

<b>PRODUCT TECHNICAL FILE</b>  <b>N'DUJA</b>	Document Initials:	STP - 19
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<b>Ingredients</b>
Pork, Pork Fat, Red Chilli Powder, Red Pepper Puree (Red Pepper, Salt), Salt, Dextrose, Sugar, Smoke Flavoring, Antioxidant:E300; Preservative: E250, E252.

<b>Production and seasoning</b>
Mixing of bacon, small minced, added of a mixing of salt, aroma and spices to obtain a generous and spreadable mixing. The mixing is then filled and cured for about 20/25 days.

<b>Product description - to be sold by weight - Product prone to lose weight</b>					
<i>Weight product</i>	N'duja in natural casing 500 gr. approximately; n'duja Synthetic Gut 250				
<i>ATP package expire date (shelf-life)</i>	100 days from packaging date	Minimal life	residual shelf	80 days	
<i>Vacuum packaging expire date (shelf-life)</i>	150 days from packaging date	Minimal life	residual shelf	120 days	
<i>Transportation temperature</i>	+ 2° C to + 8° C				
<i>Storage temperature vacuum product</i>	+ 2° C to + 8° C				
<i>Storage temperature ATP product</i>	+ 7°C to +12°C				
<i>Type of packaging</i>	S/N x 1	<i>Weight Kg</i>	0,500	<i>EAN Code</i>	2316730
<i>Type of packaging</i>	ATM x 2	<i>Weight Kg</i>	1	<i>EAN Code</i>	2218362
<i>Type of packaging</i>	Vacuum packed sing. (big)	<i>Weight Kg</i>	2	<i>EAN Code</i>	2218363
<i>Type of packaging</i>	Vacuum packed sing. (Mini)	<i>Weight Kg</i>	0,250	<i>EAN Code</i>	2263422

<b>Microbiological characteristics</b>	<b>Unity of measurement</b>	<b>Limit values</b>	<b>Guide values</b>
<i>Escherichia coli</i>	UFC/g		< 10
<i>Coagulase positive Staphylococcus</i>	UFC/g		< 100
<i>Salmonella</i>	/25 g	Assente	
<i>Listeria monocytogenes</i>	Ufc/g	< 100	
<b>Chemical measurement</b>	<b>Unity of measurement</b>	<b>Limit values (maximum dose be used during manufacture)</b>	<b>Average reference values</b>
<i>pH</i>			4,7 ≥ pH ≥ 5,2
<i>Activity water</i>			≤ 0,92
<i>Nitrite</i>	mg/Kg (as NaNO <sub>2</sub> )	< 150 *	
<i>Nitrate</i>	mg/Kg (as NaNO <sub>3</sub> )	< 150	

<b>Average nutritional values per 100 gr. Product</b>		
<i>Energy value</i>	625 (2615)	Kcal (KJ)
<i>Fats</i>	66.6	g
<i>Of which Saturates</i>	28.3	g
<i>Carbohydrates</i>	0.6	g
<i>Of which sugar</i>	0.2	g
<i>Protein</i>	5.6	g
<i>Salt</i>	3	g

Residues of health facilities within the limits imposed by the DM May 19, 2000 and subsequent amendments and additions. Drug residues (hormones and antibiotics): ABSENT. \* Additives to the extent allowed by the Decree 27/02/08 (implementation of Directive No. 2006/52/EC) amending Decree No. 209 on permitted food additives. Microbiological parameters in accordance with EC Regulation 2073/2005 and subsequent amendments

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**D.lgs 8 febbraio 2006, n.114**

Ditta : **SAN VINCENZO DI FERNANDO ROTA SRL**

Product name: 'NDUJA

Ingredients: Pork, Pork Fat, Red Chili Powder, Red Pepper Puree (Red Pepper, Salt), Salt, Dextrose, Sugar, Smoke Flavoring, Antioxidant:E300; Preservative: E250, E252.

<b>ALLERGENS</b>	<b>Presence in the product YES /NO</b>	<b>Presence in the plant YES /NO</b>
Cereals containing gluten ( ie wheat, rye, barley, oats, spelt, kamut or their hybridized strains)	NO	NO
Crustaceans and their derivatives	NO	NO
Egg & Egg derivatives	NO	NO
Fish and their derivatives	NO	NO
Peanuts	NO	NO
Soya (Soya Beans & Soya derivatives)	NO	NO
Milk & Milk derivatives	NO	<b>YES</b>
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut)	NO	NO
Celery and their derivatives	NO	NO
Mustard	NO	NO
Sesame Seeds and their derivates	NO	NO
Sulphur Dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO <sub>2</sub>	NO	<b>YES</b>
Lupin	NO	NO
Molluscsc and their derivatives)	NO	NO
Absence <b>OGM</b> rif. Reg. CE 1829/2003; 1830/2003	<b>YES</b>	

The risk of cross contamination is kept under control with specific procedures in self-control, which provide for the processing of the products at different times and the application of an efficient sanitation