

BERNARDINI GASTONE		TECHNICAL SHEET		BERNARDINI GASTONE S.R.L. VIA LAVORIA 83/85 56040 CRESPINA -LORENZANA (PI) ITALIA		VERSION 05/03		24/08/2026	
PRODUCT DESCRIPTION		EAN CODE		216016		PRODUCT PHOTO			
SEMI-CURED WILD BOAR									
PRODUCT CODE		P16							
TYPE OF PRODUCT		WHOLE CURED RAW COLDCUT							
PRIMARY INGREDIENT		Boar Meat - ham cut							
ORIGIN PRIMARY INGREDIENT		EC							
Nutritional Content for 100g		MICROBIOLOGICAL INDEX AND PHYSICAL AND CHEMICAL CHARACTERISTICS							
Energy	kJ	882		Escherichia coli beta-glucononidase positive	ufc/g	< 100			
Energy	kcal	211		Positive coagulase staphylococcus (Staphylococcus aureus and other species)	ufc/g	< 100			
Fat	g	7		Anaerobic sulphite-reducing bacteria (excluding spores and heat-resistant bacteria)	ufc/g	< 10			
of which saturates:	g	2,3		Salmonella spp.	present - not present in 25g	not present			
Carbohydrates:	g	1		Listeria monocytogenes	present - not present in 25g	not present			
Of which sugars:	g	1		Water activity (Aw)	-	< 0,92			
Protein:	g	36		pH	pH unit	< 6			
Salt:	g	2,2							
Type of Primary Packaging		CASED IN NATURAL FIBRE		PRODUCT DIMENSIONS		Ø ≅		12CM X 30CM	
Packaging				SHIPPING PACKAGING					
Packaging description		Plastic shrinkwrapped waterproof film, vacuum packaged		Primary Packaging				YES	
Weight per piece		≅ Kg 0,800-2,000		Secondary Packaging		Carton		39 x 29 x 11	
Nett weight		≅ Kg 1,200		Pieces per carton				3	
Tare		≅ Kg 0,100		Net weight		≅ Kg		4,050	
				tare		≅ Kg		0,390	
PALLETIZATION: Pallet + Goods (Pallet Size: h 140 x 120 x 80cm)									
N° Layers on Pallet:		8		Layers per 1/2 pallet		5		N° cartons per 1/2 pallet	
Pallet total weight		356		Layers per pallet		11		N° cartons per pallet	
LABELLING									
EC Marking Number				IT 1292/L CE					
Ingredients		Boar meat, salt, spices, flavourings. Antioxydants. E301; Preservatives: E250. CASING NOT EDIBLE							
Shelf life				Days		90			
Production Lot				Production date (Day, Month, Year)					
General Indications:				Do not puncture the package					
Instructions:				Open package before eating					
TRANSPORTATION AND STORAGE INDICATIONS									
Transportation		With an Isothermal vehicle				between +2°C and +10°C			
Warehousing		In a cool and dry area away from light sources				between +2°C and +10°C			
Storage		In a cool and dry area away from light sources				between +2°C and +10°C			

ALLERGEN SHEET		
PRODUCT DESCRIPTION		SEMI-CURED WILD BOAR
TYPE OF PRODUCT		P16

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES	ALLERGEN PRESENCE			
	In the product yes/no	Ingredients that contain the allergen (1)	In the production site yes/no (2)	Unintentionally present in the product yes/no (3)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	NO		NO	NO
Crustaceans and products thereof	NO		NO	NO
Eggs and products thereof;	NO		NO	NO
Fish and products thereof;	NO		NO	NO
Peanuts and products thereof	NO		NO	NO
Soybeans and products thereof	NO		NO	NO
Milk and products thereof (including lactose),	NO		NO	NO
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof;	NO		NO	NO
Celerty and products thereof;	NO		NO	NO
Mustard and products thereof;	NO		NO	NO
Sesame seeds and products thereof	NO		NO	NO
Lupin and products thereof;	NO		NO	NO
Molluscs and products thereof.	NO		NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;	NO		NO	NO

- (1) Specify name of the ingredient that contains the allergen, i.e. if the allergen “mustard” is contained in the spices indicate “YES” in the first column and “SPICES” in the second column.
- (2) Indicate “YES” if the allergen is present in the product unit regardless whether it is declared or unintentionally present in said product.
- (3) Indicate “YES” if allergen contamination of the product is possible.

Based upon the information indicated in the chart above we declare that in the product specified above:

X	Allergenic substances are NOT present
	Allergenic substances ARE present and indicated in label as follows:
	The following allergenic substances can be present and are indicated on the label as “this product may contain...” or “traces of...” or “this product contains....”
X	This product is for all consumers;
	This product is not for consumers allergic to:
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STATEMENTS	
<u>ALLERGENS :</u>	Bernardini Gastone s.r.l. certifies the compliance with Reg. CE 1169/2011.
<u>GMOs:</u>	Bernardini Gastone s.r.l certifies, in accordance to the information given to us by our raw material suppliers that the products mentioned are not, do not contain, nor are obtained by genetically modified organisms. EC REG. n. 1829/2003 e EC. REG. n. 1830/2003
<u>IONIZING RADIATIONS</u>	Bernardini Gastone srl declares, according to the information provided by our suppliers of raw materials, that the products mentioned are not treated with ionizing radiation according to the provisions of the EC Directive 1999/2, EC Directive 1999/3 and Legislative Decree 94/01 and following modifications
<u>PACKAGING SUITABILITY:</u>	Bernardini Gastone s.r.l certifies that the packaging used for the primary and secondary packaging are compliant with the D.M. 21 March 1973 and is also compliant with EC Reg. 1935/04. EC Reg.n° 2023/2006. EC Reg. n° 10/2011.
<u>COMPANY SYSTEM:</u>	Our company applies the Self-monitoring plan according to the HACCP (HAZARD ANALYSIS and CRITICAL CONTROL POINT) method and in accordance with EC Reg. n. 852-853-854/04. EC Reg. n° 2073/2005 and following modifications, and EC Reg. CE n° 178/2002.

FILED BY
MAURO BERNARDINI
24/08/2026