

DATA SHEET

Alpine Appetisers



General data

Invoice name	ANTIPASTO DELLE ALPI 140g ING-CT10p
Product code	200050
GTIN piece (fixed weight)	8002974034151
Customs description	02101981



Product description

Ingredients Bresaola: beef, salt, dextrose, natural flavours, preservatives (sodium nitrite, potassium nitrate). Speck: pork, salt, dextrose, spices, natural flavours, preservatives (sodium nitrite, sodium nitrate). Salame fumé: pork, salt, dextrose, sucrose, spices, natural flavours, wine, antioxydant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).

Quality characteristics **Welcome to this flavour trail around the Alps!**
This journey starts with **Bresaola**, our air-cured beef made from the finest cuts. Season with oil and lemon. It then moves on to our beech-wood smoked **Speck** bacon, with which you can savour all the flavours of the mountains. Finally, relish our **Salame Fumé** smoked salami, with its mouth-watering juniper and rose hip seasoning.

Medium technical charact.

Pack		protective atmosphere			
Recommended storage temperature		+1°C/ +4°C			
Curing		salami: at least 75 days; speck: at least 150 days; bresaola: at least 30 days.			
Average weight	Diameter	Height	Width	Length	Standard minimum durability date
140 g		2 cm	21,6 cm	29,2 cm	90 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
13	8	104

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
10	0,225X0,225X0,3	8002974034038

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1160
Energy Value (kcal)	278
Fat (g)	18
Saturates (g)	7,2
Carbohydrate (g)	0,7
Sugars (g)	0,5
Protein (g)	28
Salt (g)	4,1
Moisture(g)	47
Aw	0,92
pH	5,6

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	5*10^8
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

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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.

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