

TECHNICAL DATA SHEET BLACK PIG CAPOCOLLO

I. Product description

Product description	<p>Product based on seasoned pork, obtained from the thigh of the Black Pig, salted by hand, tied, and stuffed into natural casings.</p> <p>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 vitamin D and vitamin E.</p> <p>Black Pig meat is enriched with these precious elements because our pigs are raised outdoors in an animal welfare regime, in contact with the sun and the earth, and fed with a diet based on raw materials such as corn. , barley, soft wheat bran, durum wheat farinaccio, soy, field bean, pea.</p> <p>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 lethal heart disease; in fact, their anti-inflammatory effects and their role in the prevention of diabetes and some types of neoplasms are known.</p>							
Sales denomination	Black pig Capocollo							
Brand	Suino nero							
Ingredients	Calabrian black pork meat, salt, dextrose, black pepper, antioxidant: sodium ascorbate; preservative : potassium nitrate, sodium nitrate , natural aroma							
Raw material origin	Italy							
Treatment	90 days aged							
Packaging and logistic informations								
Art. code	EAN	Packaging	Shelf life (months)	weight (kg)	Box dimensions (mm)	Pallet configuration		
						Number pieces for case	Number cases per layer	Number layers per pallet
566	8018347005666	ATM Tray	3	0.080	235X225X220	10	15	8

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

Sensorial and organoleptic characteristics			
Parameter	Description		
Appearance of whole product	Elongated cylindrical shape		
Color	Naturally rose		
Smell	Slightly spicy perfume		
Flavor	Delicate, slightly spicy.		
Nutritional characteristics			
Parameter	100 g values	U.M.	
Energetic values	390/1621	Kcal/KJ	
Fats	30	g	
of which saturated fats	12	g	
Carbohydrates	0.6	g	
of which sugars	0	g	
Proteins	29	g	
Salt(NaCl)	3.4	g	
Chemical-physical characteristics			
Parameter	Values	Critic limits	
pH	4.9... 5.49	5.5	
A_w	<0.92	≥0.92	
Nitrites (NaNO₂)	-	>150 mg/kg	
Nitrates (NaNO₃)	-	>150 mg/kg	



Salumi di Calabria D.O.P.



Sede Legale e Stabilimento:
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N.R.E.A. 149890 • Codice SDI: SUBM70N • Reg. Imp. CS. C.F./P. IVA: 02200030787
Cap. Soc.: € 110.000,00 I.V. • www.madeofood.com • info@fileramadeo.it • madeoindustria@pec.it

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Microbiological characteristics of food safety

Description	U.M.	Mean values
CBT	Ufc/g	5*10 ⁸
<i>Escherichia coli</i>	Ufc/g	2*10 ³
<i>Salmonella</i>	Ufc/25g	Assente
<i>Staphylococcus coag.positivo</i>	Ufc/g	<500
	Ufc/25g	Assente

III. Transport and storage

Transport conditions	Transport temperature + 4 ° / + 8 ° C.
Storage conditions	Keep refrigerated between +0°C and + 4°C.

IV. Claims and consumption advices

Label claims	Dairy free, Gluten free
Methods of consumption	Product to be consumed as such.
Consumption advices	It is advisable to remove the wrapping and let it rest at room temperature before consumption; in this way the natural transpiration of the product is favored, which enhances the taste and aroma of the aromas.

V. Production

<i>Production site</i>
Made by Madeo Industria Alimentare Srl, Loc. Sant'Elia snc I-87069, San Demetrio Corone (CS) IT1955/L CE

VI. Controls, fulfillments and regulations

Allergens

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

Labeling

Reg.(UE) N.1169/2011, direttiva 1989/396/CEE, D.Lgs 109/92 and following amendments and additions, related regulations and related Legislative Decree.

The products are labeled in accordance with the current regulations on labeling.

G.M.O.

Reg. CE n. 1829/2003 e n. 1830/2003 and following amendments and additions, related regulations.

The product does not contain ingredients with GMO or that originate from them.

Traceability

Reg. CEn.178/2002(art.18and following) and subsequent amendments and integrations and related regulations.

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.

Self-monitoring plan

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.

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.

Transport

DPR n. 404 del 29/05/1979, DPR n. 327/1980 e D.M. 12/10/1981.

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.



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Packaging

Reg. CE 1935/2004 and following amendments and additions, related regulations.

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	A.U.	Rev. 2 del 02/02/2021

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Salumi di Calabria D.O.P.



Carne 100% Italiana.
Consorzio dall'Associazione
Italiana Allevatori



kiwa
certified
PRODOTTO
CERTIFICATO

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Food Safety
CERTIFICATED



ISO 14001



CERTIFICAZIONE
DI PRODOTTO

SISTEMA DI GESTIONE QUALITA'