

PRODUCT

 MOD: ST

 Ed.
 00
 Rev. 03

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 10/04/2020
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 Filled up and approved by QM

**TECHNICAL SHEET** 

### GUANCIALE CON PEPE S.V.

Item code	IDA0538			
EAN code	2999900			
Trading name	Guanciale con Pepe			
Legal name	Aged pork cheek			
Production plant	Golosità Sannite srl, C.da Cese Nove, San Salvatore Telesino – 82100 (Benevento)			
Distributor	I.D.AL. srl, Zona Ind.le Pezzapiana, 82100 - Benevento			
EC seal (production)	IT MO7 4P CE			
EC seal (portioning)	-			
Transformation process/treatment	Salting, aging, packaging			
Ingredients	Pork meat, salt, dextrose, aromas, spices: pepper (0,2%), natural flavors, acidity regulator: E508, preservatives: E251, E250			
Allergens (Reg. CE n.1169/2011)	Absent			
GMO (Reg. CE n.1829-1830/2003)	Absent			
Storage condition	0/+4 °C			
Shelf life	150days			
Packaging method	Vacuum-sealed			

#### -Organoleptic characteristics-

Outer appearance	Typical color of aged cheek
Inner appearance	Compact, elastic
Texture to cut	No excess resistance
Odour/Flavour	Balanced in the fat part and that of the meat

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

Energy value	kJ	2562
	kcal	621
Fats	g	60.5
of which saturated fatty acids	g	23.6
Carbohydrates	g	0.6
of which sugars	g	0.3
Protein	g	18.3
Salt	g	4.0

#### -Microbiological characteristics-

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

#### -Packaging-

Package	
	Type: Bag in PAPE polyamide + Polyethylene (side in contact with food) Average net weight: 1,300 kg
Packing	Type: Cardboard Domensions (I x w x h): 385mm x 285mm x 124mm N° pieces per package: 4 Average package net weight: 5,200 kg
Pallet	Type: Plastic/Wood, to lose – to return. Tare: 3-25 kg N° packages per pallet: 64 N° packages per pallet 's 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		Х		Х		Х
Eggs and egg products		Х		Х		Х
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)		Х		Х		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		Х		Х		Х
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		Х		Х
Mollusks and shell-fish products		Х		Х		Х