Revisione 00 del 18/11/2022





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

Speck 1/2

variable weight

2,5 kg

Description:

The Speck is a raw product salted, smoked and seasoned. It is characterized by red color with white fat, and by lightly smoked flavour product.

code EAN product EAN box EAN ITF SPEIS003A 98008161300382 98008161700383 98008161438934

Unit of mesaure Average weight

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 mm 110 x 95 x 100 american-type corrugated cardboard mm 220 x 190 x 200 1 90 15 10

Storage conditions

temperaturae Minimum preservation term (MPT)

+ 0 / + 7 °C	
120 days	

After open store at refrigerating temperature and consume within 7 days

INGREDIENTS				
Pork meat				
Salt.				
Dextrose.				
Spices.				
Spices extracts				
Preservatives: E250				

gluten

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NUTRITION DECLARATION (Average nutritional value for 100 g)				
Kcal Kjoule	1643 395			
grassi	g	29		
di cui saturi	g	9,9		
carboidrati	g	0,5		
di cui zuccheri	g	0,5		
proteine	g	33		
sale (NaCl)	g	4,7		
CHE	EMICAL-PHYSICA	L CHARACTERISTICS (indicative values)		
humidity	%	-		
aW		≤ 0,92		
pH		-		

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.

n.r.

MICROBIOLOGICAL FEATURES

Listeria Monocytogenes	ufc/g	<100
Salmonella spp	absent in 25 g.	absent in 25 g.
Escherichia Coli	ufc/g	< 100
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)
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 SO2.	absence	no
Lupin and products thereof	absence	no
Molluscs and products thereof	absence	no