



**PRODUCT**  
**TECHNICAL SHEET**

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Ed. 00	Rev. 03
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Filled up and approved by QM	

**SALAME NAPOLI**

Item code	IDA0430
EAN Code	8011192002415
Trading name	Salame Napoli
Legal name	Sesoned fermented sausage (Pork meat based)
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)	IT MO7 4P CE
EC Seal (portioning)	IT D2C 6M CE
Transformation process/treatment	Salting, Bagging, Seasoning, Portioning, Packaging
Ingredients	Pork meat, Salt, Natural flavour, Spices, Dextrose, Antioxidant: E 301, Flavours, Preservatives: E 250, E 252.
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	Typical colour of seasoned salami, intense red
Internal	Hard, elastic
Cutting properties	Elastic, compact, free of excess resistance
Smell/Taste	Typical of seasoned salami

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

Energy Value	kJ	1411
	kcal	339
Fats	g	23.3
of which saturated fatty acids	g	8.3
Carbohydrates	g	1.7
of which sugars	g	1.4
Proteins	g	29.3
Salt	g	4.4

**-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 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