



TECHNICAL SPECIFICATION

CURED COPPA

Revision n°: 0

On
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[Fumagalli Industria S.p.A.](#)

DESCRIPTION

Product obtained by using the muscular part of the pig's cranial back region.
Dry salted and flavoured, according to our traditional recipe, it is massaged and left to rest for several days. It is then sprayed with cold water, stuffed into a casing and matured. The subsequent slow maturing, which takes place in well-ventilated rooms, gives the product a soft consistency, with pearly white fat veins, and an intense flavour.

ORIGIN OF THE MEAT

ITALY

SITE OF MANUFACTURE

Fumagalli Industria Alimentari S.p.A. [CE IT92L]

INGREDIENTS

Pork neck, salt, dextrose, antioxidant: sodium ascorbate, flavourings, preservatives: potassium nitrate, sodium nitrite.

ALLERGENS

NOT PRESENT (Rg EU n.1169/11)

AVERAGE NUTRITION INFORMATION (per 100g)

Energy	1226kJ
Energy	295kcal
Fat	22g
Saturated fat	13g
Carbohydrate	<0,5g
Sugars	<0,5g
Proteins	24g
Salt	3,5g

PRODUCT INFORMATION				
Weight (kg)	Code	Description	Product size	Packaging
0,9	20020	Coppa Stagionata 1/2 sv	Halved	vacuum packed

LOGISTICAL INFORMATION						
Pieces per box	Box per floor	N° max floor	Box type	Tare box (g)	Box size (mm)	Box height (mm)
8	6	6	4 EXP	280	402x155	150

STORAGE TEMPERATURE
Store below +5°C

MINIMUM STORAGE TERM (days)
150
MINIMUM RESIDUAL STORAGE TERM AT DELIVERY (days)
105

CONSUMER INFORMATIONS
NON EDIBLE CASING