



Alta Salumeria, Altissimi Piaceri

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

INGREDIENTS

Pork meat, salt, pepper, spices (garlic).

PRODUCTIVE CYCLE

- Thigh sectioning
- salting
- refresher
- bagging and tying
- drying
- seasoning

FORM

Oval / round.

MINIMUM GUARANTEED AGING

11/12 months.

MEDIUM WEIGHT

From kg 3,5 to 5 approximately.

MERCEOLOGICAL CHARACTERISTICS

Outer appearance: characteristic pear shape, with closing of the harness at the narrow end. Compact consistency. Grayish brown color with possible presence of mold, typical of products aged in the bladder. Color: red thin, pinkish white fat. Uniform coloring. Absence of abnormal colors.

Odor: delicate, typical of maturing.

Taste: delicate, unsalted, aged.

MICROBIOLOGICAL REQUIREMENTS ON FINISHED PRODUCT

Salmonella spp	Absence / 25 g
Listeria monocytogenes	Absence / 25 g
Escherichia coli	≤ 10 CFU / g
Coliforms	≤ 100 UFC / g
Enterobacteriaceae	≤ 100 UFC / g
Staphylococcus aureus	≤ 100 CFU / g

LE NOSTRE CERTIFICAZIONI





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ANALYTICAL REQUIREMENTS

pH	5.5.5 pH≤6.75
Aw	≤ 0.91
Humidity	% ≤51
Salt	% ≤5.5

ALLERGENS AND OGM

The product does not contain allergens listed in Annex II of EU Reg. 1169/2001, including gluten. No ingredient used contains or is derived from GMOs, in accordance with EU Reg. 1829/2003 and Reg Ce 1830/2003 and s.m.

CONSERVATION METHODS

The product must be stored in a cool and dry place.

NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1142KJ/274 Kcal
Fats	18 gr.
of which saturated fatty acids	6,6 gr.
Carbohydrates	0 gr
of which sugars	0 gr.
Protein	28 gr.
Salt	4,6 gr.

PALLETIZATION

Product measurements: cm 18 x 18 x 30

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

N. pieces per carton: 4

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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