



Alta Salumeria, Altissimi Piaceri

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

INGREDIENTS

Pork meat (thigh), salt, spices, aromatic plants. Sugars: Dextrose. Antioxidant: E301.

MATERIALS AND PROCESSING

Smoked ham product obtained from the processing of pork legs of German origin (Bavaria). Dry salting; smoked with beech wood sawdust and alpine natural fragrances; smoke temperature: 15 ° / 20 ° C; maturation temperature: 14 ° / 16 ° C; minimum seasoning 6 months.

CONSERVATION TEMPERATURE

10 ° / 15 ° C.

SIZE

Kg 4/5.

TMC

To be consumed preferably within 180 days from the date of packaging.

CHEMICAL CHARACTERISTICS

Humidity	37.1	g / 100 g
Potassium nitrate	27	mg / kg
Sodium nitrite	<1	mg / kg

MICROBIOLOGICAL CHARACTERISTICS

Lactic acid bacteria	3.9×10^2	U.F.C./g
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ALLERGENS

It does not contain allergens, gluten, preservatives, lactose.

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NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1254 KJ/300 Kcal
Fats	19,10 gr.
of which saturated fatty acids	6,60 gr.
Carbohydrates	1,2 gr.
of which sugars	0,3 gr.
Protein	30,7 gr.
Salt	3,90 gr.

PALLETIZATION

Product measurements: cm 30 x 30 x 9

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

N. pieces per carton: 3

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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