



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS MILANO SALAMI CUT TO HALF	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

INGREDIENTS

Pork meat, salt, wine, dextrose, spices, Antioxidants: sodium ascorbate, ascorbic acid, Preservatives: potassium nitrate, sodium nitrite, natural flavor.

PRODUCT DESCRIPTION

Prepared with meat from heavy Italian pigs, born, reared and slaughtered in Italy, salted and flavored as a recipe of ancient tradition. The meat is finely ground so as to obtain the characteristic "grain of rice" that uniquely identifies and distinguishes the product. Stuffed in synthetic gut is seasoned in expertly aired rooms, the slow aging gives the product a soft consistency, a uniform ruby red color and a typical flavor.

ORIGIN OF MATTER FIRST

Meat from heavy Italian pigs, born, reared and slaughtered in Italy.

MEDIUM SIZING

Kg. 1,8 approximately.

TMC

90 days if vacuum-packed.

STORAGE INSTRUCTIONS

From 0° to 4° C if vacuum-packed, keeping out of direct sunlight and away from excessive moisture.

ALLERGENS

Absent (Annex II of EU Regulation No. 1169/11).

MICROBIOLOGICAL PARAMETERS (ufc / g)

	m	M
Enterobacteriaceae	≤10 ²	> 10 ³
Positive coagulase staphylococci	≤20	> 10 ²
Listeria monocytogenes	Absent in 25 g	> 10 ²
Salmonella spp	Absent in 25 g	

LE NOSTRE CERTIFICAZIONI





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NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1451/349
Fats	27 gr.
of which saturated fatty acids	10 gr.
Carbohydrates	0,6 gr.
of which sugars	<0,5 gr.
Protein	26 gr.
Salt	3,7 gr.

PALLETIZATION

Product measurements: cm 9 x 9 x30

Carton measures: cm 38 x 56 x 27 (h)

N. pieces per carton: 10

Composition of the pallet: n. 4 cartons per layer, n. 5 layers

Maximum dimensions with pallets: cm 80 x 120 x 146 (h)

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