

	SALSICCIA PURO SUINO SOTTOVUOTO		CODE ART. SLSL010	
			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 SOTTOVUOTO		Brand
EAN Code				Salumificio Gerini S.p.a.
Description		Product obtained by the fine grinding of pork meat of choice, appropriately salty and spicy, filling in hog casing and vacuum packed in a bag of plastic material suitable for contact with food.		
Average weight:	1,5 Kg.	Weight per package:	UNIT:	weight (kg)
FEATURES OF CONSERVATION			TECHNICAL FEATURES	
TMC			Length	
Expiration date			Dimensions	
Temperature preservation			Packing	
Temperature preservation opened package			Pack	
			Vacuum	
			As request	
INGREDIENTS				
Pork meat (100%), salt, dextrose, spices and natural flavourings. 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		
MODE OF CONSUMPTION		To be consumed after cooking		INTENDED USE
				Consumer goods. Suitable for all types of cooking
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		
Flavor		Typical		
Smell		Aromatic notes		
FEATURES SHIPPING		Alimentary	TEMPERATURE TRANSPORT	Vehicle with temperature control conform to current regulations. Temperature <+ 4 ° C
CHEMICAL PHYSICAL		NUTRITION FACTS per 100 g of product		
pH	4,9	Energy Kcal (Kj)	228 (944)	Carbohydrates g
Aw	0,93	Protein g	11,8	Total fat g
Zuccheri g	0	Saturated fatty acids g	7,6	Salt g
RELEVANT LEGISLATION		EC NUMBER		
Reg. CE 853/04		IT 1612 S CE		
Data		Compiled by R.A.Q.		Approved by D.G.
30/07/2020 07:41				