



TECNICAL SCHEDULE

Finocchiona P.G.I. Cinta Senese

Rev.10. 30/10/20


Ean 128 2948190

Product code	Primary Packaging	Ean 128	Intrastat
CS007	Loose	98016625001990	16010091

Commercial Characteristics

Weight	Around 0.5 kg		
Dimensions	Height: 20 cm	Diameter: 5 cm	

Labelling

Ingredients	Pork meat of Cinta Senese P.D.O., salt, sugar (dextrose, saccharose), broken pepper, ground pepper, fennel seeds, garlic. Antioxidant: E300 ascorbic acid Preservatives: E252 saltpetre, E250 sodium nitrite.	
Ingrediënten	Varkensvlees "Cinta senese" , zout, suiker (dextrose, saccharose), specerijen, venkelsaadjes, natuurlijke aromas. Antioxidant: E300. Bewaarmiddelen: E252, E250	
Ingrédients	Chair de porc "Cinta senese DOP"(Origine:Italie), sel, sucres (dextrose, saccharose), poivre fragmenté, poivre haché, graines de fenouil ail. Antioxydant: E300. Agents de conservation: E252, E350	
Zutaten	Schweinefleisch "Cinta senese DOP", Salz, Zucker (Dextrose, Saccharose), gebrochener Pfeffer, gemahlener Pfeffer, Fenchelsamen, Knoblauch. Antioxidationsmittel: E300. Konservierungsmittel: E252, E250.	
Shelf life	6 months	
Preservation temperature	In a cool place	
Allergen	Rif. Attachment 2, EU regulation 1169/2011	
Ogm	absent..Rif. Reg.1829/2003/CE e 1830/2003/CE	

Packaging

Code	Pieces for box	Boxes for layer	Layers for pallet
CS007	10	6	6

Productive process

Cut of meat: best parts of shoulder and underbelly in variable parts; meats comes from pigs of Cinta Senese P.D.O; only fresh meat used.

Minced shoulder meat and underbelly in little cubes are mixed together adding salt, spices and aromas; then bagged into natural bowels or synthetic bowels or stuck bowels. Then aged in a cold room at controlled temperature and humidity until the moment of the commercial maturation

Organoleptic characteristics

The product presents a typical grey-green mould on the surface which is brushed at the moment of the sell.

When you cut the product is rosy with a homogeneous distribution of minced lards.

Soft to chew

Intended use

Daily consumer good;

CE marking	IT 09 35 CE
Business certifications	Registration number
BRC	P2425
IFS	P2424



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Microbiological and Chemical/physical data

Microbiological data	Parameters	Measure	Values
	Enterobacteria	U.F.C./gr	< 100
	Stafilococcus Aureus	U.F.C./gr	< 100
	Salmonella spp.	in 25 gr	ABSENT
	Listeria monocytogenes	in 25 gr	ABSENT

Average nutritional values for 100 gr of product	Kcal: 344	Kj: 1426
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Parameters	Unit of measure	Values
Fat	g/100g	31
Saturated fatty acid	g/100g	13
Proteines	g/100g	24
Carboidrat	g/100g	0.5
Sugars	g/100g	0.5
Salt	g/100g	4

Allergen list

Dichiarazione allergeni	Presente	Possible presence	Absent
1. Cereals containing gluten			X
2. Crustaceans and products based on shellfish			X
3. Eggs and by-products			X
4. Fish and products based on fish			X
5. Peanuts and peanut-based products			X
6. Soy and soy-based products			X
7. Milk and dairy products (lactose included)			X
8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products			X
9. Celery and products based on celery			X
10. Mustard and mustard-based products			X
11. Sesame seeds and sesame seeds-based products			X
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg			X
13. Lupine and lupine-based products			X
14. Molluscs and products based on molluscs			X