



PRODUCT TECHNICAL SHEET

MOD: ST

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Filled up and approved by QM

MORTADELLA ISIDE CON PISTACCHIO

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| Trading name | Mortadella Iside con Pistacchio (con cubetti di Prosciutto) |
| Legal name | Mortadella con Pistacchio |
| Product description | The product is of flattened shape, stuffed into cellulosic casings 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 meat, pork stomach, pork leg (25%), salt, pistachio (0.5%), pepper, natural flavors, antioxidant: sodium ascorbate (E301), preservative: sodium nitrite (E250) |
| Allergens | Pistachio |
| GMO | Absent |
| Storage condition | Between 0°C and +5°C |
| Package method | Vacuum Packed |
| Net Weight | 5kg ar |
| DMD | 160 days |
| Residual shelf life at customer deposits | 75 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. |

-General characteristics -

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|-------------|-------------|
| Item number | IDA0059 |
| Ean code | 396180 |
| EC code | IT 757 L CE |

-Organoleptic characteristics-

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| Inspection characteristics | Compact mixture, plastic at pressure with absence of gelatinous cells. The white cubes are evenly distributed in the light mixture. Presence of whole pistachios. |
| Colour | Light pink uniform |
| Odour | Intense and characteristic bouquet |
| Flavour | Soft due to the absence of additional spiciness |
| Diameter | Not applicable |

-Food safety guarantees-

Absence of metal contaminants (CCP metal detector 1).
 Temperature at the end of cooking which guarantees the absence of pathogenic germs such as Salmonella spp. and Listeria monocytogenes (CCP 2).
 Monitoring absence of microbial contamination on packaging (absence of SSOP pathogenic germs).

- Average nutritional values per 100g of product-

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| Energy Value | kJ | 1159 |
| | kcal | 280 |
| Fats of which saturated fatty acids | g | 24,1 |
| | g | 8,5 |
| Carbohydrates of which sugars | g | 0 |
| | g | 0 |
| Proteins | g | 15,7 |
| Salt | g | 2,4 |

-Logistic information -

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| Primary packaging | Gut, bag of bi-oriented polyamide coupled with polyethylene |
| Secondary packaging | Cardboard 55cm x 26,5cm x 14cm Tare 420kg |
| Palletization scheme | Pieces per case: 2 Cases per layer: 6 Layers per pallet: 6 Cases per pallet: 36 Pallet height: 105cm |
| Transport temperature | Between 0°C and +5°C |