	FINISHED PRODUCT STANDARD **SALSICCIA PICCANTE**	**Fontana Ermes Spa** **Rev.10** **02/01/2020**

Commercial name: Salsiccia Piccante

Product description: Cured cased salami, with a medium mincing, filled in casing.

Ingredients: Pork meat, salt, natural flavorings, dextrose, antioxidant: E301, preservatives: E252 – E250.

PRODUCTION TECHNOLOGY – PROCESSING PHASES

1. **PEELED/CUTTED PRODUCT**

Raw materials → Cooling → Mincing → Weighing of the ingredients and mixing → Filling in casing → Drying → Seasoning → Washing → Peeling → Cutting (possible) → Vacuum packaging → Labelling → Boxing → Storage → Shipping

STORAGE TEMPERATURE: Max +7°C

BEST BEFORE: 120 days

2. **PRE-SLICED PRODUCT**

Brick → Packaging removal → Slicing → Modified atmosphere packaging → Labelling and boxing → Storage → Shipping

STORAGE TEMPERATURE: Max +7°C

BEST BEFORE: Max. 60 days

CHEMICAL CHARACTERISTICS and NUTRITIONAL VALUES (in accordance with Reg. 1169/2011)

	Per 100g	Per portion (50g)	% DVs per portion*
Energy	1544/372	772/186	9%
Lipids	30	15	21%
of which saturates	10,8	5,4	27%
Carbohydrates	0,5	0,3	0%
of which sugars	0,5	0,3	0%
Proteins	25	13	25%
Salt	3,9	2,0	33%

* Reference intake of an average adult (8400 kJ/2000 kcal).

MICROBIOLOGICAL CHARACTERISTICS

Parameter	U.M.	Average values
Enterobacteriaceae	c.f.u./g	$< 10^2$
E. coli	c.f.u./g	$< 10^1$
Stafilococcus coag. +	c.f.u./g	$< 10^2$
Salmonella spp.	Count/25g	ABSENT
Listeria monocytogenes	c.f.u./g	< 100

ORGANOLEPTIC CHARACTERISTICS

COLOR	Uniform red with white fat
SMELL	Typical and aromatic
TASTE	Spicy, never acid
SLICE ASPECT	Homogeneous, soft and compact

ALLERGEN LIST (Reg. 1169/2011)	YES	NO
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose; (b) wheat based maltodextrins; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;		no
Crustacea and products made of crustacea		no
Egg and products made of egg		no
Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine;		no
Peanut and products made of peanut		no
Soybeans and products thereof, except: (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;		no
Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;		no
Nuts, namely: 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, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;		no
Celery and derived products made of celery		no
Mustard and products made of mustard		no
Sesame seeds products made of sesame		no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;		no
Lupin and products thereof		no
Molluscs and products thereof		no

DECLARATION OF CONFORMITY:

- Fontana Ermes SpA declares that all the production phases are conform to the HACCP principles and to the most relevant Laws in Food Safety (Regg. 178/02, 852/04, 853/04, 2073/05, etc.). Furthermore, the Quality System is managed according to the following schemes: BRC, IFS, ISO 9001, ISO 22000, ISO 22005, ISO 14001/EMAS, ISO 50001, ISO 45001, SA8000;
- According to EC Reg. 1829 and 1830/2003, we declare that the product doesn't contain GMO ingredients and raw materials;
- Ingredients, raw materials and finished products haven't been treated with ionizing radiation.