



PRODUCT
TECHNICAL SHEET

MOD: ST
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Filled up and approved by QM

PANCETTA ARROTOLATA

Item code	IDA0433
EAN Code	8011192002446
Trading name	Pancetta arrotolata gustosa
Legal name	Seasoned pork bacon
Production plant	Golosità Sannite srl, C.da Cese Nove, San Salvatore Telesino – 82100 (Bn)
Distributor	I.D.AL. srl, Zona Ind.le Pezzapiana, 82100 - Benevento
CE Seal (production)	IT MO7 4P CE
CE Seal (portioning)	IT D2C 6M CE
Transformation process/treatment	Salting, Tying, Seasoning, Portioning, Packaging
Ingredients	Pork meat, salt, dextrose, flavours, spices, natural flavours. Acidity regulator: E508. Preservatives: E251, E250.
Allergens (Reg. CE n.1169/2011)	Absent
GMO (Reg. CE n.1829-1830/2003)	Absent
Storage condition	+2°C /+4 °C
Shelf life	65 days
Packaging method	Packaged in a protective atmosphere

-Organoleptic characteristics-

External appearance	Smooth surface
Inside	Typical intense red colour, with portions of ivory white fat
Cutting properties	Elastic, compact, free of excess resistance
Odour/Taste	Strong taste, tasty

- Average nutritional values per 100g of product-

Energy value	kJ	1549
	kcal	373
Fats	g	30
of which saturated fatty acids	g	12.3
Carbohydrates	g	3.3
of which sugars	g	2.9
Proteins	g	22.5
Salt	g	4.3

-Microbiological characteristics-

PARAMETER	Result	Reference
Salmonella spp.	Absent in 25g	Reg.(CE) n. 1441/2007
Listeria monocytogenes	Absent in 25g	Company self monitoring

- Packaging-

Packaging	Typology: PE TRAY (side in contact with food) Size: 127 mm x 240 mm x 9 mm Net weight: 50 g
Packing	Type: Cardboard Size (L x l x h): 265 mm x137 mm x243 mm N° pieces in a box: 30 Box net weight:1.5 kg
Pallet	Typology: Plastic/Wood, disposable– returnable. Tare: 3-25 kg N°packings per pallet :96 N° packages for layers pallet: 24



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- ALLERGENS SHEET (Reg. CE n. 1169/2011)-

Allergens	Presenti in the product				Present in the production plant	
	Ingredients adjuvant, etc.		In traces (Cross Contamination)			
	Yes	No	Yes	No	Yes	No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) and derived products		X		X		X
Shellfish and shellfish products		X		X		X
Eggs and egg products		X		X		X
Fish and fish products		X		X		X
Peanuts and peanut products		X		X		X
Soy and soy products		X		X		X
Milk and milk products (including lactose)		X		X	X	
Nuts e almonds (Amigdalus communis L.), hazelnuts (Coryllus avellana), walnuts (Juglans regia), acagiù walnuts (Anacardium occidentale), pecan nuts [Carya illinoiesis (Wangenh) K. Koch], nuts from Brasil (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and derived products		X		X	X	
Celery and celery products		X		X		X
Mustard and mustard products		X		X		X
Sesame seeds and sesame seeds products		X		X		X
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO2		X		X	X	
Lupin and lupin products		X		X		X
Molluscs and mollusc products		X		X		X