



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS "PANCETTA SUPERCOPPATA" PORK NECK WRAPPED IN PORK BELLY AND CURED CUT TO HALF	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

INGREDIENTS

Pork meat, salt, dextrose, natural flavorings, antioxidants: E301, preservatives: E250 - E252.

PRODUCTIVE CYCLE

The pancetta first undergoes a working, sectioning step comprising steps of scaling, trimming and book opening. During the next phase of processing, including massage and salting, the bacon is completely wrapped in a whole cup. The following processing phase includes the roll-up and bagging phase. The cupped pancetta are dried and seasoned in a controlled humidity and temperature cell.

ORGANOLEPTIC CHARACTERISTICS

External appearance: seasoned salami, slight presence of mold, typical product color.

Slice / slice: cup and thin with thin red parts and white / rosy fat.

When cut: typical smell of seasoned PBC, slightly fragrant / spicy.

Absence of odors, unpleasant or abnormal colors.

NET WEIGHT

The weight of the half pancetta is about 2/2,3 kg.

STORAGE

Keep refrigerated at + 2° / + 4° C.

PACKAGING AND SHELF-LIFE

Vacuum-packed : maximum 3 months recommended from the date of packaging.

LABELING

Reporting:

- ° Product name
- ° Ingredients
- ° Lotto
- ° Production plant and EC stamp
- ° Method of conservation
- ° Non-edible casing

ALLERGENS

It does not contain allergenic substances (listed in Annex II Reg CE 1169/2011). Gluten free.

OGM

The ingredients do not contain OGM.

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CHEMICAL-PHYSICAL CHARACTERISTICS (average values)

PH at 20 ° C	5.50 - 6.0
Aw at 20 ° C	<0.95
Potassium nitrate	<within the limits of the law
Sodium nitrite	<within the limits of the law
humidity	54.9

MICROBIOLOGICAL CHARACTERISTICS (in compliance with Reg. 2073/2005)

Salmonella and listeria Monocytogenes	absent in 25 g
Enterobacteria	<100 cfu / g

NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1174 KJ/283Kcal
Fats	23 gr.
of which saturated fatty acids	8,9 gr.
Carbohydrates	0 gr.
of which sugars	0 gr.
Protein	19 gr.
Salt	3,5 gr.

PALLETIZATION

Product measurements: cm 14 x 14 x 20

Carton measures: cm 32 x 42 x 16 (h)

N. pieces per carton: 4

Composition of the pallet: n. 5 cartons per layer, n. 9 layers

Maximum dimensions with pallets: cm 80 x 120 x 159 (h)

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