



RIGAMONTI SALUMIFICIO S.P.A. A SOCIO UNICO – SOCIETA' SOGGETTA A DIREZIONE E COORDINAMENTO DI JBS SA
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PRODUCT TECHNICAL FEATURES

Salamini italiani alla Cacciatora DOP

Description:

Italian Salami alla Cacciatora are a PDO product obtained from Italian pork meat. It owes its name to the tradition according to which it once constituted the meal of hunters, who used to keep it in their saddlebag during hunting trips. The slices are ruby in color and with a homogeneous distribution of fat and characterized by a sweet and delicate taste.

code	SALTS036
EAN product	8008161711270
EAN ITF	
EAN box	98008161701281

Unit of measure	Nr.
Average weight	160 g

Packaging

packaging conditions	Transparent bag in protective atmosphere
first wrapping	Transparent bag, in poliammide-polietilene
packaging	american-type corrugated cardboard
minimo packaging, pieces	8
Cardboards per pallet	192
Cardboards per layer	24
layers	10

Storage conditions

temperaturae	+ 0 / + 7°C
Minimum preservation term (MPT)	90 days
	60 days

PRODUCTION PLANT, EC n.

IT 1288 L CE

INGREDIENTS

Pork meat.
Salt.
Dextrose.
Spices.
Preservatives: E250, E252.
Antioxidant: E301.

Casing is not edible.

NUTRITION DECLARATION (Average nutritional value for 100 g)

Kcal	444
Kjoule	1841

grassi	g	38
di cui saturi	g	14
carboidrati	g	0,8
di cui zuccheri	g	0,5
proteine	g	24
sale (NaCl)	g	5,2

CHEMICAL-PHYSICAL CHARACTERISTICS (indicative values)

humidity	%	< 63
aW		≤ 0,92
gluten		n.r.

Notes to the chemical-physical characteristics: The type of product does not allow to express rigid chemical standards, but reference values, to be considered indicative.

MICROBIOLOGICAL FEATURES

Listeria Monocytogenes	ufc/g	<100
Salmonella spp	absent in 25 g.	absent in 25 g.
Escherichia Coli	ufc/g	< 100
Stafilococchi cp	ufc/g	<100

Note to the microbiological characteristics: average data on the basis of analyses carried out within the company HACCP plan..

ALLERGENS TABLE

ANALYTICAL PARAMETER	PRESENCE/absence	cross contamination risk (YES/no)
Cereals containing gluten	absence	no
Crustaceans and products thereof	absence	no
Eggs and products thereof	absence	no
Fish and products thereof	absence	no

Peanuts and products thereof	absence	no
Soybeans and products thereof	absence	no
Milk and products thereof (including lactose)	absence	no
Nuts	absence	no
Celery and products thereof	absence	no
Mustard and products thereof	absence	no
Sesame seeds and products thereof	absence	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	absence	no
Lupin and products thereof	absence	no
Molluscs and products thereof	absence	no