



## FINISHED PRODUCT STANDARD SALAME VENTRICINA PICCANTE

Fontana Hermes Spa  
Std.PF.36P  
Rev.7  
del 01.08.14

### TECHNICAL SHEET

<b>COMMERCIAL NAME</b>	Salame Venticina piccante
<b>PRODUCT DESCRIPTION</b>	Cured cased product with a thick mincing.
<b>INGREDIENTS</b>	Pork meat, salt, dextrose, flavourings, spices, antioxidant: E301, preservatives: E252 - E250.

### PRODUCTION TECHNOLOGY – PROCESSING PHASES

#### 1. CURED PRODUCT

Raw materials → Cooling → Mincing → Weighing of the ingredients and mixing → Resting → Filling in casing → Drying → Seasoning → Packaging → Shipping

STORAGE TEMPERATURE: Ambient temperature  
BEST BEFORE: product stable if kept in proper conditions

#### 2. PEELED/CUTTED PRODUCT

Cured product → Washing → Peeling → Cutting (possible) → Vacuum packaging → Labelling → Boxing → Storing → Shipping

STORAGE TEMPERATURE: Max +7°C  
BEST BEFORE: 4 months

#### 3. PRE-SLICED PRODUCT

Cured product vacuum packed → Cold storing → Packaging removal → Slicing → MAP packaging → Labelling and boxing → Storing → Shipping

STORAGE TEMPERATURE: Max +7°C  
BEST BEFORE: 90 days

### CHEMICAL-PHYSICAL CHARACTERISTICS and NUTRITIONAL VALUES

#### Average values (conform to Reg. 1169/2011)

	Per 100g	Per portion (50g)	% DVs per portion*
Energy (kJ/kcal)	1547/370	774/185	9,3
Lipids (g)	30,0	15,0	21,4
of which saturates (g)	10,2	5,1	25,5
Carbohydrates (g)	< 0,1	< 0,1	/
of which sugars (g)	< 0,1	< 0,1	/
Fibres (g)	< 0,1	< 0,1	/
Proteins (g)	25,0	12,5	25,0
Salt (g)	3,9	2,0	33,3

\* average daily values based on an average adult (8400 kJ/2000 kcal).

## MICROBIOLOGICAL CHARACTERISTICS

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

## ORGANOLEPTIC CHARACTERISTICS

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

ALLERGEN LIST (Directive 2007/68/EC)	YES	NO
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised stocks) and derived products		no
Crustacea and products made of crustacea		no
Egg and products made of egg		no
Fish and products made of fish		no
Peanut and products made of peanut		no
Soya and products made of soya		no
Milk and products made of milk (included lactose)		no
Shell fruit i.e. almond ( <i>Amigdalus communis</i> L), hazel ( <i>Corylus avellana</i> ), common walnut ( <i>Juglans regia</i> ), acagiù walnut ( <i>Anacardium occidentale</i> ), pecan walnut [ <i>Caya illinoiesis</i> ( <i>Wangrnh</i> ) K. Koch], Brazilian walnut ( <i>Bertholletia excelsa</i> ), pistachio ( <i>Pistacia vera</i> ), Queensland walnut ( <i>Madamia ternifolia</i> ) and derived products.		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 expressed as SO <sub>2</sub>		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, BS OHSAS 18001, SA8000.