


TECHNICAL DATA SHEET CALABRIAN BLACK PIG HAM HEART

I. Product description

Product description	<p>Product made from aged pork, obtained from the leg of the Black Pig of Calabria, salted by hand. 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	Calabrian Black pig ham heart							
Brand	Suino Nero							
Ingredients	Black pork meat, salt, dextrose, black pepper, sodium ascorbate and potassium nitrate.							
Origin of raw material	Italy							
Treatment	Seasoning 7 months							
Packaging and logistics data								
Code art	EAN	Packaging and photo	Shelf life(months)	weight (g)	Palletization			
					Carton size (mm)	pcs per carton	cartons per layer	pallet layers
619	8018347006199	ATM 	3	80	235x225x205	15	15	8

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

Sensorial and organoleptic characteristics		
Parameter	Description	
Slice shape	Round slices	
Color	Naturally rose	
Smell	Slightly spicy	
Flavor	Sweet	
Nutritional characteristics		
Parameter	values for 100 g	unit of measure
Energetic values	334/1387	Kcal/KJ
Fats	26	g
of which saturated fats	9	g
Carbohydrates	0.5	g
of which sugars	0.1	g
Proteins	24.7	g
Salt (NaCl)	5.5	g



Salumi di Calabria D.O.P.



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Chemical-physical characteristics

Parameter	values	critical 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	unit of measure	mean values
CBT	Ufc/g	5*10 ⁸
Escherichia coli	Ufc/g	2*10 ³
Salmonella	Ufc/25g	absent
Staphylococcus coag.positivo	Ufc/g	<500
Listeria Monocytogenes	Ufc/25g	absent

III. Transport and storage

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

IV. Claims and consumption advices

Label claims	Milk Derivative Free, Gluten free
Methods of consumption	Product to be consumed as such.
Recommendations for consumption	It is usually eaten accompanied by warm bread that helps to enhance the full and soft taste.

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 labelled in accordance with the current regulations on labelling.

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. CE n.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.0 25/10/2022

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Carne 100% Italiana.
Governo dall'Associazione
Italiana Allevatori



PRODOTTO
CERTIFICATO

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