



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS PANCETTA AL PEPE (PANCETTA WITH PEPPER) CUT TO HALF	Issue date	31/10/2017
		Form.	A2-PA HACCP
		Rev.	02

INGREDIENTS

Pork belly, salt, pepper (0.8%), dextrose, natural flavourings, and antioxidants: E301, preservatives: E250 – E252.

PRODUCTION CYCLE

Pork belly from Italian pigs that is salted, dried, matured and packaged.

This pancetta is produced using carefully selected meats that undergo a series of processing stages:

- Sectioning, including de-rinding, trimming and squaring off
- Salting
- Salt spreading phase
- Peppering, stuffing, drying and maturation
- Labelling and packaging

ORGANOLEPTIC FEATURES

External appearance: matured deli-meat; light mould; pepper under the casing; black colour and speckling of the pepper, typical of this product.

Sliced: pancetta (pork belly) with red lean parts and white/pink fatty parts.

Upon cutting: colour and odour typical of matured PBC, subtly fragrant/spicy with peppery flavours.

No unpleasant or abnormal odours or colouration.

NET WEIGHT

1,2/1,5 kg approx.

STORAGE

Once cut keep refrigerated at +2/+4° C.

DURABILITY

180 days.

LABELLING

Information provided:

- ° Product name
- ° Company name
- ° Ingredients
- ° Batch
- ° Factory of production and EC stamp
- ° Storage instructions
- ° Modes of use
- ° Nutritional information

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WHO CAN EAT THIS PRODUCT

Does not contain allergenic substances (listed in Annex II EC Reg 1169/2011); Gluten free; The ingredients are all GMO free; Inedible, artificial casing.

PHYSICO-CHEMICAL CHARACTERISTICS (average values)

pH at 20°C	5.50 – 6.0
Aw at 20°C	<0.95
Potassium nitrate	< legal limits
Sodium nitrite	< legal limits
Moisture	33.1

MICROBIOLOGICAL CHARACTERISTICS (in line with Reg 2073/2005)

Salmonella and listeria Monocytogenes absent in 25 g
Enterobacteria < 100 cfu/g

NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	2168 KJ/526 Kcal
Fats	54 gr.
of which saturated fatty acids	20 gr.
Carbohydrates	0 gr.
of which sugars	0 gr.
Protein	10 gr.
Salt	1,9 gr.

PALLETIZATION

Product measurements: cm 11 x 11 x 21

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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