

## PRODUCT'S DATA SHEET

Commercial name: **CAMPIGLIO'S SQUARED SPECK 1/4 VACUUM-PACKED**

Internal code: **0139** EAN code: **2 80139 0 00000 X**

Intrastat code: **021011319910**

Sale denomination: **CAMPIGLIO'S SQUARED SPECK 1/4 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 1/4 pork's haunch vacuum-packed. Weight ca. 1.25 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 12 cm wide, 7.5 cm long and 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 120 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° 8 measured in mm | 380   | 287   | 335    |
|                               |       |       |        |

### Pieces per cardboard and bed composition

|                | pieces per cardboard | cardboards per layer | bed's layers | tot. Units |
|----------------|----------------------|----------------------|--------------|------------|
| cardboard n° 8 | 16                   | 8                    | 3            | 24         |

## 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 SO <sub>2</sub> | 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