



**SALSICCIA PURO SUINO 'LUGANEGA'  
CONF.500G. SOTTOVUOTO**

**CODE ART. SLSL356**

mod. 7.2.1.01  
rev. 1 del 04.12.14

**PICTURE PRODUCT**



**HEADQUARTERS AND PRODUCTION**

**Salumificio Gerini S.p.a.**

Viale Hanoi 50 - 50065 - Pontassieve - FI-

Phone: + 39 055 8368559 - 8315207

Fax + 39 055 8368397

e-mail: info@gerinispa.com

**GENERAL FEATURES**

Product name	SALSICCIA PURO SUINO 'LUGANEGA' CONF.500G. SOTTOVUOTO		Brand	Salumificio Gerini S.p.a.
EAN Code			VAT rate	10%
Description	Product obtained by the fine grinding of pork meat of choice, appropriately salty and spicy filling in a collagenic casing and vacuum packed in a bag of plastic material suitable for contact with food.			
Average weight:	0,500 Kg.	Weight per package:	UNIT:	weight (kg)

**FEATURES OF CONSERVATION**

TMC	--
Expiration date	60 days
Temperature preservation	+ 0° / + 4° C
Temperature preservation opened package	+ 4° C max

**TECHNICAL FEATURES**

Casing	Edible
Dimensions	
Packing	Vacuum
Pack	As request

**INGREDIENTS**

Pork meat (100%), salt, dextrose, herbs and spices. Preservatives: sodium nitrite (E250), potassium nitrate (E252). Antioxidants: sodium L-ascorbate (E301).

Allergens (Dir. 2003/89 / EC)	Allergens Free
Statement O.G.M.	GMOs Free

<b>MODE OF CONSUMPTION</b>	To be consumed after cooking	<b>INTENDED USE</b>	Consumer goods. Suitable for all types of cooking
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**MICROBIOLOGICAL FEATURES**

Comply with the limits of the law EC Reg. 853/2004 and 2073/2005 and subsequent amendments

**TASTING**

Internal appearance	Absence of bony parts
Structure	Minced
Flavour	Typical flavour
Smell	Aromatic notes

<b>FEATURES SHIPPING</b>	Alimentary	<b>TEMPERATURE TRANSPORT</b>	Vehicle with temperature control conform to current regulations. Temperature <+ 4° C
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<b>CHEMICAL PHYSICAL</b>	<b>NUTRITION FACTS per 100 g of product</b>				
pH	4,9	Energy Kcal (Kj)	228(944)	Carbohydrates g	0
Aw	0,93	Protein g	11,8	Total fat g	20
Zuccheri g	0	Saturated fatty acids g	7,6	Salt g	2,7

<b>RELEVANT LEGISLATION</b>	<b>EC NUMBER</b>
Reg. CE 853/04	IT 1612 S CE

Data	Compiled by R.A.Q.	Approved by D.G.
30/07/2020 07:52		