

DATA SHEET
Speck delle Alpi



General data

Invoice name	AFF. SPECK 110g-ct8pz
Product code	025010
GTIN piece (fixed weight)	8002974026835
Customs description	02101981



Product description

Ingredients pork, salt, dextrose, spices, natural flavours, preservatives (sodium nitrite, sodium nitrate).

Quality characteristics Made from pork legs deboned while fresh and skilfully flavoured with sea salt and natural spices including juniper. It has a characteristic mountain flavour, achieved through skilful smoking using beechwood. Slightly smoky.

Medium technical charact.

Organoleptic characteristics

Pack	protective atmosphere	External appearance	shingled slices		
Recommended storage temperature	1°C / 4°C	Flavour	delicately smoky		
Curing	at least 150 days	Aroma	spicy and smoky		
Average weight	Diameter	Height	Width	Length	Standard minimum durability date
110 g		2 cm	21,9 cm	25,9 cm	90 days from packaging
					Colour
					lean dark ruby red marbled with white fat

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Palletisation**Packaging**

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
7	21	147	8	0,09X0,234X0,534	8002974026811

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Energy Value (kJ)	1353
Energy Value (kcal)	325
Fat (g)	23
Saturates (g)	8,9
Carbohydrate (g)	<0,5
Sugars (g)	0
Protein (g)	29
Salt (g)	5,0
Moisture(g)	39
Aw	<0,94

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	5 *10 ⁶
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**

Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments

Traceability

Compliant with Reg. EC no. 178/2002 and subsequent amendments

GMO

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.

Address**VILLANI S.P.A.**

Via Eugenio Zanasi, 24 - 41051 Castelnuovo Rangone - Modena - Italia
 Tel. +39.059.534411 - Fax +39.059.534495
 info@villanisalumi.it - www.villanisalumi.it
 C.F./P.IVA 00772580361