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VIANI SALUMIFICIO 1922

Document Type: **TECHNICAL PRODUCT SHEET**	Updated on: **29/01/2024** Approved by QSM

Product name:	**DRY CURED PORK BELLY**
Packaging:	250 g piece vacuum packed

INTERNAL COMPANY CODE: 12392

Ingredients	Product Characteristics	
Pork meat, salt, dextrose, spices, natural flavourings, antioxidizers: E301, preservative: E252, E250. Gluten-free. Meat origin: Italy	Meat origin:	*Italy*
	Viani "pancetta" (pork belly), after trimming and squaring, is rinsed in dry white wine and spiced with garlic, pepper and spices, then it is placed in salt into large boxes. At the end of the established salting time Pancetta is sent to dry-curing. Traceability is guaranteed by the batch shown on the label.	

Allergenic ingredients contained in product: N O N E

Average nutritional Information 100g			Microbiological and Chemical-Physical Parameters	
Energy:	486 Kcal	2011 KJ	*Salmonella spp.*	Absent 25 g
Fat:	43,7g	Saturated fat 23.6g		
Carbohydrates:	0,9g	Sugars: 0g	*Listeria m.*	According to REG.(EC) No 2073/2005
Protein:	23,2g			
Salt:	3,53g			

Package Characteristics		Packing	
Unit weight	250 g fix weight	Type of packing	Carton
Product details	Typical of the product, fat slice with lean meat stripes	Pieces contained in packing	
Packaging	250 g piece, vacuum packed Recycle code 7 – other plastics	Tare	
		Packing measurements	
		Packs per pallet layer	
		Layers per pallet	
		Cartons per pallet	

Storage and Transport		Product Lifespan	
Storage	Keep in a cool, dry place.	Product lifespan from dispatch	78 days
Means of transport	Reefer means of transport protected against temperature changes	Consumption	By slicing

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