TECHNICAL SHEET – FINISHED PRODUCT				
BRAND	**COMMERCIAL NAME**	**CODE**	**WEIGHT**	**EAN CODE**
CORTE BUONA	AFF.MORTADELLA 500G CB	0040263	500g℮	8005214009292 18005214009299

Supplier	ITALIA ALIMENTARI SPA

Legal name	Sliced Mortadella
Production description	Pure pork mortadella without pistachios and polyphosphates added, traditional cylindrical shape, without the casing, sliced and packaged in a modified atmosphere. The product is placed in rectangular trays weighing 500g each. Once opened consume the product with in 1 day
Ingredients	pork meat (MEAT ORIGIN: EU), pork fat, pork tripe, salt, sugar, spices, flavourings, antioxidant: sodium ascorbate (E301), preservative: sodium nitrite (E250). 103g of pork are used for 100g of finished product Nitrite in going in reciper <60 mg/kg
Instructions for storage	0/+4°C

Date of minimum durability	60 days
Date of minimum durability (minimum life on receipt)	40 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	Primo inserimento a sistema		
Preparazione		**Approvazione**	**Distribuzione**
CAMPANA GILDA			

PACKAGING / PALLETIZING		
Primary packaging	Type	Plastic tray
	Dimensions	24 x 17,5 x 3 cm - Tare: 28 g ± 8% g
Secondary packaging	Type	Carton case
	Dimensions	36 x 25 x 12 cm - Tare: 200g ± 8% g
	Pieces	6 pieces per carton
Palletizing	Type	pallet 80 x 120 cm
	Pieces	9 cartons per layer
	Disposition suggested	10 layers per 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	< 1000 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** 80 g	**AR serving size** [3]
	Energy	1234 kJ 298 Kcal	987 kJ 238 Kcal	12% 12%
	Fat	26,0 g	20,8 g	30%
	Of which saturates	9,5 g	7,6 g	38%
	Carbohydrate	0,5 g	0,4 g	0%
	Of which sugars	0,5 g	0,4 g	0%
	Fibre	0,0 g	0,0 g	-
	Protein	15,5 g	12,4 g	25%
	Salt	2,10 g	3,12 g	52%

[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	Yes
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)	**May contain Pistachio**

CLAIM (on the label)	gluten free, no lactose nor milk protein.

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.