			MOD: ST		
		DDODUCT	Ed. 01	Rev. 00	
		PRODUCT	Date 05/02/202		
food, our family passion	PTECHNICAL SHEET		Filled up and a	Filled up and approved by QM	
۵					
Trading name	MOR	TADELLA VENERE IGP Mortadella Venere IGP			
		Mortadella Bologna IGP			
Legal name		Certified by a Control body authorized by Ministero delle Politiche			
-		agricole alimentari e forestali e forestali			
Product description		The product is cylindrical in shape, stuffed into cellulosic casing that			
		allow the normal and essential cooking drop. FELSINEO SpA			
Producer		FELSINEO SpA Via C/Masetti 8-10, 40069 – Zola Predosa (BO)			
Distributor		I.D.AL. srl Italiana Distribuzione Alimenti			
Distributor		Zona Industriale Pezzapiana, 82100, Benevento			
Ingredients		Pork, pork stomach, salt, pepper, natural flavoring, antioxidant: sodium			
•		ascorbate (E301), preservative: sodium nitrite (E250)			
Allergens GMO		None. Gluten free.			
Storage condition		Absent Between 0°C and +5°C			
Package method		Vacuum Packed			
Weight		380g			
TMC		75 days			
Residual shelf life at customer deposit		50 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			
-General characteristics-		weight after splitting.			
Item code			IDA0593		
Ean code			2383440		
EC Seal			IT 757 L CI		
-Organoleptic characteristics-					
Increation observatoriation	Compact	t mixture, plastica t pressure			
Inspection characteristics Colour	cubes are evenly distributed in the light mixture . Light pink uniform				
Smell	Intense and characteristic bouquet				
	Soft due to the absence of additional spiciness				
			ence of additional sc	piciness	
Taste		Soft due to the abs	ence of additional sp x 10,5cm x 4cm	biciness	
Taste Diameter - Food safety guarantees-		Soft due to the abs 10,5cm		viciness	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking v monocytogenes (CCP 2). Monitoring absence of microbial cont	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC	x 10,5cm x 4cm nic germs such as \$		
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking v monocytogenes (CCP 2). Monitoring absence of microbial cont - Average nutritional values per 10	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct-	x 10,5cm x 4cm nic germs such as \$	Salmonella spp. e Listeria	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking v monocytogenes (CCP 2). Monitoring absence of microbial cont - Average nutritional values per 10	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ	x 10,5cm x 4cm nic germs such as \$	Salmonella spp. e Listeria 1217	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking v monocytogenes (CCP 2). Monitoring absence of microbial cont - Average nutritional values per 10 Energy value	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal	x 10,5cm x 4cm nic germs such as \$	Salmonella spp. e Listeria 1217 294	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking v monocytogenes (CCP 2). Monitoring absence of microbial cont - Average nutritional values per 10 Energy value Fats	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal g	x 10,5cm x 4cm nic germs such as \$	Salmonella spp. e Listeria 1217 294 26	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking we monocytogenes (CCP 2). Monitoring absence of microbial control - Average nutritional values per 10 Energy value Fats of which saturated fatty acids	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal g g	x 10,5cm x 4cm nic germs such as \$	Salmonella spp. e Listeria 1217 294 26 10	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking we monocytogenes (CCP 2). Monitoring absence of microbial contained - Average nutritional values per 10 Energy value Fats of which saturated fatty acids Carbohydrates	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal g g g	x 10,5cm x 4cm nic germs such as \$	Salmonella spp. e Listeria 1217 294 26 10 0	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking v monocytogenes (CCP 2). Monitoring absence of microbial cont - Average nutritional values per 10 Energy value Fats of which saturated fatty acids Carbohydrates of which sugars	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal g g g g	x 10,5cm x 4cm nic germs such as \$	Salmonella spp. e Listeria 1217 294 26 10 0	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking v monocytogenes (CCP 2). Monitoring