



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS TRADITIONAL COPPA	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

INGREDIENTS

Pork meat, salt, dextrose, spices, preservatives: E250-E252.

PRODUCTIVE CYCLE

Trimming, dry salting, rest, drying, maturing for a variable duration of 120-150 days. Sectioning and packaging.

AGING

Minimum 3 months.

MEDIUM WEIGHT

About 1.8 kg.

STORAGE

In a cool and dry place.

LOT

Numerical alpha code shown on the label.

MICROBIOLOGICAL CHARACTERISTICS:

Enterobacteria (at 30°):	<10 ufc / g
Salmonella spp.	Absent in 25 g
Listeria m.	Absent in 25 g
Positive coagulase staphylococci	<100 cfu / g
E. coli beta-coagulase positive	<10 cfu / g

PHYSICAL CHEMICAL PARAMETERS

Aw	<0.811
PH	5.71
Humidity	29.94 g / 100
Ashes 5.41	g / 100
Enhanced acidity PH	5.65

ALLERGENS

The product is processed in an establishment where no type of allergen is used.

OGM

The product is obtained with ingredients that do not contain OGM, contaminated and residues of plant protection products.

LE NOSTRE CERTIFICAZIONI





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NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1796 KJ/433Kcal
Fats	36,30 gr.
of which saturated fatty acids	14,60gr.
Carbohydrates	0,2 gr.
of which sugars	< 0,1 gr.
Protein	26,46 gr.
Salt	3,90 gr.

PALLETIZATION

Product measurements: cm 9 x 11 x 26

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

N. pieces per carton: 6

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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