



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS SALAME & FILETTO (SALAMI & FILLET) CUT TO HALF	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

PRODUCT DESCRIPTION

Cuts of pork from heavy Po Valley pigs (whole bellies, ham trimmings, shoulder), are minced with salt and spices; a whole pork fillet - salted and flavoured beforehand - is then enclosed in the middle of this filling. The mixture is stuffed into natural casings ("crespone pelato di scrofa"). The size ranges from 90-100 mm for a 1.3 kg product after maturation. The product is hand tied.

Once stuffed, the product is left to dry for approx. 4-5 days. Maturation in the factory lasts for a minimum of approx. 60-70 days.

INGREDIENTS

Pork, salt, dextrose, spices, antioxidant: sodium ascorbate (E301), wine, garlic, preservatives: potassium nitrate (E252), sodium nitrite (E250).

SIZE

About kg. 0,6/0,8.

PHYSICO-CHEMICAL CHARACTERISTICS

Moisture and volatile substances:	44 g per 100 g of product
Ash:	4.8 g per 100 g of product
pH:	5.8
Nitrites:	<10 mg/kg
Nitrates:	<50 mg/kg
Aw:	0.930 – 0.940
Nitrosamines	not detected (< 0.005 mg/kg (ppm))
Cd	< 0.05 mg/kg (ppm)
Pb	< 0.1 mg/kg (ppm)
Staphylococcal enterotoxins	Not detected in 25g
Aflatoxins (B1, B2, G1, G2)	< 4 µg/kg (ppb)
Ochratoxin A	< 1 µg /kg (ppb)

MICROBIOLOGICAL CHARACTERISTICS

TBC	> 1 x 10 ⁷ 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 ² cfu/g

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ALLERGENS

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

STORAGE LIFE

90 days after packaging (vacuum-packed).

STORAGE INSTRUCTIONS

From 0° to 4° if vacuum-packed, keeping out of direct sunlight and away from excessive moisture.

HOW TO CONSUME THIS PRODUCT

Eat at different maturation stages depending on personal taste (softer and creamy after a short maturation, drier with more intense aromas and flavours after advanced maturation). Cut into slices around 2-3 mm thick and remove the casing before consuming. Eat a few minutes after slicing, to encourage the typical flavours to emerge.

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	1333/321
Fats	24,0 gr.
of which saturated fatty acids	9,0 gr.
Carbohydrates	< 1,0 gr.
of which sugars	<0,1 gr.
Protein	26,2 gr.
Salt	3,4 gr.

PALLETIZATION

Product measurements: cm 10 x 10 x 13

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

N. pieces per carton: 24

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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