			MOD: ST	
			Ed. 01	Rev. 00
	PRODUCT		Date 05/02/202	0 Pag. 1 di 1
			Filled up and ap	
food, our family passion	TE	CHNICAL SHEET		
Tan dia mangana	M			
Trading name		Mortadella Diana		
Legal name		Mortadella		
Product description		The product is cylindrical in shape, stuffed into cellulosic casing that allow the normal and essential cooking drop.		
		FELSINEO SpA		
Producer		Via C/Masetti 8-10, 40069 – Zola Predosa (BO)		
		I.D.AL. srl Italiana Distribuzione Alimenti		
Distributor		Zona Industriale Pezzapiana, 82100, Benevento		
		Pork, pork stomach, pork fat, salt, pepper, natural flavoring, antioxidant:		
Ingredients		sodium ascorbate (E301), preservative: sodium nitrite (E250)		
Allergens		None. Gluten free. Without added polyphosphates		
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			IDA0030	
Ean code			383620	
EC Seal			IT 757 L CE	
- Organoleptic characteristics-				
Increation characteristics	Compac	Compact mixture, plastica t pressure with absence of gelatinous cells. The white cubes are evenly distributed in the light mixture		
Inspection characteristics Colour				mixture
Smell	Light pink uniform Intense and characteristic bouquet			
Taste	Soft due to the absence of additional spiciness			
Diameter			24cm	
			21011	
- Food safety guarantees -				
Absence of metal contaminants (me Temperature, at the end of cooking v Listeria monocytogenes (CCP 2). Monitoring absence of microbial cont absence of allergens (PG 11).	vhich guarant	ees the absence of path packaging (absence of S		almonella spp. and
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