
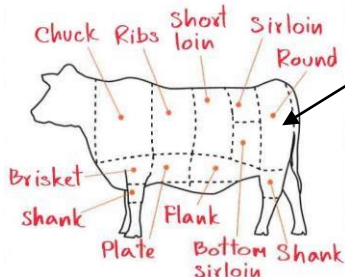



“SMOKED CARPACCIO” cured and dried beef meat

1. PRODUCT DESCRIPTION					
		<p>Carpaccio is a meat product typical from the mountain valleys of north of Italy made with beef meat (round). The product is manufactured in Italy.</p> <p>It is a product obtained by dry salting of beef, with a mixture of herbs and spices, wrapped in synthetic gut, dried and smoked with Beechwood chips.</p> <p>The dried beef is one of the meats with the lowest fat content. Indicated in the diet.</p> <p>As antipasto, Carpaccio is usually thin sliced and served at room temperature or slightly chilled.</p> <p>It is most commonly eaten on its own, but may be drizzled with olive oil and lemon juice or balsamic vinegar, and served with rocket (rucola, arugula) salad, cracked black pepper, and freshly shaved Parmesan cheese.</p>			
2. INGREDIENTS			2a. RAW MEAT ORIGIN		
<p>Beef, salt, spices, antioxidant: sodium ascorbate (E301), preservatives: sodium nitrite (E250), potassium nitrate (E252)</p> <p>Made with 115g of raw meat per 100g of finished product</p>			<p>The raw meat comes from EU or South America</p> <p>The product is manufactured in Italy (curing and dried).</p>		
3. PREPARATION PROCESS					
<p>Fresh beef is cured with sodium chloride and kept at 0-4°C for 10-15 days. After the product is put into artificial casing, and matured minimum 2 weeks. At the end of drying process, Carpaccio is peeled, sliced and packed in protective atmosphere.</p>					
4. SENSORY STANDARDS			5. NUTRITIONAL STANDARDS		
<p>Colours bright red</p> <p>Flavours delicate and slightly aromatic scent</p> <p>Taste typical</p> <p>Texture compact</p>			<p>Energy: 664 kJ/157 kcal. - Fat: 3,0g (of which saturates: 1,1g), Carbohydrates: 0,5g (of which Sugars: 0,5g), Proteins: 32g, Salt: 2,0g</p>		
6. MICROBIOLOGICAL AND CHEMICAL CHARACTERISTICS			7. STORAGE CONDITION		
<p>According with CE Reg. 2073/2005:</p> <p>Salmonella in 25g - absent</p> <p>Listeria <i>monocitogenes</i> in 25g - <100 (end of life)</p> <p style="text-align: center;">READY TO EAT</p> <p>pH: 5,7– 5,9 aw: ≤ 0,94</p>			<p>Packed in: protective atmosphere</p> <p>Shelf life: 75 days</p> <p>Keep: refrigerated, 0 – 4°C</p> <p>After opening keep refrigerated, wrapped</p> <p>Usage tips to enjoy its flavor and taste, open the tray 20 minutes before consuming</p>		
8. ALLERGEN					
Cereals containing gluten and derivates		absent	Nuts and product containing		absent
Crustaceans and derivates		absent	Celery and product containing		absent
Eggs and product containing		absent	Mustard and product containing		absent
Fish and product containing		absent	Sesame seeds and product containing.		absent
Peanuts and product containing		absent	Molluscs and product containing		absent
Soybeans and product containing		absent	Lupins and product containing.		absent
Milk and product containing		absent	Sulphur dioxide (>10mg/Kg or 10mg/L)		absent
9. PACKAGING INFORMATION					
Description		SMOKED CARPACCIO			
EAN code		8001431000159			
EAN outercase		08001431001200			
Packaging		Plastic tray (19x22x3 cm) (PET PE-EVOH-PE)			
Product code			ZZ92		
Medium Weight		80g e	80g e	100g e	200/250g e
Items / pack		10	10	8	7
Cases per layer		20	20	20	20
Layers per pallet		9	9	9	9
Box per pallet		180	180	180	180
					

GENERAL REQUIREMENTS: The product complies with European laws; the meat used comes from animals healthy and correctly slaughtered and is processed according to the EU regulations. The product is free of foreign bodies; it does not derive from GMOs and does not contain ingredients derived from GMOs. Chemical residues are within the limits of the law. The packaging in contact with the product comply with current regulations concerning MOCA and from the environmental point of view is "not yet recyclable" but differentiable.