



Slaughtering – Transformation – Cured meat

DESIDERI LUCIANO Srl

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I-56025 PONTEDERA (PI)
EC Code: IT 2472 M CE

TECHNICAL DATA SHEET

Product Code: 778

**NAME UNDER WHICH THE PRODUCT IS SOLD: "SALSICCE PURO SUINO"
vacuum packed.**

PRODUCT: Italian pure pork meat

Eaten after cooking

STORAGE CONDITIONS: temperature must be lower than 4°C

DATE OF MINIMUM DURABILITY: 1 months from the date of packaging

PACKAGING: vacuum bag **BAG:** contains 6/7 pieces

AVERAGE WEIGHT per SALAMI: 0,5-0,7 Kg

PACKING: carton containing about 25 kg of product

TRANSPORT TEMPERATURE: temperature must be lower than 4°C

INSTRUCTIONS FOR USE: sold by weight

ORGANOLEPTIC CHARACTERISTICS: Smell: good, typical of SALSICCE
Flavor: good

INGREDIENTS:

Pork meat, pork bacon, salt ,water, natural flavorings, spices, saccharose, dextrose. Supports: E331 Antioxidant: E300 Acidity regulator: E262.
Dye: E120 Preservatives: E252, E250

NUTRITION VALUES for 100 gr . Product :

Kj 1309 Kcal 317 Fat 31 g of which saturated 12 g Protein 9,8 Carbohydrate <0,5 of which
sugars < 0,05g Salt 2

Allergens and GMO according to the declarations of suppliers of the raw materials:

GMO: NO USE of ingredients that must be displayed as "Genetically Modified Organisms" or deriving from GMO, in accordance with the EC Regulations no.1829/2003 and 1830/2003.

Allergens: substances belonging to the list of those defined "allergenic" or derived from them are ABSENT both in the ingredients used and inside the plant, according to Directive 2003/89/EC, Annex III bis; and subsequent amendments and additions introduced by Directive 2007/68/EC.