

PRODUCT

MOD: ST		
Ed. 01	Rev. 00	
Date 05/02/2020 Pag. 1 di 1		
Filled up and approved by QM		

TECHNICAL SHEET

MORTADELLA VENERE IGP

Trding name	Mortadella Venere IGP	
	Mortadella Bologna IGP	
Legal name	Certified by a Control body authorized by Ministero delle Politiche	
_	agricole alimentari e forestali	
Product description	The product is cylindrical in shape, stuffed into cellulosic casing that	
	allow the normal and essential cooking drop.	
Producer	FELSINEO SpA	
	Via C/Masetti 8-10, 40069 – Zola Predosa (BO)	
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti	
	Zona Industriale Pezzapiana, 82100, Benevento	
Ingredients	Pork, pork stomach, salt, pepper, natural flavoring, antioxidant: sodium	
	ascorbate (E301), preservative: sodium nitrite (E250)	
Allergens	None. Glluten free.	
GMO	Absent	
Storage condition	Between 0°C and +5°C	
Package method	Vacuum Packed	
Weight	13kg ap	
DMD	160 days	
Residual shelf life at customer deposit	75 days	
Consumer information	Mortadella suitable for coeliacs, so it does not contain gluten or, in any	
	case, it has a quantity less than 20ppm (mg/kg). Inedible gut. Sold by	
	weight after splitting.	

-General characteristics-

Item code	IDA0027
Ean code	383400
FC Seal	IT 757 L CE

-Organoleptic characteristics-

	Compact mixture, plastica t pressure with absence of gelatinous cells. The white	
Inspection characteristics	cubes are evenly distributed in the light mixture.	
Colour	Light pink uniform	
Smell	Intense and characteristic bouquet	
Taste	Soft due to the absence of additional spiciness	
Diameter	24cm	

-Food safety guarantees-

Absence of metal contaminants (metal detector CCP 1).

Temperature, at the end of cooking which guarantees the absence of pathogenic germs such as Salmonella spp. e Listeria monocytogenes (CCP 2).

Absence of allergens (PG 11).

- Average nutritional values per 100g of product -

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Energy value	kJ	1217
	kcal	294
Fats	g	26
of which saturated fatty acids	g	10
Carbohydrates	g	0
of which sugars	g	0
Proteins	g	15
Salt	g	2,5

-Logistic information-

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Primary packaging	Gut, bag of bioriented polyamide coupled with polyethylene
	Cardboard
	41cm x 26cm x 26cm
Secondary packaging	Tare 385kg
	Pieces per cardboard: 1
	Cardboards per layers: 9
	Layers per pallet: 3
	Cases per pallet: 27
Palletization scheme	Pallet height: 95cm
Transport temperature	Between 0°C and +5°C