



## Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	<b>PRODUCT TECHNICAL SPECIFICATIONS CULATELLO DI ZIBELLO PDO</b>	Issue date	20/11/2017
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Made from the haunches of heavy pigs born and bred in Italy, in Emilia Romagna and the low plains of Lombardy.

After being carefully deboned and trimmed, the culatello is salted, massaged and left to rest; it is then filled into a natural pork bladder and tied. After a short period of time to shed moisture and dry, the maturation process begins in a moist cellar for a period of at least 10 months.

Every phase of the processing is carried out by hand, and in line with the production specification issued by the Culatello Protection Consortium. At the end of the maturation process, the culatello has achieved its characteristic pear shape.

It is produced in a well-defined area in low-land Parma, which includes seven municipalities bordered by the Po, known as the typical production area of Culatello di Zibello.

### PRODUCT CATEGORY

Deli-meat product made using the meat from the rear portion of a haunch of pork stuffed in a casing and matured.

### INGREDIENTS

Pork, salt, pepper. Processing aid: pork bladder.

### PROVENANCE OF THE MEAT

Italy

### ORGANOLEPTIC CHARACTERISTICS

The cut product presents colour graduations from pink to ruby red with a distinctive nub of fat, pleasant aroma and mild, delicate taste.

### MICROBIOLOGICAL CHARACTERISTICS

Listeria monocytogenes < 100 cfu/g

Salmonella Absent in 25 g

Escherichia coli <5000 CFU/g or square cm.

### CHEMICAL CHARACTERISTICS

Aw<0.91

NaCl%<5.2

### MINIMUM MATURATION

18 months.

### LE NOSTRE CERTIFICAZIONI





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### INTENDED USE

With no limitation of use, this product is suitable for all consumer categories.  
Contains neither gluten nor milk derivatives with no potential allergy factors.

### PACKAGING AND SHELF-LIFE

Unpackaged whole culatello: maximum 24 months recommended beyond the 12-month maturation period.

Vacuum-packed culatello: maximum 6 months recommended from the date of packaging.

### STORAGE INSTRUCTIONS

Unpackaged whole culatello: store in a cool place between 12 and 15 °C

Vacuum-packed culatello: store at a temperature between 0 and +4°C

Prolonged storage in surroundings with high humidity and/or heat (>85% RH and +24°C) can cause organoleptic alteration of the product.

### AVERAGE CULATELLO WEIGHT

Whole, in netting: Kg 3,5/5

Cleaned, trimmed and vacuum-packed: Kg 3,3-4,8

### NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1193KJ/286Kcal
Fats	18,0 gr.
of which saturated fatty acids	6,7 gr.
Carbohydrates	0 gr.
of which sugars	0 gr.
Protein	31,0 gr.
Salt	4,8 gr.

### PALLETIZATION

Product measurements: cm 18 x 18 x 30

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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