



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS SPALLA COTTA RUSTICA (RUSTIC COOKED SHOULDER HAM) CUT TO HALF	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

DESCRIPTION OF THE PRODUCT AND PRODUCTION PROCESS

This cooked shoulder ham is made by combining deboned dry-cured coppa and deboned shoulder from heavy Po Valley pigs. During two tumbling phases, salt and spices are added and mixed with the meat, which is then left to rest in special temperature/humidity-controlled rooms for at least 15 days. They are then filled in natural casing, hand tied and left to rest in special food nets; after drying out for approx. 48 hours, the product is cooked by immersion in special temperature-controlled vats and, after cooling, vacuum-packed ready to go on the market.

INGREDIENTS

Pork, salt, dextrose, spices, antioxidant: sodium ascorbate (E301), red wine, garlic, preservatives: sodium nitrite (E250).

SIZE

Kg. 4/4,5.

PHYSICO-CHEMICAL CHARACTERISTICS

Moisture and volatile substances:	59 g per 100 g of product
Ash:	2.9 g per 100 g of product
pH:	6.2
Nitrites:	<10 mg/kg
Nitrates:	<30 mg/kg
Aw:	0.940 – 0.960
Cd	< 0.05 mg/kg (ppm)
Pb	< 0.1 mg/kg (ppm)

MICROBIOLOGICAL CHARACTERISTICS

TBC	> 1 x 10 ³ 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 cfu/g

ALLERGENS

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

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STORAGE LIFE

60 days after packaging (vacuum-packed).

STORAGE INSTRUCTIONS

From 0° to 4° C, avoiding direct exposure to sunlight and excessive moisture.

HOW TO CONSUME THIS PRODUCT

To be eaten as it is, cut into slices around 2-3 mm thick.

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	1009/243
Fats	18 gr.
of which saturated fatty acids	6,8 gr.
Carbohydrates	< 1,0 gr.
of which sugars	0,4 gr.
Protein	19,5 gr.
Salt	1,8 gr.

PALLETIZATION

Product measurements: cm 20 x 20 x 14

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

N. pieces per carton: 2

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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