



# TECHNICAL SPECIFICATIONS

Doc: Mod. 317  
Rev. 0  
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|                |                         |             |        |
|----------------|-------------------------|-------------|--------|
| <b>Product</b> | Spicy Spianata KG 2 u/v | <b>Code</b> | 022083 |
|----------------|-------------------------|-------------|--------|

## TECHNICAL INFORMATION

|                                 |  |                               |          |
|---------------------------------|--|-------------------------------|----------|
| <b>Ingredients</b>              | GLUTEN FREE. Ingredients: pork meat, salt, natural flavours, spices, dextrose, flavours. Antioxidant: E301. Preservatives: E250, E252. |                               |          |
| <b>Storage</b>                  | Conservare a temperatura non superiore a 4°C   |                               |          |
| <b>How to serve the product</b> | The product is ready to eat but can also be cooked   | <b>Shelf Life</b>             | 180 days |
| <b>EAN code piece</b>           | 2*022083   | <b>Origin of raw material</b> | EU       |
| <b>EAN code box</b>             |  | <b>Pieces x box</b>           | 6        |
| <b>Net weight</b>               | <b>2 KG</b>  | <b>Net weight box</b>         | 12 KG    |
| <b>Boxes x layer</b>            | 6  | <b>Layers x pallet</b>        | 8        |
| <b>Boxes x pallet</b>           | 48   | <b>Net weight pallet</b>      | 576 KG   |

## CHEMICAL MICROBIOLOGICAL CHARACTERISTICS

|                       |                |                 |             |
|-----------------------|----------------|-----------------|-------------|
| <b>Salmonella Spp</b> | Absent in 25 g | <b>Aw</b>       | <0,94       |
| <b>Listeria m.</b>    | Absent in 25 g | <b>Nitrites</b> | < 150 mg/kg |
| <b>Staphylococci</b>  | <100 Ufc/g     | <b>Nitrates</b> | < 150 mg/kg |

## NUTRITIONAL VALUES

Nutritional average values per 100g of product. Energy 1487 Kj - 359 Kcal, fat 31g, of which saturated fatty acids 12g, Carbohydrates <0,5g of which sugar <0,5g, Proteins 20g, salt 3,9g

## ALLERGENS IN ACCORDANCE WITH REGULATION 1169/2011

|  | ABSENT | PRESENCE | TRACKS | IN THE SITE |
|--|--------|----------|--------|-------------|
| 1 Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof   | X      |          |        |             |
| 2 Crustaceans and products thereof   | X      |          |        |             |
| 3 Eggs and egg products  | X      |          |        |             |
| 4 Fish and fish products   | X      |          |        |             |
| 5 Peanuts and products thereof   | X      |          |        |             |
| 6 Soybean and soy-based products   | X      |          |        |             |
| 7 Milk and milk based products (including lactose)   | X      |          |        |             |
| 8 Nuts namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis Wangenh K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof | X      |          |        | X           |
| 9 Celery and products based on celery  | X      |          |        |             |
| 10 Mustard and product mustard   | X      |          |        |             |
| 11 Sesame seeds and products based on Sesame   | X      |          |        |             |
| 12 Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO2   | X      |          |        |             |
| 13 Lupines   | X      |          |        |             |
| 14 Molluscs  | X      |          |        |             |

**OGM** The product is conventional in accordance with EC Regulations 1829/03 and 1830/03