

Revisione 00 del 17.07.2021



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. Culatello 70g

#### Description:

The Culatello is made with the most valuable part of the thigh of the Italian adult pig, that is the posterior and internal. The product is characterized by red color with white fat and an intense and sweet typical taste.

- ✓ GLUTEN FREE
- ✓ NO MILK DERIVATES

code	<b>CRUAS028A</b>
EAN product	8008161400556
EAN box	98008161700550
Unit of measure	Nr.
Average weight	70 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	8
Cardboards per pallet	195
Cardboards per layer	13
layers	15

#### Storage conditions

temperature	<b>+ 0 / + 4 °C</b>
Minimum preservation term (MPT)	<b>75 days</b>
Approx. Residual life (in sealed and properly preserved package)	60 days

After open store at refrigerating temperature and consume within 1 day

PRODUCTION PLANT, EC n.

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<b>INGREDIENTS</b>
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Pork meat.  
Salt.  
Spices.  
Preservatives: E252, E252

<b>NUTRITION DECLARATION (Average nutritional value for 100 g)</b>
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Kcal	274
Kjoule	1142

fats	g	18
of wich saturated	g	6,6
carbohydrates	g	0,5
of wich sugars	g	0,2
proteins	g	28
salt (NaCl)	g	4,6

<b>CHEMICAL-PHYSICAL CHARACTERISTICS (indicative values)</b>
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humidity	%	< 63
aW		< 0,92
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.

<b>MICROBIOLOGICAL FEATURES</b>
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Listeria Monocytogenes	Ufc/g	<100
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 <sub>2</sub> .	absence	no
Lupin and products thereof	absence	no
Molluscs and products thereof	absence	no