



TECHNICAL SPECIFICATION

Revision n°: 1

Of: 29/04/2025

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

SALAME SPIANATA ROMANA PICCANTE

DESCRIPTION

Prepared with meat from heavy Italian pigs, born, bred and slaughtered in Italy, flavored as per the ancient tradition recipe with pepper, wine, a pinch of garlic and chilli. Coarse-grained, after grinding it is stuffed and pressed so as to take on the characteristic flattened shape. The slow seasoning in expertly ventilated rooms gives the product a soft texture, an orange-red color and a characteristic flavor.

ORIGIN OF THE MEAT

Heavy Italian pigs born, raised and slaughtered in Italy - 100% ITALIAN

PRODUCTION SITE

Fumagalli Industria Alimentari S.p.A. [IT 92L UE]

INGREDIENTS

Pork meat (Italian origin), salt, flavouring, wine, spices, dextrose, smoke flavouring, antioxidants: sodium ascorbate and ascorbic acid, preservatives: potassium nitrate and sodium nitrite, garlic.

ALLERGENS

ABSENT [Annex II of Regulation (EU) No 1169/2011]

AVERAGE NUTRITIONAL VALUES (per 100g)

Energy	1253kJ
Energy	301kcal
Fat	21g
of which saturated fat	10g
Carbohydrate	<0,5g
of which sugars	<0,5g
Proteins	28g
Salt	3,9g

PRODUCT INFORMATION				
Weight (kg)	Code	Description	Product size	Packaging
1	3075	Salame Spianata Romana Piccante 1/2 sv	Half	vacuum-packed

LOGISTICAL INFORMATION						
Pieces per box	Box per floor	N° max floors	Box type	Box tare (g)	Box size (mm)	Box height (mm)
12	6	5	10	633	404 x 348	203

STORAGE TEMPERATURE
Store below 5°C.

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

CONSUMER INFORMATION
NOT EDIBLE CASING

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