Gerini	**SALSICCIA PURO SUINO X 4 SOTTOVUOTO**	**CODE ART. SLSL011** 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 X 4 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 hog casing and vacuum packed in a bag of plastic material suitable for contact with food.			
Average weight:	0,4 Kg.	*Weight per package:*		*UNIT:*	*weight (kg)*

FEATURES OF CONSERVATION		**TECHNICAL FEATURES**	
TMC	--	*Length*	
Expiration date	60 days	*Dimensions*	
Temperature preservation	+ 0 ° / + 4 ° C	*Packing*	Vacuum
Temperature preservation opened package	+ 4 ° C max	*Pack*	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*	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

RELEVANT LEGISLATION	**EC NUMBER**
Reg. CE 853/04	IT 1612 S CE

Data	Compiled by R.A.Q.	Approved by D.G.
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