

DATA SHEET
Viaggi di Gusto Nord Italia



General data

Invoice name	AFF.VIAGGIO DI GUSTO NORD ITALIAx140gMAL-ct10pz
Product code	600241
GTIN piece (fixed weight)	8002772014072
Customs description	02101981



Product description

Ingredients

Bresaola: beef, salt, dextrose, natural flavours, preservatives (sodium nitrite, potassium nitrate). Speck: pork, salt, dextrose, spices, spices extract, preservatives (sodium nitrite). Salame fumé: pork, salt, dextrose, sucrose, spices, natural flavours, wine, antioxydant (sodium ascorbate), preservatives (sodium nitrite, potassium nitrate).

Quality characteristics

Welcome to this flavour trail around the Alps!

This journey starts with **Bresaola**, our air-cured beef made from the finest cuts. Season with oil and lemon. It then moves on to our beech-wood smoked **Speck** bacon, with which you can savour all the flavours of the mountains. Finally, relish our *Salame Fumé* smoked salami, with its mouth-watering juniper and rose hip seasoning.

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Medium technical charact.**Organoleptic characteristics**

Pack	protective atmosphere
Recommended storage temperature	1°/4°C
Curing	salami 75 days; speck 90 days; bresaola min. 30 days.

External appearance	shingled slices
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Average weight	Diameter	Height	Width	Length	Standard minimum durability date
140 gr		cm 2	cm 21,6	cm 29,2	90 days from packaging

Palletisation**Packaging**

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Tot. packaging tare kg	Pack GTIN
13	8	104	10	0,223X0,225X0,301	0,2	8002772014041

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Moisture(g)	47
Fat (g)	19
Saturates (g)	7
Protein (g)	28
Carbohydrate (g)	<0.5
Sugars (g)	<0.5
Salt (g)	4.0
Energy Value (kcal)	284
Energy Value (kJ)	1183
Aw	0,92
pH	5,6

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	5*10 ⁸
E. Coli cfu/g	< 10 ²
Faecal Coliforms cfu/g	< 10 ²
Staphylococcus aureus cfu/g	< 10 ²
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Reg. Ce 2073/2005

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Allergens

Substance	Present
Gluten-containing cereals (e.g. wheat, rye, barley, oats, spelt, kamut or hybrid strains of the above) and cereal products	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	NO
Nuts, namely: 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	NO
Celery and celery products	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

Legal requirements

HACCP	Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments
Traceability	Compliant with Reg. EC no. 178/2002 and subsequent amendments
GMO	To the best of our current knowledge the product: - is non-GMO - is not derived from GMOs - does not contain GMO-derived material (Reg. EC 1829/2003 and Reg. EC 1830/2003)
Packs	All packaging materials used comply with the requirements of Reg. EC n. 2023/2006, Reg. EC n. 2081/92 and Reg. EC n. 10/2011.
Labelling	In compliance with Reg. EC no. 1169/2011.
Remark	Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.
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