





|  | | PRODUCT DATA SHEET ST INS 11 | | art 15 |  | art 16 |  |
|--|--------------|---|--|-------------------------|---|--------|---|
| Mod. 3 PG 04 Rev 3 03/12/2020 | | | | | | | |
| COMMERCIAL NAME: | | | | LUCANICA SAUSAGE | | | |
| PORK ORIGIN: 100% ITALIANO | | | | | | | |
| ITEM CODE | EAN CODE | DESCRIZIONE | TIMING AND MODE OF STORAGE | | | | |
| 11 | | LUCANICA SWEET SAUSAGE KG 0.300 APPROX BULK | TMC 60 days from the date of production | | | | |
| 12 | | LUCANICA SPICY SAUSAGE KG 0.300 APPROX BULK | | | | | |
| 13 | 2986095 | LUCANICA SWEET SAUSAGE ATM KG 2.00 APPROX. | TMC 120 days from the date of packaging. Store in a cool and dry place | | | | |
| 14 | 2379412 | LUCANICA SPICY SAUSAGE ATM KG 2.00 APPROX. | | | | | |
| 15 | 2776266 | LUCANICA SWEET SAUSAGE KG 0.300 APPROX SV | TMC 240 days from the date of packaging. Store in a cool and dry place | | | | |
| 16 | 2536233 | LUCANICA SPICY SAUSAGE KG 0.300 APPROX SV | | | | | |
| 331 | 2610036 | LUCANICA SWEET SAUSAGE KG 0.150 APPROX SV | TMC 240 days from the date of packaging. Store in a cool and dry place | | | | |
| 332 | 2515502 | LUCANICA SPICY SAUSAGE KG 0.150 APPROX SV | | | | | |
| FIXED WEIGHT | | | | | | | |
| ITEM CODE | EAN CODE | DESCRIPTION | TIMING AND MODE OF STORAGE | | | | |
| 561 | 802475200561 | LUCANICA SWEET SAUSAGE KG 0.300 SV | TMC 240 days from the date of packaging. Store in a cool and dry place | | | | |
| 562 | 802475200562 | LUCANICA SPICY SAUSAGE KG 0.300 SV | | | | | |
| PRIMARY PACKAGING SUITABILITY | | The packaging used for product packaging complies with EC regulations (Reg. 1935/2004, Reg. 10/2011, Reg. 2023/2006 as amended) and conforms to Italian regulations (D.M. March 21, 1973 as amended, DPR 777/82). Based on the documentation received from our suppliers we report the absence of some hazardous substances: phthalates (DINP,DIDP, DEHP, DIBP), heavy metals, latex, epoxy derivatives, bisphenol A, PVC-PVDC and other chlorinated polymers, nanoparticles. | | | | | |
| BOXES AND PALLETS | | DEFINED IN LOGISTICS SHEET | | | | | |
| ORGANOLEPTIC CHARACTERISTICS | | | | | | | |
| The recipe for Emmedue " Lucanica" is rooted in the ancient peasant tradition of the town of Picerno. The cured meat is made from fresh meat from domestic pigs such as shoulder, underbelly and ham trimmings. From these cuts denervated and deprived of excess fat, a coarse-grained mixture is made that is embellished with wild fennel seeds (Foeniculum Vulgare), harvested by expert hands in the neighboring lands , and flakes of chili pepper in the spicy version (capsicum vulgare). Bagging in casings is followed by hand tying. Subsequent transfer to dedicated premises completes the sausage curing process. LUCANICA is distinguished by its distinctive curved " U-shaped" shape. | | | | | | | |
| INGREDIENTS | | | | | | | |
| LUCANICA SALSICCA STAGIONATA DOLCE: Pork, salt, flavorings, spices, dextrose. Antioxidant: sodium ascorbate. Preservatives: potassium nitrate, sodium nitrite. LUCANICA SALSICCA STAGIONATA PICCANTE: Pork,salt,hot pepper,flavorings, spices,dextrose.Antioxidant: sodium ascorbate. Preservatives: potassium nitrate,sodium nitrite. | | | | | | | |
| GUT CHARACTERISTICS | | | | Natural/Budding sow | | | |

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| USAGE TIPS FOR VACUUM AND ATM PRODUCTS | Store in a cool, dry place. Vacuum package do not puncture. After opening store in refrigerator seven days. | | |
| Average nutritional values per 100 g of product | Energy value 393 Kcal; 1631 KJ Fats 30 g of which saturated fat 13 g Carbohydrates 0 g of which sugars 0 g Protein 30 g Salt 5.3 g | | |
| ALLERGENS | Absence of allergens (list in annex II Reg. 1169/11/EC, as amended). Gluten-free, lactose-free and milk protein-free product. | | |
| PHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS | Analytical Determinations | LIMITS | Normative References/Bibliographic Source |
| | AW | < 0,92 | Reg Ce 2073/2005 e s.m.i |
| | Count Escherichia coli beta glucuronidasi-positive | ≤ 100 ufc/g | Piedmont Region " Microbiological Criteria for Food Products" - - Annex 1 - Technical Protocol Rev. 4/2017 |
| | Research Salmonella spp | Absent in 25 g | Reg Ce 2073/2005 e s.m.i |
| Research Listeria monocytogenes | Absent in 25 g | Reg Ce 2073/2005 e s.m.i | |
| APPROVED BY RGSA | DATE | 25/01/24 | SIGN  |