



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS FAT BACON MADE FROM PORK CHEEKS CUT TO HALF	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

DESCRIPTION OF USE

Seasoned cured meat to be eaten sliced.

INGREDIENTS

Pork meat, salt, sublime drug, white pepper and garlic powder.

ALLERGENS

It does not contain allergens.

CONSERVATION METHODS

Keep cool.

TMC

180 days.

NUMBER OF RECOGNITION

IT 1016 L

PROCESSING

The processing lasts on average 15/20 days and involves the use of sea salt for food use, natural flavors, spices, garlic and pepper powder, which are used to make the tanning and which give the finished product the characteristics of flavor that they are typical.

MATURATION

Minimum 3 months.

PACKAGING

Whole product in bulk.

SIZE

kg. 0,7 / 1,3

MICROBIOLOGICAL CHARACTERISTICS

E.coli beta-coagulase ufc / a inf. at 10

Staphylococci coagulase + (at 37 ° C) ufc / g inf. at 10

Salmonella spp. Absent in 25 g

L. monocytogenes (at 37 ° C) absent in 25 g

Aw 0.877

LE NOSTRE CERTIFICAZIONI



