



## PRODUCT

### PTECHNICAL SHEET

MOD: ST

Ed. 01

Rev. 00

Date 05/02/2020

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Filled up and approved by QM

#### MORTADELLA VENERE IGP

Trading name	Mortadella Venera IGP
Legal name	Mortadella Bologna IGP 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.
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. Gluten free.
GMO	Absent
Storage condition	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 weight after splitting.

#### -General characteristics-

Item code	IDA0593
Ean code	2383440
EC Seal	IT 757 L CE

#### -Organoleptic characteristics-

Inspection characteristics	Compact mixture, plastic at pressure with absence of gelatinous cells. The white 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	10,5cm x 10,5cm x 4cm

#### - 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).  
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
Secondary packaging	Cardboards 40cm x 27cm x 14cm
	Tare 230kg
Palletization scheme	Pieces per cardboard: 15 Cardboard per layer: 8 Layers per pallet: 6 Cardboards per pallet: 48
	Pallet height: 105cm
Transport temperature	Between 0°C and +5°C