

## Salumificio Viani S.r.l. 53037 SAN GIMIGNANO (Siena) - Loc.Cusona Tel. 0577 989212 r.a. - Fax. 0577 989213

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Document Type: Updated on: 01/12/2021 TECHNICAL PRODUCT SHEET Approved by QSM

Product denomination	"ARROSTINO TARTUFO" roasted pork loin with truffles
Type of packaging	Vacuum packed

Ingredients
Pork meat 82%, water, salt, vegetable fibres mix, summer black truffle (tuber aestivum vitt)

Ean code:

Product Characteristics

Meat origin
EU

Viani's "Arrostino Tartufo" is produced with selected

1%, saccharose, dextrose, flavourings, antioxidant: E301, preservative: E250, white

wine, garlic, xanthan gum.

Gluten-free; Dairy-free, No Glutamate added.

Viani's "Arrostino Tartufo" is produced with selected pork loin. After being salted and spiced, arrostino is flavoured with truffle aroma and sprinkled over with summer black truffle. Then they are oven cooked. Traceability is guaranteed by the batch shown on the label.

## Allergenic ingredients contained in product: NONE

Average nutritional values per 100 g		Microbiological and Chemical-Physical Parameters		
Energy:	Kcal 130	kJ 545	Salmonella spp.	None 25 g
Fat:	5,3g	Saturated fat : 1,8g		
Carbohydrate:	0,5g	Sugars: 0,4g	Listeria m.	None 25 g
Proteins:	20 g			
Salt:	4,40g		Nitrites	Within the limits of the law

Package Characteristics		Packing	
Primary packing	PA/PE packaging (recycle code 7 other plastic)	Type of packing	Carton
Size	Kg. 2,500 each ± 15%	Pieces contained in packing	
Exterior appearance	The slice is of a pale pink typical of cooked meat.	Tare	
Type of pack		Packing measurements	
	Vacuum nackad	Packs per pallet layer	
	Vacuum packed	Layers per pallet	
		Cartons per pallet	

Storage and Transpo	ort	Product Lifespan	
Storage of bulk product	Keep refrigerated 0°/+4°C (0°/+7°C DE/AU) Do not pierce the pack.	Product lifespan	90 days from production time 60 days minimum at delivery
Means of transport	Reefer mean of transport protected against temperature changes	Consumption	By slicing

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