

Revisione 00 del 18/11/2022



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

Aff. Porchetta 100 g

Description:

Porchetta is a charcuterie product made from pork loin and bacon with the addition of aromatic herbs. The product is characterized by a uniform pink color in the center and a white/pink outline.

- ✓ GLUTEN FREE
- ✓ NO MILK DERIVATES

code	PORAA014A
EAN product	8008161400327
EAN box	98008161700321
Unit of measure	Nr.
Average weight	100 g

Packaging

packaging conditions	Pre-sliced packaged in a protective atmosphere (mixture of nitrogen and carbon dioxide)
first wrapping	Transparent lower film APET/tie/EVOH/PE PEEL, Transparent upper film PET/PE/EVOH/PE AF UV
Product dimensions	235x200x20 mm
packaging	american-type corrugated cardboard
packaging dimensions	255x 210 x 190 mm
minimo packaging, pieces	5
Cardboards per pallet	255
Cardboards per layer	15
layers	17

Storage conditions

temperature	+ 0 / + 4 °C
Minimum preservation term (MPT)	35 days

After open store at refrigerating temperature and consume within 1 day

PRODUCTION PLANT, EC n.

Sirone (LC)

IT 1125 EC

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INGREDIENTS

Pancetta e lonza suine.

Sale.

Zuccheri: destrosio, fruttosio, saccarosio

Aromi naturali.

Piante aromatiche.

Antiossidante: E301.

Conservante: E250.

NUTRITION DECLARATION (Average nutritional value for 100 g)

Kcal	267
Kjoule	1106

fats	g	22
of wich saturated	g	8,3
carbohydrates	g	1,0
of wich sugars	g	0,6
proteins	g	17
salt (NaCl)	g	2,2

CHEMICAL-PHYSICAL CHARACTERISTICS (indicative values)

humidity	%	63 - 70
aW		> 0,94
pH		> 6,0
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	absent in 25 g.	absent in 25 g.
Salmonella spp	absent in 25 g.	absent in 25 g.
Escherichia Coli	ufc/g	< 10
Stafilococchi cp	ufc/g	<100

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

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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