



VIANI
SALUMIFICIO

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Iscr.reg.Imprese di Siena N. 60808 - R.E.A. N.100504 - N.Mecc. SI 008151



Document Type: TECHNICAL PRODUCT DATA	Updated on: 02/02/2023 Approved by QSM
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Product denomination	TUSCAN SAUSAGE PASTE
Type of packaging	kg. 1 artificial casing package

INTERNAL COMPANY CODE: 12841	EAN CODE:
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Ingredients	Product Characteristics
Pork meat, salt, flavorings, spices, acidity regulator: E262, anti-oxidizer: E300, saccharose, preservative: E250.	Pork meat origin: <i>EU</i> Viani Sausage paste is made solely with pork meat. It is flavoured with garlic and pepper. The sausage paste is filled in an artificial casing through a vacuum sausage stuffer machine. The Sausage paste has to be cooked before eating, this is not a ready to eat product. Traceability is granted by lot number on label.

Allergenic ingredients contained in product: N O N E

Average nutritional values per 100 g	Microbiological and Chemical-Physical Parameters	
Energy: 310 Kcal / 1285 kJ	<i>Salmonella spp.</i>	None in 25 g
Fat: 27g / of which Saturated fat: 10 g		
Carbohydrate: 0,8 g / of which Sugar: 0	<0,97	
Protein: 16 g		
Salt: 3,3 g		

Package Characteristics	Packing
Weight: 1,000 kg. fix-weight	Type of packing: Carton
Packaging: The paste is stuffed through a vacuum stuffing sausage machine into artificial casing	Pieces per Carton: /
	Tare: /
Aspect when cut: medium-grained paste	Packing measurements: /
	Packs per pallet layer: /
	Layers per pallet: /
	Cartons per pallet: /

Storage and Transport	Product Lifespan in original packing
Storage: Keep refrigerated: 0°/+4°C / 0°/+7°C (DE/AT) do not pierce the pack	Product lifespan from production day: 60 days (Unopened pack)
	Minimum TMC at delivery: 50 days
Means of transport: Reefer means of transport protected against temperature changes	Consumption: PRODUCT MUST BE COOKED +72°C BEFORE EATING

Information provided on label	
Product retail name	Name and EEC Identification number of the Manufacturer and Packager
Packaging site	Production batch
List of ingredients	Product lifespan