



## Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	<b>PRODUCT TECHNICAL SPECIFICATIONS</b> <b>FINOCCHIONA PGI CUT TO HALF</b>	Data em.	20/01/20
		Mod.	A2-PA HACCP
		Rev.	00

### PRODUCT CHARACTERISTICS

Finocchiona PGI is a typical salami characterized by the aroma of fennel, used in seeds and / or flowers in the dough, the slice turns out to be consistent to soft which sometimes tends to crumble and has a dough with fat particles distributed so as to wrap muscle fractions leaving the product soft even after long curing times. The fat and lean, medium-coarse grain, do not have well-defined borders. The slice appears with colors ranging from flesh red of the lean parts to white / pinkish white of the fat parts, with possible evidence of fennel seeds and / or flowers. Perfume: pleasant and characteristic smell due to the marked aroma of fennel and light garlic; Taste: fresh and appetizing, never acidic. The raw material to be used for the production of Finocchiona PGI consists of fresh meat obtained from heavy pigs of breeds defined in the production regulations. Usable cuts must not have undergone any freezing process.

The production area of Finocchiona PGI includes the entire territory of Tuscany, excluding islands, which represents the area in which the production of this typical salami has consolidated over time. The entire processing cycle and the slicing and subsequent packaging operations take place in this delimited area.

### INGREDIENTS

Pork meat, salt, sugars: (dextrose, sucrose), fennel seeds and flowers, broken pepper, ground, antioxidant: E301 sodium ascorbate, garlic, preservatives: E252 potassium nitrate, E250 sodium nitrite.

The meats used are of Italian origin. The casings used for the packaging of the products are not edible.

### ALLERGENS

Nobody

### SIZE

1.6 / 1.9 kg.

### TMC

180 days from production.

### PRODUCT STORAGE METHOD

Keep in the fridge from 0 ° to + 7 ° C. Do not puncture the packaging.

### MICROBIOLOGICAL AND CHEMICAL-PHYSICAL PARAMETERS

Salmonella spp. Absent 25 g

Listeria m. According to Reg. (CE) n.2073 / 2005

Aw ≤0.92

pH Between 5 and 6

Nitrite and Nitrate In the terms of the law

### LE NOSTRE CERTIFICAZIONI





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### NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1454KJ/350Kcal
Fats	27,8 gr.
of which saturated fatty acids	11 gr.
Carbohydrates	0,7 gr.
of which sugars	0 gr.
Protein	24,3 gr.
Salt	3,77 gr.

### PALLETIZATION

Product measures: 19 x 11 x 11 cm

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

No. of pieces per carton: 10

Composition of the pallet: n. 4 cartons per layer, n. 6 layers

Maximum dimensions with pallet: cm 80 x 120 x 141 (h)

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