



**PRODUCT**  
**TECHNICAL SHEET**

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Filled up and approved by QM	

**PANCETTA STAGIONATA ARROTOLATA AL PEPE**

Trading name	Pancetta stagionata arrotolata al pepe
Legal name	Seasoned bacon rolled in pepper
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	40 days
Production method	Churn salting, investiture and binding, drying and seasoning
Salting method	Churn
Ingredients	Pork bacon, salt, dextrose, fructose, flavorings, spices, covering spice: black pepper (1%), antioxidant: E301, preservatives: E252, E250. Inedible gut.
Meat raw material	Pork bacon without rind (national-community origin)
Non meat raw material	Non edible fibrous cellulosic gut
Accessory materials	Twine
Product refinement	Vavuum at < +4°C temperature
Allergens	Absent
GMO	Absent
Storage condition	Temperature between +2°C and +7°C
Packaged product management	Remove product from carton within 10 days from shipping date
Packaging method	Vacuum
Instructions	Ready to eat
TMC	150 days from date of: production (bulk)/packaging (slice)
Average seasoned product weight	1,3 kg – 1,6 kg ca
Consumers target	All consumers over 3 years of age, as long as they are not intolerant to the ingredients indicated on the label

**-General characteristics-**

Item code	IDA0023
EAN 13 code	29320200****
EAN 128 code	GTIN consisting of variable weight prefix 9, unique company code 8016133 + 770 justified on the left with significant zeros and checksum check a final byte
EC Seal (production plant)	IT 793 L CE
EC Seal (packaging plant)	IT FOZ2N CE

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

Energy value	kJ	1695
	kcal	410
Fats of which saturated fatty acids	g	38
	g	16
Carbohydrates Of which sugars	g	<0,5
	g	<0,1
Proteins	g	17
Salt	g	3,3

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

**- Microbiological characteristics-**

Parameter	Limit
Salmonella spp.	Absent/25 g
Listeria monocytogenes	Absent/25 g

**-Chemical –physical characteristics-**

Parameter	Limit
pH	>5,00
Aw	<0,93

**-Organoleptic characteristics-**

External appearance	Cylindrical sausage
Colour	Red, pinkish with streaks of fat
Taste	Typical product

**-Logistic information -**

N. pieces per cardboard	10
N. cardboards per layer	6
N. layers	3
N. cardboards per pallet	18