

## TECHNICAL DATA SHEET CALABRIAN BLACK PIG'S NDUJA

### I. Product description

<b>Product description</b>	Product based on seasoned pork, prepared using the lean, bacon and lard of the Black Pig, flavored with pepper cream and hot pepper. The meat of the Black Pig preserves the excellent qualities of pork, in fact it is rich in high biological value proteins containing essential amino acids and branched amino acids (leucine, isoleucine and valine), useful for a healthy and balanced diet; it is also rich in highly bioavailable iron, zinc, copper, phosphorus, selenium and magnesium; it is very rich in vit. B1, vit. B2 and vit. PP but even richer in Vit.D and Vit.E. Black Pig meat is enriched with these precious elements because our pigs are raised in a semi-wild state, in contact with the sun and the earth, and fed with a diet based on raw materials such as corn, barley, soft wheat, durum wheat farinaccio, soy, field bean, pea. The fat content is of excellent quality: the predominant fatty acid is oleic acid (essential fatty acid) which represents about 45% of the total fat and has a high antioxidant and protective power against the onset of atherosclerosis; Omega-3 and Omega-6 essential fatty acids also represent a significant share (about 20%) of total fat and are increasingly considered protective factors in heart disease. Pasteurized product, packaged in glass with the addition of our own extra virgin olive oil.		
<b>Sales denomination</b>	Calabrian black pig's Nduja		
<b>Brand</b>	TENUTA CORONE		
<b>Ingredients</b>	'Nduja 80% (Pork meat, calabrian hot pepper paste 15% (calabrian hot peppers 95%, salt), salt, spices, dextrose, antioxidant: sodium ascorbate); Extra virgin organic olive oil 20%.		
<b>Treatment</b>	Pasteurized		
<b>Raw material origin</b>	Italy		
<b>Shelf life</b>	720 days		
<b>Packaging and logistic informations</b>			
<b>Art. code</b>	<b>EAN</b>	<b>weight (g)</b>	<b>Pallet configuration</b>
			<b>Pieces per cases</b> <b>Number cases per layer</b> <b>Number layers per pallet</b>
114	8018347001149	25	28      20      8

### II. Sensorial, nutritional, microbiological, chemical and physical characteristics

Sensorial and organoleptic characteristics			
Parameter	Description		
Color	Intense red		
Smell	Intense, slightly smoky aroma		
Flavor	Very spicy		
Nutritional characteristics			
Parameter	100 g values		U.M.
<b>Energetic values</b>	575/2371		Kcal/KJ
<b>Fats</b>	58.20		g
<i>of which saturated fats</i>	17.60		g
<b>Carbohydrates</b>	3.0		g
<i>of which sugars</i>	0.6		g
<b>Proteins</b>	8.6		g
<b>Salt(NaCl)</b>	3.0		g
Chemical-physical characteristics			
Parameter	Values	Critic limits	
pH	4.9... 5.49	5.5	
A <sub>w</sub>	<0.92	≥0.92	
Nitrites (NaNO <sub>2</sub> )	-	>150 mg/kg	
Nitrates (NaNO <sub>3</sub> )	-	>150 mg/kg	
Microbiological characteristics of food safety			
Description	U.M.	Mean values	
CBT	Ufc/g	5*10 <sup>8</sup>	
<i>Escherichia coli</i>	Ufc/g	2*10 <sup>3</sup>	
<i>Salmonella</i>	Ufc/25g	Assente	
<i>Staphylococcus coag.positivo</i>	Ufc/g	<500	
<i>Listeria Monocytogenes</i>	Ufc/25g	Assente	



Salumi di Calabria D.O.P.



Sede Legale e Stabilimento:  
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SISTEMA DI GESTIONE QUALITA'

## III. Transport and storage

<b>Transport conditions</b>	Transport temperature + 4 ° / + 8 ° C. Tolerance max + 10 ° C
<b>Storage conditions</b>	Keep in a fresh and dry place; after opening, please refrigerated between +4°C and + 8°C.

## IV. Claims and consumption advices

<b>Label claims</b>	Dairy free, Gluten free
<b>Methods of consumption</b>	Product to be consumed as such.
<b>Consumption advices</b>	Thanks to the typical spicy taste, it's excellent tasted on hot bread or as a relish in first courses, pizza or meats

## V. Production

<b>Production site</b>
Made by Madeo Industria Alimentare Srl, Loc. Sant'Elia snc I-87069, San Demetrio Corone (CS) IT 954/L CE

## VI. Controls, fulfillments and regulations

<b>Allergens</b>
<b>Reg.(UE) N.1169/2011 - Dir.2003/89/CE and their integrations, legal connections and relative D.Lgs implementing (Legislative Decree 114/06):</b> Under the above directives, the product does not contain any potential allergen.

<b>Labeling</b>
<b>Reg.(UE) N.1169/2011, direttiva 1989/396/CEE, D.Lgs 109/92 and following amendments and additions, related regulations and related Legislative Decree.</b> The products are labelled in accordance with the current regulations on labelling.

<b>G.M.O.</b>
<b>Reg. CE n. 1829/2003 e n. 1830/2003 and following amendments and additions, related regulations.</b> The product does not contain ingredients with GMO or that originate from them.

<b>Traceability</b>
<b>Reg. CEn.178/2002(art.18and following) and subsequent amendments and integrations and related regulations.</b> A traceability system is guaranteed which makes it possible to trace the raw materials used for each batch of finished product and to trace the companies to which the product was supplied. The IT procedure for identifying the product is described in detail in our self-control manual.

<b>Self-monitoring plan</b>
<b>Reg. CE n. 178/2002 - Reg. CE n. 852/2004 - Reg. CE n. 853/2004 - Reg. CE 2073/2005 - Direttiva 2006/52/CE and following amendments and additions, related regulations.</b> It is applied a control system based on the HACCP, SSOP and GMP procedures. We work according to every standard regulations referred to the production, sale and marketing of meat based products.

<b>Transport</b>
<b>DPR n. 404 del 29/05/1979, DPR n. 327/1980 e D.M. 12/10/1981.</b> Guarantee that the motor vehicles used for the transport of goods, whether own and of third parties, have an ATP certificate and related health authorizations.

<b>Packaging</b>
<b>Reg. CE 1935/2004 and following amendments and additions, related regulations.</b> The packaging and the materials in contact with food are in accordance with the regulations in force.

Elaborated by:	Checked by:	Approved by:	Rev.
Quality Control Manager	Sales and Marketing Manager	Product Manager	A.U. Rev. 2 del 02/04/2022



Sede Legale e Stabilimento: **2/2** Ufficio Amministrativo e Commerciale  
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