

DATA SHEET
ITALIAN BLACK PIG APPETIZER

I. **Product Description**

Product Description	<p>The package contains:</p> <ol style="list-style-type: none"> Black pork neck 40 g; Black pork loin 40 g; Parmigiano Reggiano 24 months 40g;
Sales name	Italian Black Pig Appetizer
Brand	Black pig
Ingredients	<p>Capocollo of Black Pork 40g: Calabrian Black Pork meat, salt, dextrose, spices: pepper crushed and powdered black, sodium nitrite, potassium nitrate.</p> <p>Black Pork Loin 40g: Pork, salt, dextrose, spices, antioxidant: ascorbate sodium, natural flavours, preservatives: potassium nitrate, sodium nitrite.</p> <p>Parmigiano Reggiano DOP 40g: cow's MILK, salt, animal rennet.</p>
Treatment	Seasoned
Origin of raw material	Italy

Packaging and logistics data								
Codice art.	EAN	Packaging	Net weight (g)	Shelf Life (months)	Palletization			
					cardboard size (mm)	pz. X cardboard	cartons x layer	layers x pallet
495	8018347004959	SV Tray Tray	120	3	TBC	6	TBC	TBC
	EAN Carton	Dim. LWH(mm)	Tara Tray + bust(g)		COD. Intrastat	Pallet Height (cm)		Tara Cardboard (g)
	08018347004959	280x15	345		02101111			TBC

II. **Sensory, nutritional, chemical and physical characteristics**

Sensory and organoleptic characteristics		
Parameter	Description	
Whole product appearance	Slices for cold cuts, cubes for Parmesan	
Color	Pink and intense for cured meats – Straw yellow for parmesan	
Odor	Spicy	
Taste	Delicate for sweet cured meats, decisive for Parmesan.	
Nutritional characteristics		
Capocollo		
Parameter	Values per 100 g	Unit of measurement
Energy value	390/1621	Kcal/KJ
Fats	30	g
of which saturated fatty acids	12	g
Carbohydrates	0.6	g

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Ufficio Amministrativo e Commerciale: C.da Filla, San Demetrio Corone - 87069 (CS), Italia.

Capitale Sociale: € 110.000 I.V. - N.R.E.A. 149890 - Reg. Imprese CS, C.F./P.IVA: 022200030787 - SDI: SUBM70N

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of which sugars	0	g
Proteins	29	g
Sale (NaCl)	6,3	g
Nutritional characteristics of loin		
Parameter	Values per 100 g	Unit of measurement
Energy value	288/1205	Kcal/KJ
Fats	15	g
of which saturated fatty acids	5,8	g
Carbohydrates	0,9	g
of which sugars	<0,5	g
Proteins	37	g
Sale (NaCl)	6,3	g
Nutritional characteristics of Parmigiano Reggiano DOP		
Pancetta		
Parameter	Parameter	Unit of measurement
Energy value	402/1671	Kcal/KJ
Fats	30	g
of which saturated fatty acids	20	g
Carbohydrates	< 0,5	g
of which sugars	< 0,5	g
Proteins	32	g
Sale (NaCl)	1,6	g

Chemical-physical characteristics					
Parameter	Parmesan values	Critical Limits	Parameters Capocollo, Loin	values	Critical Limits
pH	≤5.38	5.4	pH	≤5.3	5.3
Well	<0.92	>0.92	Well	<0.92	>0.92
Fat on SS	>32%	-	Nitrites(NaNO ₂)	-	>150 mg/kg
Initial Um.R.	33%	-	Nitrati(NaNO ₃)	-	>150 mg/kg
Residue at 105°	-	-	-	-	-

Microbiological food safety criterion			
Description	Average parmesan values	Average values Capocollo, Loin	Unit of measurement
CBT	-	5*10^6	Ufc/g
Escherichia coli	<100	<100	Ufc/g
Salmonella	Absent	Absent	Ufc/25 g
Staphylococcus coag.positive	<100	<100	Ufc/g
Listeria Monocytogenes	Absent	Absent	Ufc/25 g

III. Transport and storage

Transport conditions	Transport temperature +4°/+8°C.
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Storage conditions	Store the packaged product at +0° to +4° C
IV. Claims and consumption advice	
Claims on the label	Gluten Free. Antibiotic Free. Animal Welfare. Source of Omega 3.
How to consume	Product to be consumed as is
Consumption tips	Excellent to enjoy as an appetizer accompanied by typical Calabrian bread which helps to enhance its full and soft flavor.
V. Production	
Production site	
Produced by Madeo Industria Alimentare Srl, Loc. Sant'Elia snc I-87069, San Demetrio Corone (CS) IT 1955/L CE	
VI. Controls, obligations and regulations	
Allergens	
Reg.(EU)N.1169/2011-Dir.2003/89/CE and subsequent amendments and additions and related regulations and related implementing Legislative Decrees (Legislative Decree 114/06): In accordance with the directives indicated above, the composition of the product does not include any potential allergens	
Labelling	
Reg.(EU)N.1169/2011, directive 1989/396/EEC, Legislative Decree 109/92 and subsequent amendments and additions, related regulations and related implementing Legislative Decrees. The products are labelled in accordance with current labelling regulations.	
O.G.M.	
Reg.CEn.1829/2003 and n.1830/2003 and subsequent amendments and additions and related regulations. No ingredients derived from or containing Genetically Modified Organisms are used.	
Traceability	
Reg.CEn.178/2002 (art.18 et seq.) and subsequent amendments and additions and related regulations A traceability system is guaranteed that allows for each batch of finished product to be traced back to the raw materials used and to trace the companies to which the product was supplied. The computerized product identification procedure is described in detail in our self-control manual.	
Self-control	
Reg.CEn.178/2002 -Reg.CEn.852/2004-Reg.CEn.853/2004 -Reg.CE2073/2005 -Directive 2006/52/CE and subsequent amendments and additions and related regulations. A self-control system is applied based on HACCP, SSOP and GMP procedures. We also declare that we operate in compliance with all current regulations regarding the production, marketing and sale of meat-based products and preparations.	
Transport	
DPRn. 404 of 05/29/1979, DPRn.327/1980 and DM10/12/1981 It is guaranteed that the vehicles intended for the transport of goods, both own and third party, are equipped with a regular ATP certificate and the relevant valid health authorizations.	
Packaging	
Reg.CE1935/2004 and subsequent amendments and additions and related regulations. The packaging and materials that come into contact with food comply with the regulations in force on the matter.	

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