

PRODUCT

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 Rev. 00

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 Filled up and approved by QM

TECHNICAL SHEET

CUBETTI DI PANCETTA DOLCE

Trading name				
Trading namr Legal name	Cubetti di pancetta			
Legal hame	Sweet bacon cubes			
Producer	FURLOTTI&C srl Via Santi 1, 43014 – Medesano (PR)			
		Distribuzione Alimenti		
Distributor	Zona Industriale Pezzapiana, 82100 - Benevento			
	Pork, salt, natural flavors, antioxidant: sodium ascorbate (E301), preservative:			
Ingredients	sodium nitrite (E250).			
Allergens	None			
GMO	Absent			
	Max +4°C.			
Storage	Once opened, store in the refrigerator in protected mode and consume within 2			
5	days.			
TMC	115 days			
Minimum remaining life on delivery	92 days			
Net weight	100g (2 x 50g)			
Raw material	Fresh pork from abroad (Germany, Spain).			
	Anatomical cut: ba			
Production process	The stretched bacon, trimmed and degreased, is massaged with the salting			
	mixture and placed in tubs. The meat remains in the cell for a period of 3-5 days			
	at a temperature between 0°C and +4°C, then it is hung and dried in the oven at			
	55°C for about three hours. After rapid cooling, it is portioned into cubes and			
	packaged in a protective atmosphere.			
Use	The product is to be consumed after cooking			
Instruction	Fry in a pan for 1-2 minutes			
-General characteristics-				
Item code	IDA0230			
Ean code		8011192002736		
EC Seal			IT 983	BL CE
 Sensory characteristics - 				
Colour	Pinkish white with alternating streaks of fat and lean meat			
Smell	Gentle			
Taste	Sweet and delicately flavoured, typical			
Consistency		Soft		
- Average nutritional values per 100	* •	1		
Energy Value		(J		1137
	kcal		274	
Fats	g		22	
of which saturated fatty acids	g		8,5	
Carbohydrates	g		0,5	
Of which sugars	g		0,5	
Proteins	g		18	
Salt		g		4,0
-Microbiological characteristic-				/
Total bacterial number		10 ⁶ -10 ⁷ ufc/g		
Escherichia coli		<10 ufc/g		
Staphylococcus coagulase positive		<500 ufc/g		
Clostridium perfringens		<30 ufc/g		
Listeria monocytogenes		Absent in 25g		< 100 ufc/g fine shelf-life
Salmonella spp.			Absent	in 25g
-Chemical physical characteristic-		1		
рН		5,5 - 5,7		
Aw	0,95-0,96			0,96
-Logistic information-	-			
Package	Thermoformed transparent tray			
	Top: PET PE-EVOH PE - Tray: APET PE-EVOH PE peel			
Pieces/cardboard	20			
Cardboards/layer	14			
	8			
Layers/pallet Cardboard size		8 24cm x 33cm		