

PRODUCT'S DATA SHEET

Commercial name: **SQUARED SPECK "PERFETTA 18" READY TO SLICE WITH PIGRIND VACUUM-PACKED**
Internal code: **0161** EAN code: **2 80161 0 0000 X**
Intrastat code: **021011319910**
Sale denomination: SQUARED SPECK "PERFETTA18" READY TO SLICE WITH PIGRIND 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 speck special for slicing, with pigrind, boneless, whole, ready to be sliced and vacuum-packed. Weight ca. Kg. 2.7. This product is appropriately made 18 cm wide in order to be sliced. Our main target is to square the speck during its processing; this treatment allows the slices to be perfect, easy to slice and the meat not to be damaged. It's ideal also for small companies that have not much space or have small cutters. 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 18 cm wide, 30 cm long and 7 cm high. Raw material's origin: CEE countries (almost everything from Germany).

More information about the product

High quality of raw material because it's obtained from mature and heavy porks. Maximum profit for perfect and whole slice even if it is pressed. Good service because it is ready to slice and practical to manage. It is suitable for whome needs a slice of 18 cm from the beginning to the end. It is not much salted and smoked. It's ideal also for small companies that have not much space or have small cutters.

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, saccharose, spices, natural aromas. Antioxidant: E301. Preservative: E250, E251.

Productive process

The fresh boneless cleaned haunch is salted for about 25 days on proper carts, then it is brought to the salting room and afterwards it rests in a cold room. Then the following stages of work: pressing, smoking, seasoning for the minimum established period, washing, drying, cutting and packing.

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° 1 measured in mm	380	287	195

Pieces per cardboard and bed composition

	pieces per cardboard	cardboards per layer	bed's layers	tot. Units
cardboard n° 1	4	8	6	48
cardboard n° 4	2	8	12	96

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