

PRODUCT

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

TECHNICAL SHEET

MORTADELLA VENERE IGP			
	CON PISTACCHIO		
Trading name	Mortadella Venere IGP con Pistacchio		
	Mortadella Bologna IGP con Pistacchio		
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		
	Pork, pork stomach, salt, pepper pistachio (0,5%), natural flavoring,		
Ingredients	antioxidant: sodium ascorbate (E301), preservative: sodium nitrite		
	(E250)		
Allergens	Pistachio. Gluten free.		
GMO	Absent		
Storage condition	Between 0°C and +5°C		
Package method	Vacuum Packed		
Weight	13kg ap		
TMC	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	IDA0028
Ean Code	383730
EC Seal	IT 757 L CE
	11101202

-Organoleptic characteristics-

	Compact mixture, plastica t pressure with absence of gelatinous cells. The white	
Inspection characteristics	cubes are evenly distributed in the light mixture .Presence of whole pistachios.	
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. And Listeria monocytogenes (CCP 2).

Monitoring absence of microbial contamination at packaging (absence of SSOP pathogens)

- Average nutritional values per 100g of product -

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-

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	