TECHNICAL SHEET – FINISHED PRODUCT				
BRAND	**COMMERCIAL NAME**	**CODE**	**WEIGHT**	**EAN CODE**
CORTE BUONA	AFF.SAL.NAPOLI 500G CB	0040269	500g ℮	8005214009230 18005214009237

Supplier	ITALIA ALIMENTARI SPA

Legal name	Salame Napoli
Production description	Salame Napoli in large grains. The selected meats are minced and mixed with salt, spices and flavourings, stuffed into cylindrical traditional synthetic casing and cured. Salame Napoli is brushed, peeled, sliced and MAP packed in trays. Once opened consume the product within 2 days
Ingredients	pork meat, salt, dextrose, spices, flavourings; Antioxidant: sodium ascorbate (E301), Preservatives: sodium nitrite (E250), potassium nitrate (E252). MEAT ORIGIN: EU Nitrite ingoing in recipe < 100 mg/kg 135g of pork are used for 100g of finished product
Instructions for storage	0/+5°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**		
00	prima emissione		
Preparazione		**Approvazione**	**Distribuzione**
CAMPANA GILDA			

PACKAGING / PALLETIZING		
Primary packaging	Type	Tray
	Dimensions	24,5 x 17 x 3 cm - Tare: 28g +/-8%
Secondary packaging	Type	Carton
	Dimensions	36 x 26 x 12 cm - Tare: 200g +/- 8%
	Pieces	6 pieces per carton
Palletizing	Type	Pallet 80*120cm
	Pieces	9 cartons per layer
	Disposition suggested	10 layersper pallet

Microbiological characteristics[1] *(average values)*	**Microbiological parameters**	**Limit**	**Reference method**
	E.coli 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
	Salmonella spp.	Absent in 25 g	ISO 6579
	Listeria monocytogenes	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	1530 kJ 369 Kcal	765 kJ 185 Kcal	9% 9%
	Fat	31,0 g	15,5 g	22%
	Of which saturates	15,0 g	7,5 g	38%
	Carbohydrate	0,5 g	0,3 g	0%
	Of which sugars	0,5 g	0,3 g	0%
	Fibre	0,0 g	0,0 g	-
	Protein	22,0 g	11,0 g	22%
	Salt	4,00 g	2,00 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*

Allergens *(Annex. II, Reg. UE 1169/2011)*	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 (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), 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)	//

GMO	This product does not contain ingredients that require additional labelling as the new legislation estabilishes, in accordance with regulations CE n. 1829/2003 e CE n.1830/2003.