



## Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	<b>PRODUCT TECHNICAL SPECIFICATIONS</b> <b>SALAME UNGHERESE (HUNGARIAN SALAMI)</b>	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

### DESCRIPTION OF THE PRODUCT AND PRODUCTION PROCESS

Product made from minced cuts of pork from heavy Po Valley pigs (shoulder and throat) mixed with salt and spices. The meat is finely minced to a homogenous texture; the flavour is rich with a slightly smoky taste, achieved by smoking with beech wood. After the mince is filled in casings, it is left to dry for around 5-6 days at a controlled temperature and moisture level. Next, the product is matured in the factory for a minimum period of 90 days.

At the end of the maturation process, each piece weighs approx. 3.5-4 kg.

### INGREDIENTS

Pork, salt, white wine, dextrose, sucrose, paprika (0.15%), pepper, antioxidant: sodium ascorbate (E301), garlic, preservatives: potassium nitrate (E252), sodium nitrite (E250), spices.

### PHYSICO-CHEMICAL CHARACTERISTICS

Moisture and volatile substances:	27 g per 100 g of product
Ash:	5.3 g per 100 g of product
pH:	5.3
Nitrites:	<10 mg/kg
Nitrates:	<50 mg/kg
Aw:	0.930 – 0.940
Nitrosamines	not detected (< 0.005 mg/kg (ppm))
Cd	< 0.05 mg/kg (ppm)
Pb	< 0.1 mg/kg (ppm)
Staphylococcal enterotoxins	Not detected in 25g
Aflatoxins (B1, B2, G1, G2)	< 4 µg/kg (ppb)
Ochratoxin A	< 1 µg /kg (ppb)

### MICROBIOLOGICAL CHARACTERISTICS

TBC	> 1 x 10 <sup>7</sup> cfu/g
Coliforms	< 10 cfu/g
Listeria monocytogenes	Absent in 25g
Salmonella spp.	Absent in 25g
Clostridium spp. (spore)	< 10 cfu/g
Clostridium spp. (veg. cells)	<10 cfu/g
Staphylococcus aureus	< 10 <sup>2</sup> cfu/g

### ALLERGENS

The product does not contain allergens in accordance with EU Reg. no. 1169/11 (annex II)

### LE NOSTRE CERTIFICAZIONI





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### STORAGE LIFE

250 days from production (unpacked whole):  
90 days after packaging (vacuum-packed).

### STORAGE INSTRUCTIONS

Store in a cool, dry place if unpackaged.  
From 0° to 4° C if vacuum-packed, keeping out of direct sunlight and away from excessive moisture.

### HOW TO CONSUME THIS PRODUCT

Cut into slices around 2-3 mm thick and remove the casing before consuming. Eat a few minutes after slicing, to encourage the typical flavours to emerge.  
Restricted consumption is recommended for those on low-calorie diets or who suffer from high blood pressure, due to the presence of saturated fatty acids and high salt content.  
There are no restrictions to the use of this product for those sensitive to the presence of allergenic substances (as defined by current legislation), due to the lack of these substances in both the ingredients and the finished product.  
This product does not contain GMOs (genetically modified organisms).

### NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1902/459
Fats	38,5 gr.
of which saturated fatty acids	13 gr.
Carbohydrates	< 1,0 gr.
of which sugars	<0,1 gr.
Protein	28 gr.
Salt	3,5 gr.

### PALLETIZATION

Product measurements: cm 42 x 10 x 10  
Carton measures: cm 51 x 36 x 21 (h)  
N. pieces per carton: 5  
Composition of the pallet: n. 4 cartons per layer, n. 6 layers  
Maximum dimensions with pallets: cm 80 x 120 x 141 (h)

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