



**PRODUCT**  
**TECHNICAL SHEET**

MOD: ST  
Ed. 01 Rev. 00  
Data:16/11/2020 Pag. 1 di 1  
Filled up and approved by QM

**COPPA DI PARMA IGP**

Trading name	Coppa di Parma IGP
Legal name	Coppa di Parma IGP
Producer	SALUMIFICIO AURORA srl - Via G. Verdi 15, 43035 – Felino (PR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti - Zona Industriale Pezzapiana, 82100, Benevento
Minimum aging	90 days
Product's refinement	Vacuum at temperature < +4°C
Production method	Filling in natural casing (bondiana culare), binding with twine, drying and seasoning
Salting method	Manual salting followed by break time as per PGI regulations
Seasoning	90 days
Ingredients	Pork meat, salt, spices, antioxidant: E301, preservatives: E252, E250.
Meat raw material	National pork coppa
Not meat raw material	Natural gut (bondeana) not edible.
Accessory materials	Twine
Allergens	Absent
GMO	Absent
Storage method	Temperature not higher than + 7° C
Packaged product management	Remove the product from the carton within 10 days from the date of shipment
Packaging method	Vacuum
Mode of use	Ready for consumption
TCM	150 days from the date of shipment
Average weight aged product	Approximately 1.8 kg – 2.0 kg
Consumers target	All consumers over the age of 3, provided they are not intolerant of the ingredients indicated on the label
Law requirements	Guaranteed by a control body authorized by MIPAAF

**- General characteristics-**

Item code	IDA0016
EAN code 13	2896442
EAN code 128	98016133010033
EC seal (production plant)	IT 793 L CE
CE seal (packaging plant)	IT FOZ2N CE

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

Energy value	kJ	1309
	kcal	315
Fats	g	29.4
of which saturated fatty acids	g	8.9
Carbohydrates	g	<0.5
of which sugars	g	<0.5
Protein	g	23.7
Salt	g	4.4

Average values. Any deviations depend on the aging or on the raw material used.

**- Microbiological characteristics-**

Parameter	Limit
Enterobacteriaceae	<10 ufc/g
Escherichia coli	<10 ufc/g
Staphylococcus aureus	<100 ufc/g

**- Chemical-physical characteristics**

Parameter	Limit
pH	>5.70
NaCl	<5%
Proteins	>22%
Water/Protein ratio	2%

**- Organoleptic characteristics**

Appearance	Salami in cylindrical shape, filled in natural casing, tied with twine
Colour	Red, pinkish with stripes of fat
Taste	Typical of the product

**- Logistic information-**

N. pieces per carton	2
N. cartons per shelf	12
N. shelves	5
N. cartons per shelves	60