



VIANI
SALUMIFICIO

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Document Type: TECHNICAL PRODUCT DATA	Updated on: 27/05/2025 Approved by QSM
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Product denomination	TUSCAN SAUSAGE "DOLCE NAPOLI"
Type of packaging	kg. 0,300 pack

INTERNAL COMPANY CODE:	12993
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Ingredients	Product Characteristics
Pork meat, salt, natural flavourings (smoked paprika included) flavourings, garlic, spices, acidity regulator: E262, antioxidant: E300, saccharose, preservatives: E250, starter cultures. Natural pork casing.	Meat origin: UE Viani Sausage "Dolce Napoli" is made solely with pork meat. This type is flavoured with smoked paprika which, together with the garlic, characterises its slightly spicy taste on the palate. The sausage is stuffed into natural pork casing, then undergoes to a short drying process before being vacuum packed. The Sausage must be fully 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	272 Kcal	1130 kJ	Salmonella spp.	None in 25 g
Fat:	21,6 g of which Saturated fat: 8,5 g			
Carbohydrate:	0,8 g of which Sugar: <0,1 g		Aw	<0,97
Protein:	18,7 g		Nitrites and Nitrates	Within the limits of the law
Salt:	2,84 g			

Package Characteristics		Packing	
Weight	0,300 kg.fix weight	Type of packing	Carton
Packaging	Vacuum packed. Packaging recycling code 7 – other plastic	Pieces per Carton	/
		Tare	/
Aspect	Deep orange colour 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°/+5°C (DK) 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 FULLY COOKED +72°C BEFORE EATING

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