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Document Type: Date: 26/01/2025 PRODUCT SPECIFICATION Approved by RSGQ

Product name	"FINOCCHIONA PGI"
Type of packaging	Vacuum packed (code 14691 whole/code 14692 half)

Ingredients:

Pork meat, salt, sugars: (dextrose, saccharose), fennel seeds and fennel flowers, crumbled pepper, ground pepper, antioxidant: E301, garlic, preservatives: E252, E250.

Product Characteristics:

Viani Finocchiona PGI is made solely with pork, the fat and lean parts of which are ground at the same time giving the appearance typical of the product. The main characteristic is given by the fennel seeds added to the mixture, which determine the particular aroma and taste of this salami. The raw material used for production of Finocchiona PGI consists of fresh meat from heavy pig breeds defined in the production regulations. The cuts used must not have undergone any freezing. The production area of Finocchiona PGI includes the whole area of Tuscany, excluding the islands, which represents the area in which it is established over time the production of this typical salami. The entire processing cycle and the slicing and subsequent packaging must be carried out in Tuscany. The controls on the compliance of the product with the product specification are performed by a recognized Certification Body (INEQ), as provided by Articles 10 and 11 of the EC Reg. 510/06.

Meat origin: Italy (this is a PGI product, and it is excluded from the declaration of meat origin on label).

Allergenic ingredients contained in product: NONE THE CASING IS NOT EDIBLE

Average nutrition fact per 100 g			Chemical and Microbiological Parameters	
Energy	350 kcal	1454 kJ	Salmonella spp.	Absent 25 g
Fat:	27,8 g	Saturated fat: 11 g	Listeria m.	According to REG.(EC) No 2073/2005
Carbohydrate:	0,7 g	Sugar: 0 g	рН	From 5 to 6
Protein:	24,3 g		Nitrites and Nitrates	Within the limits of the law
Salt:	3,77 g			

Description		Packaging:	
Weight	Ø80: 2 kg whole vacuum packed. 1 kg half vacuum packed	Type of packaging	Carton
Exterior aspect	Covered by white natural mould Recycle code 07 - Other Plastic	Retail units per shipper	
		Shipper Gross Weight	
Aspect when cut	medium-grained slice	Dimensions	
		Shipper per layer	
		Layers per Pallet	
		Shipper per Pallet	

Storage and Transport		Product Lifespan	
Storage	keep refrigerated 0°/+7°C. do not pierce the pack	DMD from dispatch	120 days
Means of transport	Reefer means of transport protected against temperature changes	Consumption	Remove casing before slicing

Information provided in the label				
Product name	Approval number EEC			
Place of manufacture	Approval number EEC			
Ingredient list	Production batch			
Shelf life				