



TECHNICAL SPECIFICATION

PORCHETTA

Revision n°: 0

On

20/09/2023

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

DESCRIPTION

A product made from pork loin and belly from heavy pigs, which are first cut, injected, hand-tied and finally cooked. The meat is tender on the inside but crispy on the outside.
The pork loin is pink, the edge of the bacon has a white layer of fat and the crust is golden. The aroma and flavour, characteristic of porchetta, are strong but delicate thanks to the aromatic herbs used to flavour the meat. Finally, the product is halved and packaged in a protective atmosphere in hygienically controlled premises.

ORIGIN OF THE MEAT

ITALY

SITE OF MANUFACTURE

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

INGREDIENTS

Pork (origin Italy), salt, dextrose, sucrose, spices, herbs, antioxidant: sodium ascorbate, acidity regulator: sodium citrate, flavourings, preservative: sodium nitrite.

ALLERGENS

NOT PRESENT (Rg EU n.1169/11)

AVERAGE NUTRITION INFORMATION (per 100g)

Energy	1033kJ
Energy	248kcal
Fat	17g
Saturated fat	7g
Carbohydrate	1g
Sugars	0,9g
Proteins	22g
Salt	1,4g

PRODUCT INFORMATION				
Weight (kg)	Code	Description	Product size	Packaging
3	35010	Porchetta 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)
1	14	5	4	220	400x160	160

STORAGE TEMPERATURE
Store below +4°C

MINIMUM STORAGE TERM (days)
180
MINIMUM RESIDUAL STORAGE TERM AT DELIVERY (days)
126

CONSUMER INFORMATIONS
