
 www.salumiemedue.it		<b>PRODUCT DATA SHEET ST INS 21</b>		<b>COD.ART.32</b> 	
Mod. 3 PG 04 Rev 3 03/12/2020					
<b>COMMERCIAL NAME:</b>			<b>SOPPRESSATA</b>		
<b>PORK ORIGIN: 100% ITALIANO</b>					
ITEM CODE	EAN CODE	DESCRIPTION		TIMING AND MODE OF STORAGE	
30	2589735	SOPPRESSATA KG 0.300 APPROX IN BULK		TMC120 days from the date of production. Store in a place cool and dry	
526		CRUSHED SOPPRESSATA KG 0.300 APPROX IN BULK			
334		SOPPRESSATA KG 0.800 APPROX. IN BULK			
31	2212144	SOPPRESSATA ATM KG 2.00 APPROX		TMC120 days from the date of production. Store in a place cool and dry	
32	2864324	SOPPRESSATA KG 0.300 APPROX SV		TMC 240 days from the date of production. Store in a place cool and dry	
32SL	2212132	SOPPRESSATA KG 0.300 APPROX SV WITHOUT LARD			
32RSCHIA		CRUSHED RED SOPPRESSATA KG 0.300 APPROX SV			
275		CRUSHED SOPPRESSATA KG 0.300 APPROX SV			
335		SOPPRESSATA KG 0.800 APPROX SV			
<b>FIXED WEIGHT</b>					
ITEM CODE	EAN CODE	DESCRIPTION		TIMING AND MODE OF STORAGE	
563	802475200563	SOPPRESSATA KG 0,300 SV		TMC 240 days from the date of production. Store in a place cool and dry	
<b>PACKING TYPE</b>					
<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>					
Soppresata is made only from the meat of heavy pigs born and raised in Italy. The product is prepared with a selection of noble cuts such as ham and the addition of cubes of lard. The coarse-grained mixture is embellished with natural ingredients such as salt and peppercorns. It is then stuffed into natural casings and manually tied with natural twine. A slow curing process allows the natural ripening time of the product to be respected; at the end of the curing period, that particular tying done will give the soppresata its classic and characteristic " figure eight" shape. The cut of the slice is compact in appearance, tending to soft, with a ruby red color, interspersed with white cubes of lard; the flavor, sweet and delicate marries a fragrant and slightly spicy aroma.					
<b>INGREDIENTS</b>					
Pork, salt, flavorings, spices, dextrose. Antioxidant: sodium ascorbate. Preservatives: potassium nitrate, sodium nitrite.					
<b>GUT CHARACTERISTICS</b>			Natural/Balded Thread		

<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 378 Kcal; 1570 KJ Fat 28 g of which saturated fat 15 g Carbohydrates 0 g of which sugars 0 g Protein 31 g Salt 4.8 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	≤ 100 ufc/g	Piedmont Region " Microbiological criteria for products.
	Research Salmonella spp	Absent in 25 g	Reg Ce 2073/2005 e s.m.i
Research Listeria m.	Absent in 25 g	Reg Ce 2073/2005 e s.m.i	<b>APPROVED BY RGSA</b>
DATE	01/03/24	SIGN	