

Revisione 00 del 15.02.24



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PRODUCT TECHNICAL FEATURES

Mortadella Nostrana TARTUFO VN 3 kg 1/2

Description:

Mortadella Nostrana with truffle is produced with national meats and stuffed into a natural bladder, it is characterized by a uniform pink colour, with the presence of well-defined white lard. The aroma and taste are characteristic due to the presence of truffles.

- GLUTEN FREE
- LACTOSE FREE
- WITHOUT addition of MONOSODIUM GLUTAMATE
- WITHOUT addition of POLYPHOSPHATES
- Produced with ITALIAN MEATS

code

MORTC018E

Unit of measure

variable weight

Average weight

3~kg

Packaging

packaging conditions

undervacuum

first wrapping

transparent bag

packaging

american-type corrugated cardboard

packaging dimensions

mm 220 x 200 x 221

minimo packaging, pieces

2

Cardboards per pallet

25

Cardboards per layer

5

layers

5

Storage conditions

temperatures

+ 0 / + 7 °C

Minimum preservation term (MPT)

90 days

After open store at refrigerating temperature and consume within 7 days

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INGREDIENTS

Pig meat.
 Pork tripe.
 Sal.
 Truffle (1% - Tuber aestivum Vitt, Italian origin)
 Sugars: dextrose, fructose, sucrose.
 Natural flavors.
 Flavours.
 Garlic.
 Spices.
 Antioxidant: E301.
 Preservative: E250

inedible casing

NUTRITION DECLARATION (Average nutritional value for 100 g)

Kcal	283
Kjoule	1172

grassi	g	24
di cui saturi	g	9,3
carboidrati	g	0,7
di cui zuccheri	g	0,5
proteine	g	16
sale (NaCl)	g	2,3

CHEMICAL-PHYSICAL CHARACTERISTICS (indicative values)

humidity	%	-
aW		> 0,94
pH		≥ 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	absent in 25 g.	absent in 25 g.
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..

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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	present	YES May contain: PISTACHIO
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