



SCHEDA TECNICA DI PRODOTTO

Rev. 3
23/06/23

Code/weight for unit	207/igp ca. 0,500 kg vacuum packed
	205/igp ca. 0,250 kg, vacuum packed cut in half
	36/ igp ca. 0,400 kg, not vacuum packed con muffa
	137 finocchiona for slice
	204/igp ca. 0,500 kg, not vacuum packed con muffa
	203/igp ca 1,800 kg vacuum packed cut in half
	206/igp ca. 3,500 kg vacuum packed cut in half
name	Finocchiona IGP
Description	A predominate Tuscan cold meat with an unmistakable taste of wild fennel, sprinkled in a specifically chosen pork blend. Filled into natural gut casing and hand tied. Ideal at average maturing
Product origin	Pork meat born and bred in Italy
Ingredients	Italian pork meat, salt, pepper, wild fennel seeds, natural flavouring, dextrose, sucrose, antioxidant : ascorbic acid, preservatives: sodium nitrite, potassium nitrate. Not edible gut
Seasoned period	30/45/60 days
Grain	Medium
Under packaging	Tempered vacuum pack: shrink envelope According to the EU Regulations 1935/2004 and 10/2011
Packaging	boxes
Labelling	The label respects every requirements of EU/regulation 1169 - 2011
Shelf life	150 days if it's vacuum packed
Preserving method	Store it in a cool and dry place
Allergens	free
Alcohol content	Free
GVO	Free
Recommendations for use	In the case of vacuum pack we recommend opening it 1 hour before using, once opened keep it refrigerated and wrapped up in a dampened cotton cloth. And store it in a fresh, humid place (a cellar would be perfect, so it can be consumed more seasoned)



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stamp	IT 9-2399/LP
Certifications	<p>The Franchi Salumi's company has started a new management system for the food safety just to the international food and hygienic standards ISO 22000 and IFS. This kind of system allows the company to guarantee</p> <ol style="list-style-type: none">1.The products traceability according to the Reg. 178/2002 CE,2.Healthiness of the raw material with the application of the self-control plan and HACCP (Hazard Analysis and Critical Control Points), according to the Reg. 852/2004 CE and the Reg. 853/2004 CE. <p>The Franchi Salumi's company has established an analysis plan that provide to carry out samplings of raw material, product and environment with monthly, bimestrial and fortnightly cadence. Accordint to the EU Reg. 2073/2005 and 1441/2007.</p>
Nutritional Medium Values for 100gr	<p>Energy KJ 1593 KCAL 384 fatt 30,87 g saturated fatty acids 10,95 g carbohydrates <0,10 g sugars <0,10 g protein 28,26 g salt 4,78 g</p>

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