



**PRODUCT**  
**TECHNICAL SHEET**

|                              |             |
|------------------------------|-------------|
| MOD: ST                      |             |
| Ed. 00                       | Rev. 02     |
| Date 13/05/2020              | Pag. 1 di 2 |
| Filled up and approved by QM |             |

**PROSCIUTTO COTTO ALTA QUALITÀ**

|                                  |   |
|----------------------------------|---|
| Item Code                        | IDA0495   |
| EAN Code                         | 8011192002408   |
| Trading name                     | PROSCIUTTO COTTO ALTA QUALITÀ   |
| Legal name                       | Cooked cold cuts (porc meat)  |
| 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                    |
| EC Seal (production)             |   |
| EC Seal (portioning)             | IT D2C 6M CE  |
| Transformation process/treatment | Portioning, packaging   |
| Ingredients                      | Pork meat, salt, flavours, sucrose, Antioxidant E301, Preservative E250   |
| Allergens (Reg. CE n.1169/2011)  | Absent  |
| GMO (Reg. CE n.1829-1830/2003)   | Absent  |
| Storage condition                | +2C°/+4 °C  |
| Shelf life                       | 45 days   |
| Packaging method                 | Packaged in a protective atmosphere                                       |

**-Organoleptic characteristics-**

|                     |   |
|---------------------|---|
| External appearance | Regular, smooth and uniform                     |
| Internal            | Intense pink colour                             |
| Cutting properties  | Homogeneous, compact, free of excess resistance |
| Smell/Taste         | Gentle  |

**- Average nutritional values per 100g of product-**

|                                |      |     |
|--------------------------------|------|-----|
| Energy Value                   | kJ   | 481 |
|                                | kcal | 115 |
| Fats                           | g    | 3   |
| of which saturated fatty acids | g    | 1   |
| Carbohydrates                  | g    | 1.0 |
| of which sugars                | g    | 1.0 |
| Proteins                       | g    | 21  |
| Salt                           | g    | 2   |

**-Microbiological characteristics-**

| PARAMETER                | Result        | Reference           |
|--------------------------|---------------|---------------------|
| Salmonella spp.          | Absent in 25g | From supplier sheet |
| Listeria monocytogenes   | Absent in 25g | From supplier sheet |
| Enterococchi             | <50 ufc/g     | From supplier sheet |
| Escherichia coli         | <10 ufc/g     | From supplier sheet |
| Aerobi solfito riduttori | <10 ufc/g     | From supplier sheet |

**-Packaging-**

|           |   |
|-----------|---|
| Packaging | Typology: PE TRAY (side in contact with food)<br>Size: 127 mm x 240 mm x 9 mm<br>Net weight: 60 g                               |
| Packing   | Type: Cardboards<br>Size(L x l x h): 265 mm x137 mm x243 mm<br>N° pieces in a box: 30<br>Box net weight:1.8 kg                  |
| Pallet    | Typology: Plastic/Wood, disposable– returnable. Tare: 3-25 kg<br>N°packings per pallet: 96<br>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<br>almonds ( <i>Amigdalus communis</i> L.), hazelnuts ( <i>Coryllus avellana</i> ), walnuts ( <i>Juglans regia</i> ), acagiù walnuts ( <i>Anacardium occidentale</i> ), pecan nuts [ <i>Carya illinoiesis</i> (Wangenh) K. Koch], nuts from Brasil ( <i>Bertholletia excelsa</i> ), pistachios ( <i>Pistacia vera</i> ), Queensland nuts ( <i>Macadamia ternifolia</i> ) 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 SO <sub>2</sub>   |                             | X  |                                 | X  |                                 | X  |
| Lupin and lupin products   |                             | X  |                                 | X  |                                 | X  |
| Molluscs and mollusc products  |                             | X  |                                 | X  |                                 | X  |