

TECHNICAL DATA SHEET SPICY SLICED SALSICCIA

I. Product description

Product description		Product based on seasoned pork, prepared using shoulder pulp and pork belly, spicy Calabrian chilli cream and flavored with wild fennel seeds.						
Sales denomination		Spicy Sliced Salsiccia						
Brand		Madeo						
Ingredients		Pork meat, 5% spicy Calabrian hot pepper cream (95% spicy Calabrian hot peppers, salt), salt, spices, dextrose, antioxidant: ascorbic acid, sodium ascorbate; preservatives: potassium nitrate, sodium nitrite.						
Treatment		30 days aged						
Raw material origin		Italy/UE						
Packaging and logistic informations								
Art. code	EAN	Packaging	palletization	Shelf life (months)	weight (kg)	Pallet configuration		
						Pieces per box	Number cases per layer	Number layers per pallet
667	80183470 06670	ATM Tray	240x140x160	3	0,07	16	26	10

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

Sensorial and organoleptic characteristics			
Parameter	Description		
Color	Intense red		
Smell	Slightly spicy, chilli pepper		
Flavor	Spicy		
Nutritional characteristics			
Parameter	100 g values		U.M.
Energetic values	414/1717		Kcal/KJ
Fats	34		g
<i>of which saturated fats</i>	14		g
Carbohydrates	<0.5		g
<i>of which sugars</i>	<0.5		g
Proteins	28		g
Salt(NaCl)	4.0		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	
Microbiological characteristics of food safety			
Description	U.M.	Mean values	
CBT	Ufc/g	5*10 ⁸	
Escherichia coli	Ufc/g	2*10 ³	
Salmonella	Ufc/25g	Absent	
Stphylococcus coag.positivo	Ufc/g	<500	
Listeria Monocytogenes	Ufc/25g	Absent	

III. Transport and storage

Transport conditions	Transport temperature + 4 ° / + 8 ° C. Tolerance max + 10 ° C
Storage conditions	Keep refrigerated between +4°C and + 8°C.

IV. Claims and consumption advices

Label claims	Dairy free, Gluten free
Methods of consumption	Product to be consumed as such.
Consumption advices	Excellent as a simple appetizer, for appetizing snacks and light meal.



Salsicci di Calabria D.O.P.



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SISTEMA DI GESTIONE QUALITA'

V. Production

Production site

Made by Madeo Industria Alimentare Srl, Loc. Sant'Elia snc I-87069, San Demetrio Corone (CS) IT 1955/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.

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	Product Manager	A.U. Rev. 2 del 02/02/2022