



L'arte del sapore piccante

L'Artigiano della nduja Srl
SEDE LEGALE: Strada Provinciale 22 – Loc. San Francesco
89864 Spilinga VV PI: 03489800791 REA: VV 152535
SEDE OPERATIVA: Contrada Acquavona, 2
88040 Platania CZ PI: 03489800791 REA: CZ 210380

GENERAL INFORMATION

Sales name: 'Nduja / Spicy salami calabrese		
Business name: 'Nduja "Orba"		
Manufacturing plant: IT 9 3082 L CE		
Ingredients: 'Nduja (Pork fat 42%, pork meat 30 %, hot pepper 25 %, Salt 3%).		
EAN Code: Product with variable weight	Product Code: 0001	Sales unit: variable weight from 1,2/3 kg
Storage – method: Keep refrigerated +4°C +6°C		Average storage time: once opened use within 30 days
Shelf life: 12 months	Average aging time: 90 days	Primary packaging: Polyethylene bag
Allergens: No Allergens	GMO: No GMOs	MDS/MSM: free from mechanically separated meat
Country of Origin of the meat: Pigs raised and slaughtered in Italy		

PHYSICOCHEMICAL AND MICROBIOLOGICAL PARAMETERS

Parameter	Method	Value	U./M.
<i>Salmonella spp</i>	UNI EN ISO 6579-1:2017	free	/25g
<i>Listeria monocytogenes</i>	UNI EN ISO 11290-2:2017	<10	UFC/g
<i>E. coli</i> β-glucuronidase positive	ISO 16649-2: 2001	<10	UFC/g
<i>Coagulase – positive Staphylococci</i>	UNI EN ISO 6888-1:2004	<10	UFC/g
<i>Water Activity - aw</i>	ISO 21807:2004	0.90	-
<i>pH</i>	ISO 11289:1993	4,8	Unità pH
<i>Sudan I-II-III-IV</i>	MIGCF017	undetectable	Mg/Kg

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TABLE OF NUTRITIONAL INFORMATION (average value per 100g of product)

Energy value	KJ	2287	Carbohydrate	g	0,8
	Kcal	553	of which sugars	g	0
Total Fat	g	51	Protein	g	22
of which saturated fat	g	24	Salt	g	2,7

ORGANILEPTIC DESCRIPTION - SUITABLE FOR - HOW TO USE

The final product displays the following characteristics: colour ruby.red, agreeable smell, spicy taste, soft and spreadable consistency. The product is made for everyone expect for toddlers and people with food allergies to the ingredients listed above spread it on bread or bruschetta, to prepare a sauté, add it to tasty appetizer, side-dishes, first and second course, fried with eggs, stirred into bean soup, onto a pizza.

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