



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS TRADITIONAL COPPA CUT TO HALF	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

INGREDIENTS

Pork meat, salt, dextrose, spices, preservatives: E250-E252.

PRODUCTIVE CYCLE

Trimming, dry salting, rest, drying, maturing for a variable duration of 120-150 days.
Sectioning and packaging

AGING

Minimum 3 months.

MEDIUM WEIGHT

Half about 0,9 kg.

STORAGE

Vacuum-packed half Coppa: store at a temperature between 0 and +4° C.

TMC

180 days.

LOT

Numerical alpha code shown on the label.

MICROBIOLOGICAL CHARACTERISTICS:

Enterobacteria (at 30 °):	<10 ufc / g
Salmonella spp.	Absent in 25 g
Listeria m.	Absent in 25 g
Positive coagulase staphylococci	<100 cfu / g
E. coli beta-coagulase positive	<10 cfu / g

PHYSICAL CHEMICAL PARAMETERS

Aw	<0.811
PH	5.71
Humidity	29.94 g / 100
Ashes 5.41	g / 100
Enhanced acidity PH	5.65

ALLERGENS

The product is processed in an establishment where no type of allergen is used.

LE NOSTRE CERTIFICAZIONI





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OGM

The product is obtained with ingredients that do not contain OGM, contaminated and residues of plant protection products.

NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1796 KJ/433Kcal
Fats	36,30 gr.
of which saturated fatty acids	14,60gr.
Carbohydrates	0,2 gr.
of which sugars	< 0,1 gr.
Protein	26,46 gr.
Salt	3,90 gr.

PALLETIZATION

Product measurements: cm 9 x 11 x 13

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

N. pieces per carton: 12

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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