

UBOLDI S.R.L.	TECHNICAL DATA	Code: TPTACON rev.7 of 09.12.22 Pag.1/2
FROZEN PRECOOKED CUT BOVINE TRIPE		
Brand	Uboldi di Uboldi Luigi srl	
Commercial and sales name	Frozen sliced precooked beef tripe	
Product typology	Heat treated meat based product in accordance with EC Reg. N°853/2004-attachment I point 7.1	
Raw material Origin	European Union (EU)	
Ingredients :	Bovine tripe	
Chemical-physical characteristics average for 100 g .	Energy value	306 kJoule 73 kcal
	fat	2,2 g
	of which saturated fatty acids	1,2 g
	carbohydrates	0,5 g
	of which sugars	0 g
	protein	13 g
	salt	0,86 g
Microbiological characteristics Total Microbial (at the end of packaging) after cooking Product to be consumed after cooking	Microbial Load total	≤10000 UFC/g
	<i>E.coli</i>	<10 UFC/g
	Clostridi Solforiduttori	< 50 UFC/g
	Stafilococchi coagulasi positivi	<100 UFC/g
	<i>Bacillus cereus</i>	<50 UFC/g
	Enterobatteriacee	<1000 UFC/g
	<i>Listeria monocytog</i>	≤ 10 UFC/g
	<i>Salmonella spp.</i>	Non rilevabile/25 g
Allergens (present as ingredients or due to possible cross- contamination) as indicated by EU Reg. No. 1169/2011 annex II		
Contains no allergens		
How to use the product	After defrosting the product, remove the package and cook for at least 2 hours. Thaw in the refrigerator and consume within 24 hours	
Packaging (primary packaging)	Vacuum packed in 5 kg bags Neutral HDPE plastic film bags internal packaging code N°15 Packed in 1 kg tray Tray in PSE+Lines PS/EVOH/PE and closing plastic film in PVC internal packing code N°16 Packed in 1 kg bag Envelope in PET/PE plastic material internal packaging code N°11	
Secondary packaging	1 box contains 2 bags of 5 kg for a total weight of 10 kg N°1 carton contains N°12 trays of 1 kg for a total weight of 12 kg 1 carton contains 10 bags of 1 kg for a total weight of 10 kg	
Maximum palletisation	N°60 cartons of 10 kg N°60 cartons of 12 kg N°60 cartons of 10 kg	
Storage	Store at -18°C	
Shelf-life TMC	To be consumed preferably within 18 months from the production date	
Trasport	Transportation takes place on a refrigerated vehicle at a T° within -18°C	
Half-life	Residual life on delivery greater than 85% of the TMC minimum conservation term indicated on the label	
Product codes	UTTG UTTB UTTG1B	

UBOLDI S.R.L.

SCHEDA TECNICA

Codice: TPTACON rev.7 del
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TRIPPA TAGLIATA CONGELATA

Etichetta
Confezione ed imballo secondario

UBOLDI S.R.L.
via per Fenegro', 33 - Veniano (Co)

IT

1197 LOA

CE

TRIPPA TAGLIATA CONGELATA

TRIPPA BOVINA PRECOTTA TAGLIATA CONGELATA

ingredienti: trippa bovina

Consumare il prodotto previa cottura, non ricongelare il prodotto
decongelato. Decongelare in frigorifero e consumare entro 24 ore.
Istruzioni per l'uso: dopo aver decongelato il prodotto, rimuovere
la confezione e cucinare per almeno 2 ore.
Valori nutrizionali medi per 100 g di prodotto: Energia: 306 kJ /
73 kcal; Grassi: 2,2g, di cui acidi grassi saturi: 1,2 g; carboidrati:
0,5 g; di cui zuccheri: 0 g; proteine: 13 g e sale: 0,58 g

DA CONSUMARSI PREFERIBILMENTE ENTRO IL: 02/05/2024

N LOTTO 22054

Conservare a -18°C.

2415380005404

0,540 kg

DATA PRODUZIONE:
09/11/22

CONGELATO IL:
09/11/2022

INVOLUCRO: HDPE 2, RACCOLTA PLASTICA

VERIFICARE LE DISPOSIZIONI DEL TUO COMUNE

UBOLDI S.R.L.
via per Fenegro', 33 - Veniano (Co)

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CE

TRIPPA TAGLIATA CONGELATA

TRIPPA BOVINA PRECOTTA TAGLIATA CONGELATA

DATA PRODUZIONE: 09/11/2022

CONGELATO IL: 09/11/2022

DA CONSUMARSI PREFERIBILMENTE ENTRO IL: 02/05/2024

Conservare a -18°C

N LOTTO 22054

TOTALE PEZZI: 1

0,540 kg

(01)00000000000000(10)00022054(17)0300000

SCATOLA PAP20, RACCOLTA CARTA

VERIFICARE LE DISPOSIZIONI DEL TUO COMUNE