



## Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	<b>PRODUCT TECHNICAL SPECIFICATIONS</b> <b>SALAME VECCHIA NAPOLI</b> <b>(VECCHIA NAPOLI "OLD NAPLES" SALAMI)</b> <b>CUT TO HALF</b>	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

### DESCRIPTION OF THE PRODUCT AND PRODUCTION PROCESS

Product composed of a mixture made by mincing cuts of pork from heavy Po Valley pigs (shoulder, untrimmed belly and ham trimmings), and adding salt and spices. It is a subtly flavoured, smoked salami. After mincing, the mixture is filled in natural casing and hand tied. Next it is dried at a controlled temperature and moisture level for around 3 days, before undergoing maturation for at least 30 days.

### INGREDIENTS

Pork, salt, dextrose, spices, sucrose, antioxidant: sodium ascorbate (E301), preservatives: sodium nitrite (E250), potassium nitrate (E252).

### SIZE

Gr. 400 circa.

### PHYSICO-CHEMICAL CHARACTERISTICS

Moisture and volatile substances:	45 g per 100 g of product
Ash:	4.6 g per 100 g of product
pH:	5.3
Nitrites:	<10 mg/kg
Nitrates:	<50 mg/kg
Aw:	<0.920
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

### LE NOSTRE CERTIFICAZIONI





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### ALLERGENS

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

### STORAGE LIFE

90 days after packaging (vacuum-packed).

### STORAGE INSTRUCTIONS

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	1357/327
Fats	25,2 gr.
of which saturated fatty acids	9,34 gr.
Carbohydrates	< 1,0 gr.
of which sugars	<0,1 gr.
Protein	25 gr.
Salt	2,95 gr.

### PALLETIZATION

Product measurements: cm 7 x 7 x 15

Carton measures: cm 51 x 36 x 21 (h)

N. pieces per carton: 24

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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