



PRODUCT TECHNICAL SHEET

MOD: ST

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Rev. 03

Date: 10/04/2020

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Filled up and approved by QM

PANCETTA CON PEPERONCINO 1/2 S.V.

Item number	IDA0024
EAN code	2292909
Trading name	Pancetta con Peperoncino
Legal name	Pancetta di suino Stagionata
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, spices: chili pepper (1,2%), aromas, dextrose, acidity regulator: E508, preservatives: E251, E250. 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 bacon with red chili pepper markings
Internal appearance	Solid, elastic
Texture to cut	No excess resistance
Odour/Flavour	Typical of bacon, spicy.

-Average nutritional values per 100g of product-

Energy value	kJ	1549
	kcal	373
Fats	g	30
of which saturated fatty acids	g	12.3
Carbohydrates	g	3.3
of which sugars	g	2.9
Protein	g	22.5
Salt	g	4,3

-Microbiological characteristics-

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

-Packaging-

Package	Type: PAPE polyamide + polyethylene bag (side in contact with the food) Average net weight: 2.2 kg
Packing	Type: Case Dimension (L x w x h): 385mm x 285mm x 124mm N° of pieces per case: 4 Net weight case average: 8 kg
Pallet	Type: Plastic / wood, to lose - to return. Tare: 3-25 kg N° of cases per pallet: 64 N° of cases per layer: 8



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

Allergens	Present in the Product				Present at the production site	
	Ingredient, adjuvant, etc.		In trace (Cross Contamination)		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		X
Eggs and egg products		X		X		X
Fish and fish products		X		X		X
Peanuts and peanut products		X		X		X
Soy and soy products		X		X		X
Milk and milk-based products (including lactose)		X		X		X
Nuts ie 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		X		X		X
Mustard and mustard-based products		X		X		X
Sesame seeds and sesame seed products		X		X		X
Sulfur dioxide and sulphites in concentrations greater than 10 mg / kg or 10 mg / l expressed as SO2		X		X	X	
Lupine and lupine based products		X		X		X
Mollusks and shell-fish products		X		X		X