



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS MORTADELLA SAUSAGED IN NATURAL BLADDER WITH TRUFFLE CUT TO HALF	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

PRODUCT CHARACTERISTICS

Italian minced pork cuts and then added cubed pork fat, sea salt, spice aromas and kneading additives. The mixture obtained is bagged, cooked and cooled.

INGREDIENTS

Pork meat, pork trippini, sea salt, dextrose, truffle Aestivum 2%, flavorings, spices. Antioxidant: E301. Preservative: E250. Acidity corrector: E235.

SIZE

Kg. 5 approximately.

CONSERVATION (Ref. Directive 2000/13 / EC and related regulations):

Storage temperature: From 0° to +4° C.

Minimum residual life guaranteed: 60 days

ADDITIONAL INFORMATION

Potential allergens: contains nuts. Gluten free.

NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1088KJ/263Kcal
Fats	22,50 gr.
of which saturated fatty acids	8,05 gr.
Carbohydrates	1,0 gr.
of which sugars	0,35 gr.
Protein	15,0 gr.
Salt	2,46 gr.

PALLETIZATION

Product measurements: cm 20 x 20 x 16

Carton measures: cm 51 x 36 x 21 (h)

N. pieces per carton: 2

Composition of the pallet: n. 4 cartons per layer, n. 6 layers

Maximum dimensions with pallets: cm 80 x 120 x 141 (h)

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