

Revisione 01 del 31.11.2022



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. Salame Spianata Romana 100 g

#### Description:

Salame Spianata Romana is a typical product of Italian charcuterie.

Salami with medium grain, It is characterized by red color with white fat. The aroma and taste are sweet.

- ✓ GLUTEN FREE
- ✓ NO MILK DERIVATES

code

**SALAS021**

EAN product

8008161400594

EAN box

98008161700802

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

235x200x1,50 mm

packaging

american-type corrugated cardboard

packaging dimensions

255x 210 x 190 mm

minimo packaging, pieces

12

Cardboards per pallet

135

Cardboards per layer

15

layers

9

#### Storage conditions

temperature

**+ 0 / + 7 °C**

Minimum preservation term (MPT)

**75 days**

Approx. Residual life (in sealed and properly preserved package)

50 days

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After open store at refrigerating temperature and consume within 1 day

## PRODUCTION PLANT, EC n.

Sirone (LC)

IT 1125 EC

## INGREDIENTS

Pork meat.

Salt.

Sugar: dextrose.

Spices.

Preservatives: E252, E250

Antioxidant: E301

## NUTRITION DECLARATION (Average nutritional value for 100 g)

Kcal	385
Kjoule	1597

fats	g	32
of wich saturated	g	12
carbohydrates	g	0,5
of wich sugars	g	0,5
proteins	g	23
salt (NaCl)	g	4,1

## CHEMICAL-PHYSICAL CHARACTERISTICS (indicative values)

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.

## 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.

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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