



PRODUCT

TECHNICAL SHEET

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Filled up and approved by QM

CUBETTI DI PANCETTA AFFUMICATA

Trading name	Cubetti di pancetta affumicata
Legal name	Cubed smoked bacon
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 flavors, antioxidant: sodium ascorbate (E301), preservative: sodium nitrite (E250).
Allergens	None
GMO	Absent
Storage condition	Max +4°C. Once opened, store in the refrigerator in protected mode and consume within 2 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: fat-free bacon.
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, 2 hours of which in the presence of smoke. 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	IDA0231
Ean code	8011192002743
EC Seal	IT 983L CE

- Sensory characteristics-

Colour	Pinkish white with alternating streaks of fat and lean meat
Smell	Gently smoked
Taste	Sweet and delicately smoked, typical
Consistency	Soft

- Average nutritional values per 100g of product -

Energy value	kJ	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 characteristics-

Total bacteria count	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
Listeria monocytogenes	< 100 ufc/g fine shelf-life
Salmonella spp.	Absent in 25g

-Chemical physical characteristics-

pH	5,3
Aw	0,95-0,96

-Logistic information-

Package	Thermoformed transparent tray Top: PET PE-EVOH PE - Tray: APET PE-EVOH PE peel
Pieces/cardboard	20
Cardboard/layer	14
Layers/pallet	8
Cardboards size	24cm x 33cm x 14cm