



PRODUCT
TECHNICAL SHEET

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|------------------------------|-------------|
| MOD: ST | |
| Ed. 00 | Rev. 03 |
| Date 10/04/2020 | Pag. 1 di 2 |
| Filled up and approved by QM | |

SALAME NAPOLI

| | |
|------------------------------------|--|
| Item code | IDA0194 |
| EAN code | 8011192000251 |
| 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 M07 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 | 0°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 (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 Box net weight 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) | | | |
| | 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 |