



TECHNICAL DATA SHEET

SALAME STOFELOTTO

03/02/2014

GENERALS DATA

Name:	Salame Stofelotto della Mesola
Product code:	098002
Category:	Dried minced products
Raw meat:	pork
Seasoning time:	30 days

Weight:	2,5 kg
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Packaging:	loose
Gut:	natural

PACKAGING

GTIN	8002974002013			
E.A.N.13 f.w.				
E.A.N.13 v.w.	2098002			
Pieces per Carton:	2			
Cartons Dimension "meters" (H x L x L):	0,14	0,24	0,525	
N° Cartons Per Layer:	7			
N° Layer Per Pallet:	12			
Storage Temperature :	not necessary but better if refrigerated			
Best Before:	150 days			

ONLY FOR COOKED PRODUCTS

Cooking T° In The Middle :	NA
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Pasteurisation:	NA	Time:	NA	T°C	NA
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Ingredients:

pork, salt, milk proteins, dextrose, spices, natural flavours, wine, antioxidant (sodium ascorbate), preservative (sodium nitrite, potassium nitrate)

Issued by: LRC

Approved by: SAQ

CHEMICAL - PHYSICAL VALUES