	G.Citterio Salumificio S.p.A Rho(Milano) CONTROLLO QUALITÀ	<p style="text-align: center;">SPECIFICHE DI PRODOTTO <i>Product Specification</i></p>	<p style="text-align: center;">SDP 29021</p>
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C O N F I D E N T I A L

Nome Spec Citterio <i>Citterio Spec Title</i>	SPECK DI PROSCIUTTO <i>Half</i>	Codice Spec Citterio 29021 <i>Citterio Spec code</i>
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Fornitore / Supplied by : Giuseppe Citterio Salumificio S.p.A. Corso Europa, 206 20017 <u>RHO</u> (Milano) Tel. nr. 00390293516215 Fax. nr. 0039029301540	Stabilimento produzione / Point of manufacture: Via Zagglermoons, 5 39059 <u>SOPRABOLZANO</u> (Bolzano) Est. code: IT 9.1231 L CE Certified UNI EN ISO 9001:2008 and BRC
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Unità per cartone: <i>Units per carton</i>	4
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Pezatura: <i>Average weight</i>	2.2/2.7 kg
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Condizioni di conservazione: <i>Storage conditions</i>	+4°C
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Da consumarsi preferibilmente entro il: <i>Use by date</i>	80 days
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Ingredienti : <i>Ingredients</i>	pork leg, salt, spices, sugar, aromatic plants, preservatives (sodium nitrite, potassium nitrate).
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Descrizione del prodotto:
Product description

Aspect:	Speck vacuum packed in a transparent bag. On the bag there is a self-adhesive label where all voluntary and compulsory captions are printed..
Process peculiarities:	speck produced only with pork legs selected at the origin, properly salted and flavoured, smoked and naturally matured under controlled climatic conditions. At the end of maturation the product is packed under vacuum, labelled and finally put in the carton. Manufacturing complies with HACCP system and it is in conformity with the Regulation EU No 1169/2011 on the provision of food information to consumers.
Taste:	characteristic smoke note.
Aroma:	typical, aromatic.
Colour:	ruby red with white covering fat. Some white intramuscular fat may be present.
Texture:	compact.

REV <i>Rev.</i>	CQ G. Croci	DIS G. Marizzoni	DATA: 16 gennaio 2017 <i>Date</i>
1	PREPARATO <i>Prepared</i>	APPROVATO <i>Approved</i>	PAG. 1 DI 2 <i>Page of</i>

 CITTERIO	G.Citterio Salumificio S.p.A Rho(Milano) CONTROLLO QUALITÀ	SPECIFICHE DI PRODOTTO <i>Product Specification</i>	SDP 29021
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DATI NUTRIZIONALI

Nutritional data

Mean Values for 100 g of product

Energy	1253 kJ - 301 kcal
Fat	21 g
of which saturates	8.4 g
Carbohydrates	<0.5 g
of which sugars	<0.5 g
Protein	28 g
Salt	3.8 g

INFORMAZIONE ALLERGENI

Allergen Information

	Free from
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Yes
Crustaceans and products thereof	Yes
Eggs and products thereof	Yes
Fish and products thereof	Yes
Peanuts and products thereof	Yes
Soybeans and products thereof	Yes
Milk and products thereof (including lactose)	Yes
Nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	Yes
Celery and products thereof	Yes
Mustard and products thereof	Yes
Sesame seeds and products thereof	Yes
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	Yes
Lupin and products thereof	Yes
Molluscs and products thereof	Yes

CARATTERISTICHE D'IMBALLO

Packaging specifications

Carton dimensions: 440x290x150 mm

CARATTERISTICHE DI TRASPORTO

Transport specifications

Keep refrigerated max +4°C

REV <i>Rev.</i>			DATA: 16 gennaio 2017 <i>Date</i>
1			PAG. 2 DI 2 <i>Page of</i>