

DATA SHEET

Listarelle pancetta affumicata**General data**

Invoice name	LISTARELLE PANC AFF 120g-c10pz
Product code	457005
GTIN piece (fixed weight)	8002772013150
Customs description	02101219

**Product description**

Ingredients Pork, salt, spices, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).

Quality characteristics **RAW MATERIAL:** produced starting from fresh raw material of pigs born and raised in Italy, according to the disciplinary of protected hams.

PRODUCTION: the pancettas are dry salted with a salt and spice tanning and left to rest in the cell for 5 days. Subsequently they are dried slowly in hot air ovens and simultaneously smoked in a natural and delicate way with beech wood shavings. After being cooled, they are cut into strips and packaged.

TASTE: the quality of the starting raw material, combined with the innovative cut into strips, allow for better and more homogeneous cooking, managing to maintain the shape and softness of the product. The stamp shape also gives the tasting a more enveloping sensation on the palate, as well as a better presentation of the dish. Ideal for carbonara pasta and other culinary preparations.

Medium technical charact.

Pack	protective atmosphere
Recommended storage temperature	1°C / 4°C

Organoleptic characteristics

Flavour	tasty with after-taste of smoke
Aroma	tasty with smoky flavour
Colour	dark red

DATA SHEET

Listarelle pancetta affumicata

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
120 g		2,6 cm	13,8 cm	18,8 cm	115 days from packaging

Palletisation**Packaging**

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
18	10	180	10	0,16X0,2X0,23	8002974031976

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Energy Value (kJ)	1470
Energy Value (kcal)	355
Fat (g)	31
Saturates (g)	13
Carbohydrate (g)	1,0
Sugars (g)	0,5
Protein (g)	18
Salt (g)	4,0
Aw	0,94
pH	5,3

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	10 ⁶ -10 ⁷
E. Coli cfu/g	< 10
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Absent

DATA SHEET

Listarelle pancetta affumicata**Allergens**

Substance	Present
Gluten-containing cereals (e.g. wheat, rye, barley, oats, spelt, kamut or hybrid strains of the above) and cereal products	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	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
Celery and celery products	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

Legal requirements

HACCP	Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments
Traceability	Compliant with Reg. EC no. 178/2002 and subsequent amendments
GMO	To the best of our current knowledge the product: - is non-GMO - is not derived from GMOs - does not contain GMO-derived material (Reg. EC 1829/2003 and Reg. EC 1830/2003)
Packs	All packaging materials used comply with the requirements of Reg. EC n. 2023/2006, Reg. EC n. 2081/92 and Reg. EC n. 10/2011.
Labelling	In compliance with Reg. EC no. 1169/2011.
Remark	Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.
Address	VILLANI S.P.A. Via Eugenio Zanasi, 24 - 41051 Castelnuovo Rangone - Modena - Italia Tel. +39.059.534411 - Fax +39.059.534495 info@villanisalumi.it - www.villanisalumi.it C.F./P.IVA 00772580361