



**VIANI**  
SALUMIFICIO

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Document Type: <b>PRODUCT SPECIFICATION</b>	Date: <b>16/11/2023</b> Approved by RSGQ
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Product denomination	<b>FINOCCHIONA IGP</b>
Type of packaging	<i>Half size - vacuum packed</i>

<b>INTERNAL COMPANY CODE: 14757</b>	<b>EAN CODE:</b>
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**Ingredients:**  
*Ingredients: pork meat, salt, sugars: (dextrose, saccharose), fennel seeds and fennel flowers, crumbled and ground pepper, antioxidant: E301, garlic, preservatives: E252, E250.*  
Gluten-free, Dairy-free. Not edible casing.

**Product Characteristics:**  
Viani Finocchiona IGP 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 IGP 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 IGP 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, 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: N O N E**

Average nutrition facts per100 g			Microbiological and Chemical-Physical Parameters	
Energy:	Kcal 350	kJ 1454	Salmonella spp.	Absent 25 g
Protein:	24,3 g		Listeria m.	According to REG.(EC) No 2073/2005
Carbohydrate:	0,7 g	Sugars: 0,0 g	Nitrites and Nitrates	Within the limits of the law
Total Fat:	27,8 g	Saturated fat: 11,01 g		
Salt	3,77 g			

Description		Packaging:	
Product details	Half pack 250 g VP	Type of packaging	Carton
	Medium-grained slice. The casing is not edible	Retail units per shipper	/
		Shipper Gross Weight	/
	Packaging recycle code 07 plastic.	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 package.	Product lifespan from shipping	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	
Ingredient list	Production batch
Shelf life	