



PRODUCT
TECHNICAL SHEET

MOD: ST	
Ed. 01	Rev. 00
Date: 06/11/2019	Pag. 1 di 2
Filled up and approved by QM	

SPECK

Trading name	Speck
Legal name	Speck
Product description	Boneless, trimmed, salted and seasoned pork leg. Delicate flavored and smoked taste.
Producer	MERANO SPECK srl Via Peter Mitterhofer 11, 39025 – Naturno (BZ)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Pork meat, salt, spices, sugar, natural flavourings, preservative: sodium nitrite, antioxidant: sodium ascorbate.
Allergens	Absent
GMO	Absent
Raw material origin	EU
Modalità di conservazione	Temperature not exceeding +7°C. After opening consume within 10 days.
Transport temperature	Temperature not exceeding +7°C.
Product temperature on delivery	Temperature not exceeding +7°C.
Packaging method	Vacuum
TMC	150 days from production date
Weight	2,5kg ca

-General characteristic-

Item code	IDA0501
EC seal	IT 695 L CE

- Average nutritional values per 100g of product-

Energy value	kJ	1313
	kcal	314
Fats	g	24
of which saturated fatty acids	g	8,5
Carbohydrates	g	0,3
of which sugars	g	0,3
Proteins	g	24
Salt	g	4,9

-Organoleptic characteristics -

Shape and size	Trapezoid
External appearance	Flat surface
Internal/cut	Red, pink
Taste	Gentle
Smell	Characteristic smell of smoked spices
Consistency	Discrete

-Chemical – physical characteristic-

Parameter	U.M.	Average values ± tolerance	Limits of refusal	
			<	>
pH		6,3	5,5	7,2
Aw		0,90	0,82	0,92
Humidity	%	45	40	50
Fats	%	24	20	30
Proteins	%	24	20	30
Ceneri	%	6	5	9
Salt	%	4,9	4	6
Total sugars	%	0,3	0	1
Nitrites (as sodium nitrite)	mg/kg	50	0	100
Nitrates (as sodium nitrate) as residue	mg/kg	50	0	150



PRODUCT
TECHNICAL SHEET

MOD: ST

Ed. 01

Rev. 00

Date: 06/11/2019

Pag. 2 di 2

Filled up and approved by QM

-Microbiological characteristic-

Parameter	U.M.	Target value (≤)	Limits of refusal (>)
Conta mesofila total	ufc/g	100 000	100 000 000
Enterobatteri total	ufc/g	10	100
Escherichia coli	ufc/g	<50	>50
Enterococchi	ufc/g	10	
Staphylococchi coagulase positive	ufc/g	<100	>100
Anaerobi sulphites riducer	ufc/g	<10	>10
Yeasts	ufc/g	100	
Molds	ufc/g	1000	
Salmonella spp.	ufc/25g	Absent	Present
Listeria Monocytogenes	ufc/25g	Absent	Present

- Contaminants and chemical residues -

Parameter	U.M.	Target values	Waste values
Inhibiting substances	µg/kg	Absent	Presents
Pesticides residues	mg/kg	Below the limits of the regulations in force (Dir.94/29CEE, Dir.96/33/CEE)	Above the limits
Residues of phyto-sanitary substances	mg/kg	Within the limits defined by current regulations	Above the limits
Residues of veterinary medicinal products	µg/kg	Within the limits defined by current regulations (Reg. (CE) n. 90/2377 e subsequent changes)	Above the limits
Heavy metals-Pb	mg/kg	<0,05	>0,1
-Cd	mg/kg	< limit of detection method	>0,05
Ocratossina A	ppb	<0,5	>1
Dioxins and furans	Pg OMS-PCDD F-TEQ g grasso	Reg. (CE) n. 466/2001 subsequent changes	>0,1
PCB	ng/g	<50	>100
3-MCPD	ppb	Absent	>10
Benzopirene	µg/kg	Reg. (CE) n. 208/2005	>5
Radionuclidi	Bq/kg	<50	>370

-Logistic information-

packaging	Description	Quantity	Unit weight (TARE)	Note
Primary packaging (sale unit) <i>Mondi Styria</i>	Shrink Coil Mondi	1	20g	Per delivery unit
Secondary packaging <i>Cartone</i>	Cardboard	1	560g	
Handling units <i>-pallet</i> <i>- maintenance system</i>	Epal Stretch film	1 1	24kg 0,5g	Per pallet