

DATA SHEET

Fiocco salami



General data

Invoice name	FIOCCO DELICATO 3 kg-ct 1 pz
Product code	056007
Customs description	16010091



Product description

Ingredients	Pork, salt, dextrose, sucrose, spices, natural flavours, wine, antioxidant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).
Quality characteristics	Made only from choice Italian pork. A low-fat ham meat made salami. Typical Villani's recipe. Delicate and sweet, with the unique flavour of dry-cured ham. Ideal for savouring finely sliced, uncooked, with fresh or grilled vegetables.

Medium technical charact.

Pack	loose
Recommended storage temperature	4°C / 10°C
Curing	at least 28 days
Mincing	medium-coarse

Organoleptic characteristics

External appearance	ham-shaped, flour-coated
Flavour	very sweet and tasty
Aroma	delicate
Colour	lean pinkish red, marbled with slight streaks of fat
Gut	artificial

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
3 kg	23 cm				90 days from packaging

DATA SHEET

Fiocco salami

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
10	10	100	1	0,132X0,27X0,28	8002974001535

Chemical parameters

Microbiological parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1009
Energy Value (kcal)	242
Fat (g)	16
Saturates (g)	6,4
Carbohydrate (g)	0,5
Sugars (g)	0,5
Protein (g)	24
Salt (g)	3,3
Moisture(g)	54
Aw	0,95
pH	5,3

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	> 10 ⁷
E. Coli cfu/g	< 10 ²
Faecal Coliforms cfu/g	< 10 ²
Staphylococcus aureus cfu/g	< 10 ²
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Reg. CE 2073/2005

DATA SHEET

Fiocco salami

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

Traceability

GMO

Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments

Compliant with Reg. EC no. 178/2002 and subsequent amendments

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 Castelnovo Rangone - Modena - Italia

Tel. +39.059.534411 - Fax +39.059.534495

info@villanisalumi.it - www.villanisalumi.it

C.F./P.IVA 00772580361