

Revisione 00 del 15.02.24



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

P. cotto AQ Cascina Luigi

Description:

CASCINA LUIGI Cooked Ham is produced according to an ancient recipe that preserves the passion of tradition by marrying it to the innovation of taste. Flavored with an infusion of spices and aromatic plants and handcrafted.

- GLUTEN FREE
- LACTOSE FREE
- HIGH QUALITY COOKED HAM
- WITHOUT addition of MONOSODIUM GLUTAMATE
- WITHOUT addition of POLYPHOSPHATES
- Produced with ITALIAN MEATS

code

PROIC068A

Unit of measure

variable weight

Average weight

11 ~kg

Packaging

packaging conditions

undervacuum

first wrapping

Alluminate bag

packaging

american-type corrugated cardboard

packaging dimensions

mm 370 x 310 x 220

minimo packaging, pieces

1

Cardboards per pallet

40

Cardboards per layer

8

layers

5

Storage conditions

temperaturae

+ 0 / + 7 °C

Minimum preservation term (MPT)

150 days

After open store at refrigerating temperature and consume within 7 days

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INGREDIENTS

Pork Leg.

Salt.

Sugars: dextrose, fructose, sucrose.

Natural flavors.

Flavors.

Antioxidant: E301

Preservative: E250

NUTRITION DECLARATION (Average nutritional value for 100 g)

Kcal	186
Kjoule	776

grassi	g	12
di cui saturi	g	4,2
carboidrati	g	0,5
di cui zuccheri	g	0,5
proteine	g	19
sale (NaCl)	g	1,7

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..

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

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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