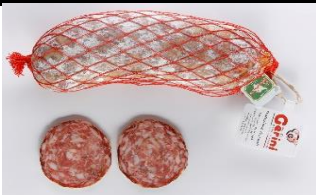


		FINOCCHIONA IGP 1.4 kg		CODE ART. SLFI214 mod. 7.2.1.01 rev. 1 del 04.12.14	
PICTURE PRODUCT			HEADQUARTERS AND PRODUCTION		
			Salumificio Gerini S.p.a. Viale Hanoi 50 - 50065 - Pontassieve - FI- Phone: + 39 055 8368559 - 8315207 Fax + 39 055 8368397 e-mail: info@gerinispa.com		
GENERAL FEATURES					
Product name		FINOCCHIONA IGP 1.4 kg		Brand	
EAN Code				Salumificio Gerini S.p.a.	
Description		Finocchiona (fennel salami) PGI stuffed in natural casing, prepared according to the Tuscan traditional recipe and following the regulation that requires the use of fresh meat and natural materials.			
Average weight:		1,4 Kg.	Weight per package:	UNIT:	weight (kg)
FEATURES OF CONSERVATION			TECHNICAL FEATURES		
TMC		210 days		Length	
Expiration date				25 cm.	
Temperature preservation		< 14 °C		Dimensions	
Temperature preservation opened package		+ 4 °C max		Packing	
				As request	
				Pack	
				As request	
INGREDIENTS					
Pork, salt, sugars (dextrose e sucrose), ground black pepper, crushed black pepper, fennel seeds, garlic. Antiossidanti: E300, E301. Preservative: E250, E252.					
Allergens (Dir. 2003/89 / EC)		Allergens Free			
Statement O.G.M.		GMOs Free			
MODE OF CONSUMPTION		Sliced before remove casing.		INTENDED USE	
				Consumer goods.	
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 fennel flavor			
Smell		Aromatic notes			
FEATURES SHIPPING		Alimentary		TEMPERATURE TRANSPORT	
				Vehicle with temperature control conform to current regulations.	
CHEMICAL PHYSICAL		NUTRITION FACTS per 100 g of product			
pH		4,8	Energy Kcal (Kj)		352/1458
Aw		0,89	Carbohydrates g		0
Zuccheri g		0	Protein g		22
			Total fat g		29,7
			Saturated fatty acids g		23,5
			Salt g		3,9
RELEVANT LEGISLATION				EC NUMBER	
Reg. CE 853/04; Reg. UE 629/15				IT 1612 S CE	
Data		Compiled by R.A.Q.		Approved by D.G.	
29/07/2020 18:11		