



**PRODUCT**  
**TECHNICAL SHEET**

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Ed. 00	Rev. 01
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Filled up and approved by QM	

**SALAME MILANO**

Item code	IDA0196
EAN code	8011192000275
Trading name	Salame Milano
Legal name	Fermented seasoned 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)	
EC Seal (portioning)	IT D2C 6M CE
Transformation process/treatment	Portioning, packaging
Ingredients	Pork meat, Salt, Dextrose, Natural flavours, Spices, Sucrose. Antioxidant: E301. Preservatives: E252, E250.
Allergens (Reg. CE n.1169/2011)	Absent
GMO (Reg. CE n.1829-1830/2003)	Absent
Storage condition	0/+4 °C
Shelf life	65 days
Packaging method	Packaged in a protective atmosphere

**-Organoleptic characteristics-**

External appearance	Smooth surface
Internal	Typical intense red colour
Cutting properties	Elastic, compact, free of excess resistance
Smell/Taste	Gentle

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

Energy Value	kJ	1465
	kcal	354
Fats	g	29
of which saturated fatty acids	g	12
Carbohydrates of which sugars	g	0.5
	g	0.0
Proteins	g	22
Salt	g	3.1

**- Microbiological characteristics-**

PARAMETER	Result	Reference
Salmonella spp.	Absent in 25g	Reg.(CE) n. 1441/2007
Listeria monocytogenes	Absent in 25g	From supplier sheet
E. Coli	<200 germi/g	From supplier sheet
Clostridi	<50 germi/g	From supplier sheet
Stafilocchi Aurei	<200 ufc/g	From supplier sheet

**-Packaging-**

Packaging	Typology: PE TRAY (side in contact with food) Size (L x l x h): 185 mm x 213 mm x 13 mm Net weight: 100 g
Packing	Type: Cardboard Size (L x l x h): 273 mm x 195 mm x 220 mm N° pieces in a box: 24 Net weight box: 2.4 kg
Pallet	Typology: Plastic/Wood, disposable– returnable. Tare: 3-25 kg N°packings per pallet: 80 N° packages for layers pallet 16



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

Allergens	Present in the product				Present in the production plant	
	Ingredients adjuvant, etc		In traces (Cross Contamination)			
	Si	No	Si	No	Si	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 ( <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