

 <b>GALLETTO VALLESPLUGA</b>	Last revision format ST	VS029 M1 Rev.1 09/08/2022	Pag. 1 di 2
	<b>Product code</b>	<b>0499</b>	
	Last revision Product data sheet	Ed.00 Rev.01 31/05/2023	

# VACUUM COOKED HALF COQUELET WITH HERBS

## Product technical sheet

**Product description:** Half Coquelet with herbs vacuum cooked. Class A half coquelet guaranteed minimum weight of 310 g.

**Ingredients:** Half Coquelet (94%), blend of herbs and spices in variable quantities (3%) (salt, rosemary, garlic, sage, basil, juniper, organ, laurel, thyme, marjoram, whole yeast, black pepper, ginger, sunflower oil, Rosemary extract, natural flavors) extra virgin olive oil, lemon juice.

**Allergens:** Absent with Reg. (UE) n. 1169/2011 as amended.

**Cross contamination allergens:** Absent with Reg. (UE) n. 1169/2011 as amended.

<b>Nutrition facts (per 100 g)</b>		<b>% R.I. *</b>
Energy	780 kJ/182 kcal	9
Fat	11 g	16
- saturated	3.3 g	16
Carbohydrate	0 g	0
- sugars	0 g	0
Protein	19 g	38
Salt	1.3 g	22

\* Reference daily intakes of an average adult (8400 kJ/2000 kcal)

**Processing:** Bleeding, plucking, evisceration, removal of head and neck, removal of feet at hock joint. Cooling in forced-air tunnel. The carcass is cut along the sternum and vertebral column. Addition of salt, herbs and spices. Churning. Packaging and vacuum cooking. Blast chilling.

**Packaging, boxing and palletising:** Packaged in heat-sealed PA/PP bag. Packed on cardboard crates with cover. All primary packaging is suitable for food contact.

<b>Average net weight per piece</b>	0.31 kg
<b>No. pcs per pack</b>	8
<b>Guaranteed minimum weight per box</b>	2.5 kg
<b>Box dimensions</b>	400x300x130 mm
<b>No. boxes per layer</b>	8
<b>No. layers per pallet</b>	10
<b>No. boxes per pallet</b>	80

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**Storage and distribution:** Storage in refrigerators and distribution by road at controlled temperatures of 0°C to +4°C.

**Shelf life:** 90 days.

**Storage and instructions:** Store in the fridge at 0°C/+4°C until the use by date.  
Preparation tips (remove the product from the bag)

- Microwave: bake at maximum power for 6 minutes.
- Frying pan: heat for 10 minutes over medium heat using the lid. Turn the coquelet several times.
- Oven: at 220°C heat for 12 minutes, completing the preparation with the grill.

**Visual and sensory criteria:**

Appearance: The product is intact, clean and free of visible foreign elements, traces of blood, broken and protruding bones.

Aroma: Spicy aromatic notes.

Colour: Evidence of the herbs and spices. Pink meat, free of anomalous colouring.

Texture: Compact and tender, easy to slice.

**Microbiological criteria:**

<b>Total Mesophilic Count</b>	≤100.000 ufc/g
<b>Escherichia coli</b>	<100 ufc/g
<b>Staphylococcus aureus</b>	≤100 ufc/g
<b>Salmonella</b>	Absence in 25g
<b>Listeria monocytogenes</b>	Absence in 25g

**Physical-chemical assessment criteria:**

Environmental contaminants compliant with Reg. UE 2023/915 as amended.

Absence of GMO derivatives.

Pharmacologically active substances absent or compliant with EU Reg. 37/2010 as amended.

Maximum residue levels of pesticides with Reg. (CE) 396/95 as amended.

**Identification mark:** "IT 060 M CE"

**Country of origin or provenance:** ITALY.  
Born, reared and slaughtered in Italy.

**Notes:** Standard conditions at delivery.