



PRODUCT INFORMATION SHEET



PRODUCER	Salumificio Mancini Adriana snc via GUERRAZZI 91/93 S. Miniato (PISA) Mark IT V3C5N CE			
PRODUCT	VACUUM-PACKED FIASCHETTA SALAMI WITH TRUFFLE		ITEM CODE 440/T	
DESCRIPTION	Finely minced lean pork encased in a natural tenotex cap casing having the shape of a flask (fiaschetta, in Italian). The casing IS NOT EDIBLE			
EAN CODE				
STORAGE	0/+ 4C°			
MAXIMUM STORAGE TIME	120 days after packaging			
MATURING TIME	3/6 weeks			
TYPE OF PACKAGING	PRIMARY	Vacuum bags		
	SECONDARY	in a box weighting approx. 4 kg		
AVERAGE CUTS	from 500gr.			
ITEMS PER BOX				
BOX SIZE		NUMBER OF BOXES ON PALLETS		
CARRIAGE TEMPERATURE	max + 7°C			
PHYSICAL CHARACTERISTICS	Non-homogeneous white external layer, slices are white and red as in all cured meat. GLUTEN-FREE			
ORGANOLEPTIC CHARACTERISTICS	<u>Smell:</u> pleasant and aromatic. <u>Taste:</u> pleasant			
INGREDIENTS	Pork, salt, bits of truffle 1% (tuber aestivum or tartufo uncinatum), dextrose, sucrose. Antioxidants; E300. Preservatives: E252, E250, flavourings.			
ADDITIONAL LABEL	Non-edible casing. The weight of the product may decrease.			
MICROBIOLOGICAL CHARACTERISTICS			Nutrition facts Serving size 100gr.	
	LEGAL REQUIREMENTS	PRODUCT PARAMETERS	Energy kcal	294
Mesophilic microbe content			Value kj	1233
E. coli		< 300 germs/g	Total fat	14.43g
Sulphite reducing anaerobes		<50 germs/g	Saturated fat	10.5g
Staphylococcus aureus		<300germs/g	Total Carbohydrate	0.95g
Salmonella spp.	Absent/25g	Absent/25g	Sugars	0
Listeria monocitogenes	Absent/25g	<100 CFU (products placed on the market in accordance with EC Reg. 2073/2005)	Protein	40.20g
			Fibre	0
			Sale	3.6g



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This information document may be updated or changed.
Authorised on 16th January 2017.

INFORMATION ON SUBSTANCES CAUSING ALLERGIES EU Reg. 1169/11 ann. II bi

ALLERGEN	ABSENCE	PRESENCE	Specific Subst./Ingr.
Cereals containing gluten and products thereof (WHEAT, RYE, BARLEY, OATS, SPELT ETC.	X		
Crustaceans and products thereof	X		
Eggs and egg products	X		
Fish and fish products	X		
Peanuts and products thereof	X		
Soya and soya products	X		
Milk and milk products (including lactose)	X		
Eggs and egg products	X		
NUTS, I.E. ALMONDS, HAZELNUTS, BRAZIL NUTS, pistachio, macadamia and derived products	X		
Celery and products thereof	X		
Mustard and products thereof	X		
Sesame seeds and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l (as SO ₂)	X		
Lupins and products thereof	X		
Molluscs and products thereof	X		
NO GMO _s . CONTROL OF CHEMICAL CONTAMINANTS: COMPLIANT WITH EC Reg. 1881/2006 AS AMENDED			
RAW MATERIALS AND FINISHED PRODUCTS WERE NOT TREATED WITH IONISING RADIATION.			