

# LEVONI TECHNICAL FILE

#### Code **Description**

SALAMI SAN GENNARO 1,5 kg vac. 785







## PRODUCT

#### Recipe:

Pork meat from pigs born and bred in Italy Use of starter culture of bacteria selected internally in the company. 5 weeks.

Seasoning

# **Characteristics:**

The visible grains of peppercorn immediately strike the nose with their fragrance, before reappearing on the palate with a fresh, soft, rounded flavour.

Totally natural flavouring that follows the Levoni exclusive recipe.

| Aspect:   |             |               |                 |                       |   |  |  |  |
|---|-------------|---------------|-----------------|-----------------------|---|--|--|--|
| Mixture grain   |             | Coarse        | Coarse-grained. |                       |   |  |  |  |
| Type of casing  |             | Artificia     | Artificial.     |                       |   |  |  |  |
| Casing/package seal   |             | By clip.      | By clip.        |                       |   |  |  |  |
| Appearance  |             | Washed        | d.              |                       |   |  |  |  |
| Product   | Medium      | Width         | Height          | Depth                 |   |  |  |  |
| weight  | weight (kg) | Diameter (cm) | (cm)            | Length (cm)           |   |  |  |  |
| Variable  | 1,500       | 0,0           | 8,0             | 40,0                  | Note: the dimensional parameters are<br>indicative and subjected to changes |  |  |  |
| Instructions for consumption  |             |               |                 |                       |   |  |  |  |
| Inedible casing. Remove casing before consuming. After opening keep at max. +4°C and eat within a few days. |             |               |                 |                       |   |  |  |  |
| Preservation  | max + 15°C  |               |                 |                       |   |  |  |  |
| Best-Before Dat   | ie:         | 90            | days from packi | ng date on the label. |   |  |  |  |
| INGR  | INGREDIENTS |               |                 |                       |   |  |  |  |

Italian pork meat (96%), sea salt, dextrose, spices, antioxidant: sodium ascorbate, sugar, preservatives: potassium nitrate, sodium nitrite.



# LEVONI TECHNICAL FILE

Code Description

785 SALAMI SAN GENNARO 1,5 kg vac.



## MICROBIOLOGICAL INDICATORS

According to 2073/2005/EC regulations and any subsequently amended and supplemented. Total Bacterial Load > 1 x 10^7 ufc/g (mostly lactic and micrococcaceae)

## AVERAGE NUTRITIONAL VALUES

| Nutritional information and energy value in 100 g of product |       |                     |       |          |       |         |         |
|--|-------|---------------------|-------|----------|-------|---------|---------|
| Fats:  | 29,0g | of which saturates: | 12,0g | Protein: | 25,0g | Energy: | 1498kJ  |
| Carbohydrates:   | 0,0g  | of which sugars:    | 0,0g  | Salt:    | 4,1g  | Energy: | 361kcal |

#### ALLERGENS

| Allergene (Reg. 1169/2011 and subsequently amended and supplemented) | Present | Trace | Absent |
|--|---------|-------|--------|
| Sulphur dioxide and sulphites (1)                                    |         |       | X      |
| Peanuts and products thereof   |         |       | Х      |
| Cereals containing gluten and its derivatives (2)                    |         |       | X      |
| Crustaceans and products thereof                                     |         |       | X      |
| Nuts and products thereof (3)  |         |       | X      |
| Milk and products thereof (Lactose)                                  |         |       | Х      |
| Milk and products thereof (Milk protein)                             |         | X     |        |
| Lupin and products thereof   |         |       | X      |
| Molluscs and products thereof  |         |       | X      |
| Fish and products thereof  |         |       | X      |
| Celery and products thereof  |         |       | X      |
| Sesame seeds and products thereof                                    |         |       | X      |
| Mustard and products thereof   |         |       | X      |
| Soybeans and products thereof  |         |       | X      |
| Eggs and products thereof  |         |       | X      |

(1) Sulphur dioxide and sulphites: in case of concentrations exceeding 10mg/kg or 10 mg/l, they are expressed as SO2
(2) Cereals containing gluten: wheat, rye, barley, oats, emmer, kamut or their hybridised strains and by products
(3) Edible nuts: almonds, hazelnuts, walnuts, cashew nuts, Brazil nuts, Pecan nuts, pistachio nuts, Queensland nuts and their by-products

#### GMO

The product does not cointain GMO (EC Regulations N° 1829/2003, 1830/2003 and any subsequently amended and supplemented)

## PACKAGING

Package type - Weighted product

Package type - Description

Variable

Transparent vacuum bag.



# LEVONI TECHNICAL FILE

Code Description

785 SALAMI SAN GENNARO 1,5 kg vac.



#### LABELLING

| Label type                      | Sticker.   |             |
|---------------------------------|--|-------------|
| Product designation             | Salame   |             |
| Number of language on the label | 4 (italian, french, english, german)                   |             |
| Company name                    | Levoni S.p.A Via Matteotti, 23 - 46014 Castellucchio ( | (MN) Italia |
| Identification mark             | CE IT 5L   |             |
| CERTIFICATIONS                  |  |             |

Levoni group is certified according to the international Standards  $\ensuremath{\mathsf{GSFS}}$  -  $\ensuremath{\mathsf{BRC}}$ 

The italian origin of meat employed for all deli meat branded Levoni, is certified by Entities appointed by MIPAAF as far as PDO products are concerned, and by CSQA for all the other types of deli meats.



The Levoni factory in Castellucchio (MN) and San Daniele's ham factory in Friuli (UD) are certified by CSQ according to ISO 14001, reference standard for Environmental Management Systems.

| LOGISTIC SHEET |                      |                        |                  |               |                |                |               |                                  |  |
|----------------|----------------------|------------------------|------------------|---------------|----------------|----------------|---------------|----------------------------------|--|
|                | Pieces per<br>Carton | Tare<br>(kg)           | Net<br>(kg)      | Gross<br>(kg) | Widht<br>(cm)  | Height<br>(cm) | Depth<br>(cm) | Barcode EAN128<br>GTIN (cartone) |  |
| Pack           | 6                    | 0,710                  | 9,000            | 9,710         | 60,0           | 15,0           | 40,0          | 98004767007857                   |  |
|                | Pack N°<br>by Layers | Layer N°<br>for Pallet | Total<br>Cartons |               | Height<br>(cm) | Net<br>(kg)    |               | Barcode EAN13<br>Piece (1)       |  |
| Palletis.      | 4                    | 10                     | 40               |               | 165,0          | 394,2          |               | 2412442000000                    |  |

(1) The affixing of the EAN 13 code on the piece, is possible by commercial agreement.

Other packaging options are possible by commercial agreement.

NOTES

This data sheet is for information only, it is not intended for the end user.

To ensure complete information to the Customer, Levoni reports the percentage of meat in the product, even if is not required by law.

To ensure the highest quality of the product, Levoni indicates the BBD on the transport document, also for non-packaged products.

As regards to products not sold by number or fixed weight, the product is to be sold by weight.