

Revisione 00 del 07.02.2024



RIGAMONTI SALUMIFICIO S.P.A, A SOCIO UNICO – SOCIETA' SOGGETTA A DIREZIONE E COORDINAMENTO DI JBS SA
 VIA STELVIO, 973 – MONTAGNA IN VALTELLINA (SO) ITALY – TEL +39 0342 535111 FAX +39 0342 210054
 MAIL: info@rigamontisalumificio.it

PRODUCT TECHNICAL FEATURES

BRESAOLA PUNTA D'ANCA 1/2

Description:

Bresaola is a seasoned product obtained from beef. Characterized by bright red color, delicate and slightly spicy scent.

- ✓ GLUTEN FREE
- ✓ NO MILK DERIVATES

code
EAN product

BREIS005C
2162152

Unit of measure
Average weight

Variable weight
1,5 kg

Packaging

packaging conditions
first wrapping
Product dimensions
packaging
packaging dimensions
minimo packaging, pieces
Cardboards per pallet
Cardboards per layer
layers

undervacuum
Transparent bag, in poliammide-polietilene
110 x 100 x 110 mm
american-type corrugated cardboard
370 x 310 x 220
6
36
6
6

Storage conditions

temperature
Minimum preservation term (MPT)

+ 0 / + 7 °C
120 days

After open store at refrigerating temperature and consume within 7 days

INGREDIENTS

Revisione 00 del 07.02.2024

Beef meat.

Salt.

Sugars: dextrose.

Natural flavours.

Preservatives: E250, E252

NUTRITION DECLARATION (Average nutritional value for 100 g)

Kcal	158
Kjoule	671

fats	g	1,6
of wich saturated	g	0,5
carbohydrates	g	1,0
of wich sugars	g	0,5
proteins	g	35
salt (NaCl)	g	3,9

CHEMICAL-PHYSICAL CHARACTERISTICS (indicative values)

humidity	%	62
aW		< 0,94
pH		5,5 – 6,0
gluten		n.r.

Notes to the chemical-physical characteristics: The type of product does not allow to express rigid chemical standards, but reference values, to be considered indicative.

MICROBIOLOGICAL FEATURES

Listeria Monocytogenes	ufc/g	<100
Salmonella spp	absent in 25 g.	absent in 25 g.
Escherichia Coli	ufc/g	< 10
Stafilococchi cp	ufc/g	<100

Note to the microbiological characteristics: average data on the basis of analyses carried out within the company HACCP plan.

ALLERGENS TABLE

ANALYTICAL PARAMETER	PRESENCE/absence	cross contamination risk (YES/no)
----------------------	------------------	-----------------------------------

Revisione 00 del 07.02.2024

Cereals containing gluten	absence	no
Crustaceans and products thereof	absence	no
Eggs and products thereof	absence	no
Fish and products thereof	absence	no
Peanuts and products thereof	absence	no
Soybeans and products thereof	absence	no
Milk and products thereof (including lactose)	absence	no
Nuts	absence	no
Celery and products thereof	absence	no
Mustard and products thereof	absence	no
Sesame seeds and products thereof	absence	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	absence	no
Lupin and products thereof	absence	no
Molluscs and products thereof	absence	no