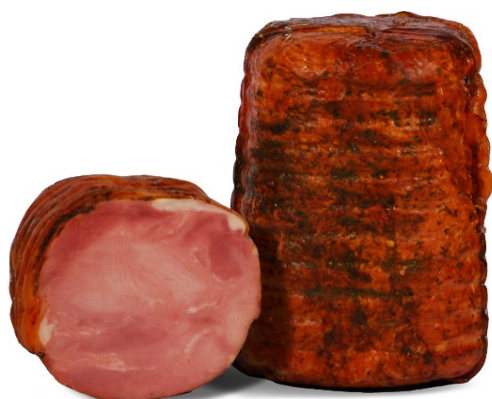
	DATA SHEET	TSC29
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Rev. 04

01/07/2015

Trade name:	MEAT PRODUCT	Product name :	COTTO ARROSTO
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The product is made from pork meats of Community origin. The product has an aroma typical of meat roasted spicy. The product is pasteurized vacuum.

Ingredients: pork meat 70% ,water, salt, dextrose, sucrose, potatostarch, flavourings. Antioxidant: E316. Stabilizateurs:E450-451 Preservatives: E250.

Allergeni 2003/89/CE	Pesente	Assente	Presente in tracce	Presenza in stabilimento
Cereals containing gluten		X		
Shellfish and its product		X		
Egg and its product		X		
Fish and its product		X		
Peanuts and its product		X		
Soybeans and its product		X		
Milk and its product		X		
Nuts (almonds, pistachios...)		X		
Celery and its product		X		
Mustard and its product		X		
Sesame seeds and its product		X		
Sulphites		X		
Lupin		X		
Molluscs		X		

Allergens	In accordance with the European Regulation Directive 2003/89/CE, the product doesn't contain allergen.
GMO	The product is free from GMO and is in accordance with the European regulations 1829/ 2003, 1830/ 2003 concerning GMO.

Microbiologica					
CBT <10 ⁴	Staf. aureus c. (+) < 100 ufc/g	Enterobatteri < 10 ufc/g	Clostridi S.R. < 100 ufc/g	Salmonella spp Assente / 25 g	Listeria mono. Assente /25g
Chimica (gr. valori medi su 100 g)					
Ph 6-6,5	Protein 26,67	Fat / of which saturates 22,51/8,32	Salt 6,29 / 4,05	Carbohydrate /of which sugars 0,53 /0,52	Energia Kcal-KJ 311 / 1295

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Rev. 04

01/07/2015

PRODOTTO	COD. ART.	BAR CODE (*EAN)	N° pz/cartone	n° CARTONI FILA	n° FILE PALLET
COTTO ARROSTO	45020	-	2	4	4

ORGANOLEPTIC	TEXTURE : MEDIA	OLFATTO : delicato	SAPORE : dolce, leggera speziatura.
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Packaging	The packaging is suitable to come into contact with food. The packaging is in accordance with the EC Regulations 1935/2004 and 2023/2006.
Storing and availability	Keep the whole product in a cool dry place; for the vacuum pack and MAP keep refrigerated at + 2° C/ + 4°C. The whole and half product shelf life is 180 days, for slice MAP-vacuum packaged product is 60 days. Open the packaging few minute before the use. For the whole and half ones unwrap the product before slicing.
Company	La Trinità SpA – Industria Salumi- Via R. Maffei 195, Vallesse di Oppeano (VR) - opera secondo la normativa cogente Reg. 853/2004 e Reg. 178/2002. Numero di registrazione sanitario : IT 974 LP CE (certificato IFS- SGS-n° DE 12/81840104) – IT S2S3P CE (certificato IFS- SGS-n° DE 12/81840104) - IT 1670/L (sito non certificato).
Quality	This document consists of two pages, the analytical data are average values. For more information, specific declarations you can contact the quality office: +39 0737-518141-e-mail: qualita@trinitaspa.it

Data di stampa

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