



## PRODUCT TECHNICAL SHEET

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Filled up and approved by QM

### FRANCOBOLLI DI GUANCIALE

Trading name	Francobolli di Guanciale
Legal name	Guanciale a Francobolli
Producer	FURLOTTI & C srl Via Santi 1, 43014 – Medesano (PR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100 - Benevento
Ingredients	Pork, salt, natural flavorings, spices, dextrose, antioxidant: E301, preservatives: E250, E252.
Allergens	None
GMO	Absent
Storage condition:	Max +4°C. Once the package is opened, store in the refrigerator in protected mode and consume within 2 days.
DMD	75 days
Minimum residual shelf life on delivery	65 days
Net Weight	100g
Raw material	Fresh pork from Italy. Anatomical cut: pig's cheek.
Processing	The cut of meat is salted with the salting mixture and placed in a salting cell for about a week. At the end of the salting phase, the product is hung and dried (about a week at a temperature of 18-15 ° C) to then go on to the actual salting (10-14 ° C), lasting about 60 days. At the end of the seasoning, the product is portioned and packaged in a protective atmosphere.

#### -General characteristics -

Item number	IDA0367
Ean code	8011192001814
EC code	IT 983L CE

#### -Sensory characteristics-

Colour	Pinkish white with one or two thin stripes inside
Odour	Delicately spiced based on the aromas used for its preservation
Flavour	Sweet and spicy, typical
Texture	Soft

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

Energy value	kJ	2815
	kcal	673
Fats of which saturated fatty acids	g	72
	g	29
Carbohydrates of which sugars	g	0,1
	g	0,1
Protein	g	6,2
Salt	g	5,4

#### -Microbiological characteristics-

Total bacterial charge	10 <sup>4</sup> -10 <sup>5</sup> ufc/g
Escherichia coli	<10 ufc/g
Staphylococcus coagulase positive	<500 ufc/g
Clostridium perfringens	<30 ufc/g
Listeria monocytogenes	Absent in 25g
Salmonella spp.	Absent in 25g

#### -Chemical-physical characteristics-

pH	5,3
Aw	0,91

#### -Logistic information-

Packaging	Transparent thermoformed tray Top: PET   PE-EVOH   PE - Tray: APET   PE-EVOH   PE peel
Pieces/case	16
Cases/layer	10
Layers/pallet	10
Case dimension	230mm x 240mm x 160mm

16/10/2019

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