



**PRODUCT**  
**TECHNICAL SHEET**

MOD: ST	
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Filled up and approved by QM	

**SALAME MILANO**

Trading name	Salame Milano
Legal name	Salame Milano
Product description	Fine grain salami, like Milano, prepared according to tradition. The selected meat is minced in the mincer and mixed with the tanning, without the addition of milk derivatives and lactose. The mixture thus prepared is stuffed into cylindrical casings and clipped at the ends. At the end of the maturing process, it is brushed by mould and floured with rice flour.
Producer	ITALIA ALIMENTARI Spa Sede Legale: Viale Europa 14 – 41011 Busseto (PR) Sede Amministrativa: Via Marconi 3 – 46040 Gazoldo degli Ippoliti (MN)
Production plant	Viale Europa 14 – 41011 Busseto (PR) - IT CE 202 L
Packaging plant	Via Marconi 3 – 46040 Gazoldo degli Ippoliti (MN) - IT CE 157 L
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100 - Benevento
Ingredients	Pork meat, salt, dextrose, spices, flavours, antioxidant: sodium ascorbate (E301), preservative: sodium nitrite (E250), preservative: potassium nitrate (E252).
Allergens	None. Gluten free.
GMO	None
Storage condition	Store in a cool and dry place (T < 15°C)
Instructions	Non-edible casing, to be removed before slicing the product
TMC	120 days
TMC minimum guaranteed delivery	80 days
Net weight	3 kg

**- General characteristics-**

Item code	IDA0009
Ean code	2584836000000

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

Energy value	kJ	1530
	kcal	369
Fats	g	31
of which saturated fatty acids	g	11
Carbohydrates	g	0,5
of which sugars	g	0,5
Protein	g	22
Salt	g	4

**- Microbiological characteristics-**

Parameter	Limit
E. coli β-glucuronidasi positive	< 100 ufc/g
Stafilococchi coagulasi positive	<10000 ufc/g
Anaerobi sulfite reducers	≤ 1000 ufc/g
Salmonella spp.	Absent in 25g
Listeria monocytogenes	In accordance with Reg. (CE) n. 2073/2005 e s.m.i.

**- Physical-organoleptic characteristics -**

Parameter	Standard
Shape	Cylindrical
Size	Diameter 100mm ± 0,5mm
Colour, smell and taste	Typical salami red, white fat. Characteristic smell and taste

**-Logistic information-**

Primary packaging	Synthetic casing with adhesive band label
Secondary packaging	Cardboard type 13 (598mm x 208mm x 125mm) Tare 380g ± 8%
Pieces per cardboards	2
Pallet type	Epal
Pieces per pallet	63 boxes
N. Cardboards per layers	7
N. layers per pallet	9