absence of microbial cont - Average nutritional values per 10 Energy value Fats of which saturated fatty acids Carbohydrates of which sugars Proteins	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal g g g g g g g	x 10,5cm x 4cm nic germs such as \$	Salmonella spp. e Listeria 1217 294 26 10 0 0 15	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking v monocytogenes (CCP 2). Monitoring absence of microbial cont - Average nutritional values per 10 Energy value Fats of which saturated fatty acids Carbohydrates of which sugars Proteins Salt	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal g g g g	x 10,5cm x 4cm nic germs such as \$	Salmonella spp. e Listeria 1217 294 26 10 0	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking we Monitoring absence of microbial contained - Average nutritional values per 10 Energy value Fats of which saturated fatty acids Carbohydrates of which sugars Proteins Salt -Logistic information-	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal g g g g g g g	x 10,5cm x 4cm	Salmonella spp. e Listeria 1217 294 26 10 0 0 15 2,5	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking we Monitoring absence of microbial contained - Average nutritional values per 10 Energy value Fats of which saturated fatty acids Carbohydrates of which sugars Proteins Salt -Logistic information-	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal g g g g g g g g g g g g g	x 10,5cm x 4cm nic germs such as \$ P pathogens).	Salmonella spp. e Listeria 1217 294 26 10 0 0 15 2,5	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking we Monitoring absence of microbial control - Average nutritional values per 10 Energy value Fats of which saturated fatty acids Carbohydrates of which sugars Proteins Salt -Logistic information- Primary packaging	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal 9 9 9 9 9 9 9 Gut, bag of bioriented pol C 40cm x	x 10,5cm x 4cm mic germs such as S P pathogens). yamide coupled with ardboards < 27cm x 14cm	Salmonella spp. e Listeria 1217 294 26 10 0 0 15 2,5	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (metal contaminants) (metal contamin	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal g g g g g Gut, bag of bioriented pol C 40cm x Ti	x 10,5cm x 4cm mic germs such as S P pathogens). yamide coupled with ardboards < 27cm x 14cm are 230kg	Salmonella spp. e Listeria 1217 294 26 10 0 0 15 2,5	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (metal contaminants) (metal contamin	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal 9 9 9 9 9 9 9 Gut, bag of bioriented pol C 40cm 2 Ti Pieces p	x 10,5cm x 4cm mic germs such as S P pathogens). yamide coupled with ardboards < 27cm x 14cm are 230kg er cardboard: 15	Salmonella spp. e Listeria 1217 294 26 10 0 0 15 2,5	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (metal contaminants) (metal contamin	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal 9 9 9 9 9 9 9 Gut, bag of bioriented pol C 40cm 2 Ti Pieces p Cardbo	x 10,5cm x 4cm mic germs such as S P pathogens). yamide coupled with ardboards < 27cm x 14cm are 230kg er cardboard: 15 ard per layer: 8	Salmonella spp. e Listeria 1217 294 26 10 0 0 15 2,5	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (me Temperature, at the end of cooking v monocytogenes (CCP 2). Monitoring absence of microbial cont - Average nutritional values per 10 Energy value Fats of which saturated fatty acids Carbohydrates of which sugars Proteins Salt	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal 9 9 9 9 9 9 9 Gut, bag of bioriented pol C 40cm 2 Ti Pieces p Cardbo Layer	x 10,5cm x 4cm mic germs such as S P pathogens). yamide coupled with ardboards < 27cm x 14cm are 230kg er cardboard: 15 ard per layer: 8 s per pallet: 6	Salmonella spp. e Listeria 1217 294 26 10 0 0 15 2,5	
Taste Diameter - Food safety guarantees- Absence of metal contaminants (metal contaminants) (metal contamin	which guarante	Soft due to the abs 10,5cm CP 1). ees the absence of pathoge packaging (absence of SSC ct- kJ kcal 9 9 9 9 9 9 Gut, bag of bioriented pol C 40cm : Ti Pieces p Cardboa Layer Cardboa	x 10,5cm x 4cm mic germs such as S P pathogens). yamide coupled with ardboards < 27cm x 14cm are 230kg er cardboard: 15 ard per layer: 8	Salmonella spp. e Listeria 1217 294 26 10 0 0 15 2,5	