



## Alta Salumeria, Altissimi Piaceri

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		Form	A2-PA HACCP
		Rev.	00

### DESCRIPTION OF THE PRODUCT AND PRODUCTION PROCESS

Product made from minced cuts of pork from heavy Po Valley pigs (whole bellies, ham trimmings, shoulder), cured with salt and spices before being stuffed into natural "torto bovino" beef casing. After being filled into casings, the product is left to dry for around 48 hours, before being left to mature in the factory for at least 15 days.

### INGREDIENTS

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

### SIZE

product in strings of 4 pieces; average weight: 0,7-1 kg.

### PHYSICO-CHEMICAL CHARACTERISTICS

Moisture and volatile substances:	47 g per 100 g of product
Ash:	4.1 g per 100 g of product
pH:	5.3
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 <sup>7</sup> 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 <sup>2</sup> cfu/g

### ALLERGENS

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

### LE NOSTRE CERTIFICAZIONI





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### STORAGE INSTRUCTIONS

Store in a cool, dry place if unpackaged.

### 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	1358/327
Fats	27 gr.
of which saturated fatty acids	9,6 gr.
Carbohydrates	< 1,0 gr.
of which sugars	<0,1 gr.
Protein	22 gr.
Salt	2,9 gr.

### PALLETIZATION

Product measurements: cm 5 x 5 x 78

Carton measures: cm 32 x 42 x 16 (h)

N. pieces per carton: n. 4 files composed of n. 4 pieces each

Composition of the pallet: n. 5 cartons per layer, n. 9 layers

Maximum dimensions with pallets: cm 80 x 120 x 159 (h)

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