

	STROLGHINO OF CULATELLO Whole or cut in half, pealed and vacuum packaged	Red: 04 Prov: R Mod: 01/2013
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DESCRIPTION

Strolghino of Culatello is made from Italian selected pork meat. After the grinding the mixture is stuffed into an extremely thin intestine which accelerates its drying and rapidly leads to maturing. Whole or, at the end of the seasoning, pealed and vacuum packaged.

INGREDIENTS

Italian pork meat, salt, dextrose, spices. Antioxidant: E301. Preservative: E250, E252.

SIZES

Weight: 0.22-0.25 kg (whole) 0.20 -0.23 kg (pealed)

ORGANOLEPTIC CHARACTERISTICS

Colour: live red with white grain well distributed. Odor: sweet, light spicy, typical.
Taste: sweet and spicy with typical fragrance. Texture: soft and compact.

NUTRITIONAL VALUES FOR 100 g

Energy value	KJ	1562	Kcal	377		
Fat	g	31.1		of which saturated fatty acids	g	10.4
Carbohydrates	g	< 0.5		of which sugars	g	<0.1
Protein (Nx .6.25)	g	24.2				
Salt	g	4.05				

MICROBIOLOGICAL STANDARDS

Escherichia coli	<50 ufc/g	CMT	>10 ⁸ ufc/g
Listeria Monocytogenes*	≤ 100 ufc/g	Clostridi solfito riduttori	<50 ufc/g
Salmonella	absent in 25 g	Staphilococcus aureus	<1000 ufc/g

* Products placed on the market during their shelf life. Reg CE 2073/2005.

PACKAGING

Primary packaging: whole: straw paper
pealed, vacuum packaged: vacuum sealed pack approved for food contact and straw paper
Secondary packaging: cartons – about 5 kg (25 pieces) or about 20 kg on Epal.

SHELF LIFE

Whole: Storage temperature: +2/+20°C ; UR: 55/85%
Best before date: 30 days
Pealed, vacuum packed Storage temperature: +2/+4°C
Best before date: 3 months from packaging

SPECIAL NOTES

- APPLICATION OF THE HACCP PLAN, GMP AND SSOP
-IRRADIATION: not used ingredients and/or additives irradiated.
-METAL:below the limit of detection.

ALLERGENS

ALLERGENS	Used in the product?		Used on same production line?		Present in factory?	
	YES	NO	YES	NO	YES	NO
Cereal containing gluten		X		X	X	
Shellfish/ crustaceans/ molluscs derivatives		X		X		X
Eggs/ derivatives		X		X		X
Fish/ seafood/ derivatives		X		X		X
Peanuts/ derivatives		X		X		X
Soybeans/ derivatives		X		X		X
Milk/ derivatives		X		X	X	
Nuts/ derivatives		X		X		X
Celery/ derivatives		X		X		X
Mustard/ derivatives		X		X		X
Sesame/ derivatives		X		X		X
Sulphur dioxide & sulphites at any concentration expressed as SO ₂		X		X		X