
 www.salumiemmedue.it		<b>PRODUCT DATA SHEET ST INS 04</b>		<b>COD.ART.54</b> 	
Mod. 3 PG 04 Rev 3 03/12/2020					
<b>COMMERCIAL NAME:</b>			<b>SALAMI MILAN</b>		
<b>PORK ORIGIN: 100% ITALIANO</b>					
ITEM CODE	CODE EAN	DESCRIPTION	Time and mode of storage		
52	2234907	MILANO SALAMI KG 2.00 APPROX. IN BULK	TMC 140 days from date of manufacture Store in a cool, dry place		
53	2541257	MILAN SALAMI KG 2.00 APPROX SV	TMC 240 days from the date of packaging. Store in a cool and dry place		
54	2645691	MILAN SALAMI KG 1.00 APPROX SV	TMC 240 days from the date of packaging. Store in a cool and dry place		
<b>PRIMARY PACKAGING SUITABILITY</b>		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.			
<b>BOXES AND PALLETS</b>		DEFINED IN LOGISTICS SHEET			
<b>ORGANOLEPTIC CHARACTERISTICS</b>					
Cured meat product obtained by processing pork from heavy pork. Fine-grained salami. Sweet and delicate flavor; bright red color with characteristic homogeneous rice-grain appearance.					
<b>INGREDIENTS</b>					
Swine meat, salt, flavorings, spices, dextrose. Antioxidant: sodium ascorbate. Preservatives: potassium nitrate, nitrite of sodium.					
<b>GUT CHARACTERISTICS</b>		Natural/Naturin			
<b>USAGE TIPS FOR VACUUM AND ATM PRODUCTS</b>		Store in a cool, dry place. Vacuum packed do not puncture.			
<b>Average nutritional values per 100 g of product</b>		Energy value 377 Kcal; 1565 KJ Fat 31 g of which saturated fat 11 g Carbohydrates 0.6 g of which sugars 0.5 g Protein 24 g Salt 4 g			
<b>ALLERGENS</b>		Absence of allergens (list in annex. II Reg. 1169/11/EC as amended). Gluten-free, lactose-free and milk protein-free product.			
<b>PHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS</b>		<b>Analytical determinations</b>		<b>LIMITS</b>	<b>Normative References/Bibliographic Source.</b>
		AW		< 0,92	Reg Ce 2073/2005 e s.m.i
		Count Escherichia coli beta glucuronidasi-positiva		≤ 100 ufc/g	Piedmont Region " Microbiological criteria for food products" - Annex 1 - Technical protocol Rev. 4/2017
		Search Salmonella spp		Absent in 25 g	Reg Ce 2073/2005 e s.m.i
		Search Listeria monocytogenes		Absent in 25 g	Reg Ce 2073/2005 e s.m.i
<b>APPROVED BY RGSA</b>		<b>DATE</b>	03/12/20	<b>SIGN</b>	