

PRODUCT:

PORK SAUSAGE (FROZEN)

SALES DESCRIPTIONS:

PORK SAUSAGE WITH FENNEL (FROZEN)

PRODUCTION CYCLE:

The product is made with pork selected exclusively national, 100% Italian, from animals born, raised and slaughtered in Italy. The preparation of the dough and filling are handled by expert hands and tied to traditional recipes.

The product is made with the aid of the most advanced production technologies and in modern temperature controlled, in respect of the cold chain.

Thanks to a careful selection of suppliers and controls in production the product is GLUTEN FREE, LATTOSIO FREE AND WITHOUT MILK DERIVATIONS.

These conditions provide our consumers with a genuine, safe and of high quality

PRODUCTION SITE:

ADDRESS: Via Garibaldi, 41 - 20836 Capriano di Briosco (MB)

APPROVAL NUMBER: IT 3090 P CE

MEAT:

Pork shoulde, thigh, bacon.

INGREDIENTS:

Pork meat 92%, water, salt, flavourings, fibers, dextrose, antioxidants: E301, E 300, spices.

TECHNICAL STANDARDS:

CUT: 4 mm

Natural CASING

GAUGE: 24/26

PACKAGING:

- vacuum packed
- packages of about 1,5 kg

PACKAGING: pieces per carton

weight (about)	Types / carton	Pieces / carton	Cartons / layers	Cartons / pallet
Vacuum packed: 1,5 kg	TYPE 3	10	8	48 / 56

To be sold by weight.

Product subject to natural weight loss.

Product vacuum packed, do not puncture the package.

TO BE CONSUMED AFTER CAREFUL AND COMPLETE COOKING AT LEAST 75°C AT THE HEART OF THE PRODUCT.

STORAGE CONDITION:

SHELF-LIFE: vacuum packed products: 1 year.

Ideal storage TEMPERATURE: -18°C.

MICROBIOLOGICAL STANDARDS:	PARAMETERS	REFERENCE LIMITS
	Salmonella spp. Listeria monocytogenes	Absent in 10 g <11 in 1 u.c. / <110 in 2 u.c.
NUTRITIONAL STANDARDS:	MEDIUM VALUE FOR 100 g OF PRODUCT: (possible deviation to be due to maturing or fresh meat used)	
	Energy: 881 kJ - 212 kcal	
	Fat: 17 g	
	of which saturated fatty acids: 6,7 g	
	Carbohydrates 0,8 g	
	of which sugars: 0 g	
	Protein: 14 g	
	Salt: 2,1 g	

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TRACEABILITY: Effesalumi assure the traceability of all the products. (Reg. CE n.178/2002).

TRANSPORT: The transport of our products is made both by company carriers or by external qualified carriers.

HACCP: Effesalumi apply, for all process lines, the HACCP and GMP procedures. Effesalumi besides works according all law and regulation related to production and sales of meat products. (Reg. (CE) n. 852/2004, n. 853/2004, Reg.CE 2073/2005 **and subsequent updates**).

ALLERGENES: Allergenes not present. (Reg. UE 1169/2011 Annex II and subsequent updates).

INGREDIENTS	PRESENT	ABSENT
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macademia nut and queensland nut and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/litre expressed as SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>