



PRODUCT
TECHNICAL SHEET

MOD: ST
Ed. 00 Rev. 02
Date 10/04/20 Pag. 1 di 2
Filled up and approved by QM

COPPA PICCANTE ½ S.V.

Item code	IDA0237
EAN code	2999920
Trading name	Coppa piccante
Legal name	Sesoned product (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 MO7 4P CE
EC Seal (portioning)	-
Process of transformation/treatment	Salting, tying, seasoning, packaging
Ingredients	Pork Meat, Salt, Spices, Dextrose, Flavors, Natural Flavors, Acidity Regulators: E508. Preservatives: E251, E250. Non edible gut
Allergens (Reg. CE n.1169/2011)	Absent
GMO (Reg. CE n.1829-1830/2003)	Absent
Storage condition	0/+4 °C
Shelf life	150gg
Packaging method	Vacuum

- Organoleptic characteristics-

External appearance	Seasoned salami typical colour
Internal	Hard, elastic
Cutting consistency	Free of excesses of resistance
Smell/Taste	Balanced in the fat part and the meat part, spicy.

- Average nutritional values per 100g of product-

Energy value	kJ	1389
	kcal	333
Fats	g	24
of which saturated fatty acids	g	8.9
Carbohydrates	g	1.4
Of which sugars	g	1.2
Proteins	g	28,2
Salt	g	4,25

-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: Polyamide + Polyethylene PAPE Envelope (side in contact with food) Medium net weight: 0.9 kg
Package	Typology: Cardboard Size (L x l x h): 385mm x 285mm x 124mm N° pieces per package: 6 Medium net weight package 5.400 kg
Pallet	Typology: Plastic/Wood, disposable - returnable. Tare: 3-25 kg N° of packages per pallet: 64 N° of packages per layer pallet: 8



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

Allergens	Present in the product				Present in the production plant	
	Ingredient, 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
Crustaceans and crustacean products		X		X		X
Egg and eggs products		X		X		X
Fish and fish products		X		X		X
Nuts and nuts products		X		X		X
Soy and soy products		X		X		X
Milk and milk products (including lactose)		X		X		X
Nuts .e. almonds (Amigdalus communis L.), hazelnuts (Coryllus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecans (Carya illinoiesis (Wangenh) K. Koch), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and products thereof)		X		X		X
Celery and celery products		X		X		X
Mustard and mustard products		X		X		X
Sesame seeds and sesame seed products		X		X		X
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO2		X		X	X	
Lupine and lupine products		X		X		X