q	4,8		

-Microbiological characteristics-

PARAMETER	Result	Reference	
Salmonella spp.	Absent in 25g	Reg.(CE) n. 1441/2007	
Listeria monocytogenes	Absent in 25g	Company self-control	

-Packaging-

	Type: PAPE polyamide + polyethylene bag (side in contact with the food)
Package	Average net weight: 1,100 kg
	Type: Case
	Dimension (L x w x h): 385mm x 285mm x 124mm
	N° of pieces per case: 6
Packing	Net weight case average: 6,600 kg
	Type: Plastic / wood, to lose - to return. Tare: 3-25 kg
	N° of cases per pallet: 64
Pallet	N° of cases per layer: 8



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-ALLERGEN SHEET (Reg. CE n. 1169/2011)-

	Present in the Product					
	Ingredient,		In trace (Cross		Present at the	
Allergens	adjuvant, etc.		Contamination)		production site	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut, or their hybridized strains) and derived products		X		X		X
Crustaceans and shellfish products		X		X		Х
Eggs and egg products		X		X		X
Fish and fish products		Х		Х		Х
Peanuts and peanut products		Х		Х		Х
Soy and soy products		Х		Х		Х
Milk and milk-based products (including lactose)		X		X		Х
Nuts i.e. almonds (Amigdalus communis L.), hazelnuts (Coryllus avellana), common walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoiesis (Wangenh) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and derived products		X		X		X
Celery and celery based products		Х		Х		Х
Mustard and mustard- based products		X		X		X
Sesame seeds and sesame seed products		Х		Х		Х
Sulfur dioxide and sulphites in concentrations greater than 10 mg / kg or 10 mg / I expressed as SO2		X		X	Х	
Lupine and lupine based products		Х		X		Х
Mollusks and shell-fish products		Х		X		X