

	Sede Legale: viale Europa 14 – 41011 BUSSETO (PR) Sede Amministrativa: Via Marconi 3 -46040 Gazoldo degli Ippoliti (MN)	Moduli Italia Alimentari S.p.A. Allegati ST Schede Prodotti: SALUMI	ST-00-22-I-01-0155722-01
FIOR DI BRESAOLA ALL SV 3KG			Revisione 01 del 31/10/2023 Pag. 1 di 3

TECHNICAL SHEET – FINISHED PRODUCT				
BRAND	COMMERCIAL NAME	CODE	WEIGHT	EAN CODE
CORTEBUONA	FIOR DI BRESAOLA ALL SV 3KG	0155722	about 3 Kg	2290610000000

Supplier	ITALIA ALIMENTARI SPA
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Legal name	Bresaola
Production description	Bresaola is obtained from the processing of the anatomical cut beef leg. The meat is appropriately salty, stuffed into collagenic casings and seasoned; the product is under vacuum packaged.
Ingredients	beef meat, salt, dextrose, natural flavourings; preservatives: sodium nitrite (E250), potassium nitrate (E252). 128g of beef are used for 100g of finished product
Instructions for storage	0/+7°C

Date of minimum durability	120 days
Date of minimum durability (minimum life on receipt)	80 days

Destination of use	Final consumer	☒
	Final consumer after slicing	☒
	Mass caterers	☒
	Industrial processing	☒

Product Features	Organic	☐
	Halal	☐
	Kosher	☐
	Gluten Free (AIC)	☐

Rev.	Natura Modifiche		
01	Aggiornamento periodico		
Preparazione		Approvazione	Distribuzione
CAMPANA GILDA		BORINI CRISTINA	CAMPANA GILDA

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PACKAGING / PALLETIZING		
Primary packaging	Type	Under vacuum plastic film
	Dimensions	//
Secondary packaging	Type	Carton
	Dimensions	43,5 x 30,5 x 17; Tare: 510g +/-8%
	Pieces	2 pieces per carton
Palletizing	Type	Pallet 80*120cm
	Pieces	6 cartons per layer
	Disposition suggested	8 layers per pallet

Microbiological characteristics ¹ (average values)	Microbiological parameters	Limit	Reference method
	<i>E.coli</i> β- positive glucuronidase.	< 100 CFU/g	ISO 16649-2
	Coagulase positive staphylococci	< 10000 CFU/g	ISO 6888-1
	Anaerobi sulfite reducers	≤ 1000 CFU/g	ISO 15213
	<i>Salmonella spp.</i>	Absent in 25 g	ISO 6579
	<i>Listeria monocytogenes</i>	In compliance with Reg. CE 2073/2005	

Nutrition Facts (average values)	per 100g of product ²		per serving size	50 g	AR serving size ³
	Energy	707 kJ		354 kJ	4%
		168 Kcal		84 Kcal	4%
	Fat	5,5 g		2,8 g	4%
	Of which saturates	1,9 g		1,0 g	5%
	Carbohydrate	0,1 g		0,1 g	0%
	Of which sugars	0,1 g		0,1 g	0%
	Fibre	0,0 g		0,0 g	-
	Protein	29,5 g		14,8 g	30%
	Salt	3,90 g		1,95 g	33%

¹ Reference values in the period of shelf life of the product

² In compliance with the "European Commission guidelines regarding the setting of tolerances for the nutritional values indicated on the label" - December 2012

³ Reference assumptions of energetic elements and certain nutrients other than vitamins and mineral salts (adults) - EU Reg. 2011/1169: Energy 8400 kJ / 2000 kcal; 70g fat; saturated fatty acids 20g; 260g carbohydrates; sugar 90g; 50g proteins; 6g salt

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Allergens <i>(Annex. II, Reg. UE 1169/2011)</i>	Present in the product	Present in Cross Contamination
Cereals containing gluten *	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Nuts**	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites ***	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No
* - wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
** - 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		
*** - at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂		

ALLERGENS (on the label)	None
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GMO	This product does not contain ingredients that require additional labelling as the new legislation establishes, in accordance with regulations CE n. 1829/2003 e CE n.1830/2003.
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