

PRODUCT'S DATA SHEET

Commercial name: **RENDENA'S SQUARED SPECK VACUUM-PACKED 400/500 gr BY SLICE**
Internal code: **0115** EAN code: **2 80115 0 0000 X**
Intrastat code: **021011319910**
Sale denomination: **RENDENA'S SQUARED SPECK VACUUM-PACKED 400 gr BY SLICE**
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 pork's haunch vacuum-packed by slice. Weight ca. 400/500 gr. 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 6 cm wide, 9 cm long and 6 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.

Packaging and labelling

First packaging: vacuum-packing case

Second packaging: cardboard

Cardboard's dimensions

	depth	width	height
cardboard n° 3 measured in mm	490	293	230

Pieces per cardboard and bed composition

	pieces per cardboard	cardboards per layer	bed's layers	tot. Units
cardboard n° 3	27	6	5	30

Allergens' table

Allergen substance	Presence	Where
Cereals containing gluten and derived products	NO	/
Fish and products containing fish	NO	/
Peanuts and products containing peanuts	NO	/
Soya and products containing soya	NO	/
Milk and products containing milk (lactose included)	NO	/
Shell-like fruit (almonds, nuts, walnuts, pistachios) and derived products	NO	/
Celery and products containing celery	NO	/
Mustard and products containing mustard	NO	/
Sesam seeds and products containing sesam seeds	NO	/
Sulphur dioxide and sulphites in concentrations above 10mg/kg o 10mg/l expressed SO2	NO	/
Lupine and products containing lupine	NO	/
Shellfish and products containing shellfish	NO	/
Eggs and products containing eggs	NO	/
Crustacea and products containing crustacea	NO	/

Nutritional information

Nutritional average values for 100 grams of product

Energetic value	kcal 201		kJ 840
Fat	g 16	of which saturated	g 10
Carbohydrates	g 4,8	of which sugar	g 0
Proteins	g 30		
Salt	g 3		

Quality check

Description of controls and how often they are made during the productive process:

Raw material: twice-weekly veterinary inspections. Microbiological analysis on entering meat.

Control of the minimum and maximum temperatures during every phase of the process: salting, resting, smoking, seasoning, cutting and packing. Control during salt and aromas mixture's preparation.

Finished product: chemical and microbiological analysis on the basis of a precise programme established with the analysis laboratory and the official vet. Controls HACCP.

Normative reference: the product respects the existent sanitary laws.

Note

The content of this sheet can change and be updated even without warning.

Salumificio Val Rendena Spa
Legal Representative Andrea Gasperi

Vigo Rendena, 21/06/2016