

TECHNICAL DATA SHEET SLICED CALABRIAN 'NDUJA

I. Product description

Product description	Product based on seasoned pork, prepared using lean pork, bacon and pork lard flavored with spicy Calabrian pepper cream.
Sales denomination	Sliced Calabrian 'Nduja
Brand	Madeo
Ingredients	Pork, spicy Calabrian chilli cream 15% (spicy Calabrian chillies 95%, salt), salt, spices, dextrose, antioxidant: sodium ascorbate.
Origin of raw material	Italy/UE
Treatment	90 days aged
Raw material origin	Italy

Packaging and logistic informations

Art. code	EAN	Packaging	Shelf life (months)	weight (kg)	Pallet configuration			
					Box dimensions (mm)	Number pieces for case	Number cases per layer	Number layers per pallet
453	8018344700453 9	ATM Tray	6	0.07 (3 slices)	215x135x12 0	12	26	12

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

Sensorial and organoleptic characteristics

Parameter	Description
Appearance of whole product	Slightly elongated cylindrical shape
Color	Intense red
Smell	Intense, slightly smoky aroma
Flavor	Very spicy

Nutritional characteristics

Parameter	100 g values	U.M.
Energetic values	518/2139	Kcal/KJ
Fats	49	g
of which saturated fats	19	g
Carbohydrates	6.5	g
of which sugars	1.6	g
Proteins	13	g
Salt(NaCl)	6.5	g

Chemical-physical characteristics

Parameter	Values	Critic limits
pH	4.9... 5.49	5.5
A _w	<0.92	≥0.92
Nitrites (NaNO ₂)	-	>150 mg/kg
Nitrates (NaNO ₃)	-	>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	Assente
Staphylococcus coag.positivo	Ufc/g	<500
Listeria Monocytogenes	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	Thanks for the typical spicy taste, it's excellent tasted on hot bread or as a condiment in first courses.



Salami di Calabria D.O.P.



Carne 100% Italiana. Genitori dall'Associazione Italiana Allevatori



PRODOTTO CERTIFICATO

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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) 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.

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 02/02/2021