

## PRODUCT'S DATA SHEET

Commercial name: **RENDENA'S SQUARED HALF SPECK SEASONED 5 MONTHS VACUUM-PACKED**

Internal code: **0112** EAN code: **2 80112 0 0000 X**

Intrastat code: **021011319910**

Sale denomination: **RENDENA'S SQUARED HALF SPECK SEASONED 5 MONTHS VACUUM-PACKED**

Seat and producer's name: **Salumificio Val Rendena spa**

Address: **Via 4 Novembre, 71 - 38080 Vigo Rendena (TN)**

Industrial plant/packing: **Via Cesena, 7 38070 Preore TN**

CE recognition number of industrial plant: **IT U0Z7A CE**

Telephone number: 0465 - 801031 Fax: 0465 - 801796

Manager and Administrator: **Andrea Gasperi**

Website: **www.salumificiovalrendena.it**



### **Brief product's description (form, dimensions, colour, etc...)**

Squared boneless whole pork's haunch vacuum-packed. Weight ca. 2.4 kg. Product's colour: red for the lean part, white/rosy for the fat part. Conservation and transport temperatures: not higher than 7°C. Product's dimensions: around 23 cm wide, 15 cm long and 6/7 cm high. Raw material's origin: CEE countries (almost everything from Germany).

### **Expiration date and conservation**

Expiration date: 150 days from packing. Conservation: temperature not higher than 7°C.

### **Ingredients' list GLUTEN FREE- LACTOSE FREE**

Pork's haunch, salt, dextrose, spices, natural aromas. Antioxidant: E301. Preservative: E250, E251.

### **Productive process**

The fresh boneless cleaned haunch is salted with a salt, spices and natural aromas mix. Therefore it is brought to another room where it rests for the entire salting period. Then follow the pressing, smoking, seasoning for the minimum established period, washing, drying, cutting and packing stages of work.

### **Time and temperatures during the productive process**

Production's grand total time: around 150 days. Minimum temperature 2°C Maximum 20°C.

