



FINISHED PRODUCT STANDARD SALAME FELINO PGI



Fontana Hermes Spa
Rev.10
del 04/01/24

COMMERCIAL NAME: Salame Felino IGP. Certified by a control Body authorized by Competent Ministry - ITALY.

PRODUCT DESCRIPTION: Cured cased product with a medium mincing, filled in natural casing and cured for a minimum of 45 days. Production under control of ECEPA.

INGREDIENTS: Pork, salt, spices, antioxidant: E301, preservatives: E252, E250.

PRODUCTION TECHNOLOGY – PROCESS PHASES

1. CURED PRODUCT

Raw materials → Cooling → Mincing → Mixing → Resting → Filling in casing → Drying → Curing → Packaging → Shipping

STORAGE TEMPERATURE: Ambient temperature

BEST BEFORE: product stable if kept in proper conditions

2. PEELED/CUTTED PRODUCT

Cured whole product → Washing → Peeling → Cutting (possible) → Vacuum packaging → Labelling → Cardboard boxing → Storage → Shipping

STORAGE TEMPERATURE: Max +7°C

BEST BEFORE: 180 days

3. PRE-SLICED PRODUCT

Vacuum packed product → Cold storage → Packaging removal → Slicing → Modified atmosphere packaging → Labelling and Cardboard boxing → Storage → Shipping

STORAGE TEMPERATURE: Max +7°C

BEST BEFORE: 60 days

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

	Per 100g	Per portion (50g)	% DV per portion*
Energy (kJ/kcal)	1495/360	748/180	9%
Lipids (g)	28	14	20%
Of which saturates (g)	9,4	4,7	24%
Carbohydrates (g)	0	0	0%
Of which sugars (g)	0	0	0%
Proteins (g)	27	14	27%
Salt (g)	3,8	1,9	32%

* 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 pinky-red, with white fat
SMELL	Delicate and typical of cured meat
TASTE	Delicate and sweet
SLICE ASPECT	Homogeneous, soft and compact

ALLERGENS TABLE (in accordance with Annex II of Reg. 1169/2011)

Presence of:	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;		X
Crustacea and products made of crustacea		X
Egg and products made of egg		X
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;		X
Peanut and products made of peanut		X
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;		X
Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;		X
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, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;		X
Celery and derived products made of celery		X
Mustard and products made of mustard		X
Sesame seeds products made of sesame		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;		X
Lupin and products thereof		X
Molluscs and products thereof		X

DECLARATION OF CONFORMITY:

- Fontana Ermes SpA declares that all the production phases comply with HACCP principles and with 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 45001:2018, 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.