		MOD: ST	
		Ed. 01 Rev. 00	
	PRODUCT	Date 05/02/2020 Pag. 1 di 1	
		Filled up and approved by QM	
food, our family passion	TECHNICAL SHEET		
	MORTADELLA DIANA		
	CON PISTACCHIO		
Trading name	Mortadella Diana con	Pistacchio	
Legal name	Mortadella con Pistacchio		
		cal in shape, stuffed into cellulosic casing that	
Product description		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, pork fat, salt, pistachio (0,5%), pepper, natural	
ngredients		flavoring, antioxidant: sodium ascorbate (E301), preservative: sodium	
Allergens	nitrite (E250) Pistachio. Gluten free. Without added polyphosphates		
Allergens GMO	Absent	without added polyphosphates	
Storage condition	Between 0°C and +5°C	`	
Package method	Vacuum Packed	<i>,</i>	
Veight	13kg ap		
TMC	160 giorni		
Residual shelf life at customer deposi			
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-	·		
tem code		IDA0031	
Ean Code		396200	
EC Seal		IT 757 L CE	
-Organoleptic characteristics-			
		sure with absence of gelatinous cells. The white	
Inspection characteristics	cubes are evenly distributed in the light mixture .Presence of whole pistachios.		
Colour		ight pink uniform	
	Intense and characteristic bouquet		
Taste	Soft due to the absence of additional spiciness		
Diameter		24cm	
- Food safety guarantees-			
Absence of metal contaminants (met			
	nich guarantees the absence of path	ogenic germs such as Salmonella spp. and	
Listeria monocytogenes (CCP 2).	mination at packaging (abaance of	SSOR nathogons)	
Monitoring absence of microbial conta	amination at packaging (absence of a		
- Average nutritional values per 10			
Energy value	kJ	1334	
	kcal	323	
Fats	g	30	
of which saturated fatty acids	g	11	
Carbohydrates	g	0,2	
of which sugars	g	0,2	
Proteins	g	13	
Salt	g	2,5	
-Logistic information-		· · · · · · · · · · · · · · · · · · ·	
Primary packaging	Gut, bag of bioriented	polyamide coupled with polyethylene	
		Cardboard	
	41	cm x 26cm x 26cm	
Secondary packaging	Tare 385kg		

	41cm x 26cm x 26cm	
Secondary packaging	Tare 385kg	
	Pieces per cardboard: 1	
	Cardboards per layers: 9	
	Layers per pallet 3	
	Cardboards per pallet: 27	
Palletization scheme	Pallet hight: 95cm	
Transport temperature	Between 0°C and +5°C	