

	LEONI ISABELLA SRL Via Perlatura, 49 – Ariccia, Rm – Italy	IT 1854L CE
	Scheda Tecnica Prodotto PRODUCT SPECIFICATIONS	Rev 07 del 19/01/2022 pag1 di 1
	Coppiette essiccate cod. art. 04 DRIED SPICED CURED PORK STRIPS	

DESCRIZIONE DEL PRODOTTO La coppietta essiccata prodotta dalla nostra Azienda, nasce da un accurata scelta di parti nobili del suino, quale il lombo ed il filetto, il tutto condito con sale, pepe, peperoncino e finocchio, seguendo tutte le fasi di produzione mantenendo tutta la storicita' del prodotto che le dona un sapore piccante e speziato, il quale lo rende un prodotto molto apprezzato dalle frascchette locali e romane.

PRODUCT DESCRIPTION

Coppiette (Dried Spiced Cured Pork Strips) are a historical product of the Lazio region, which boasts a centuries-old tradition, both as a typical meal served in taverns and also as a workers' lunch given its rapid consumption. In the Roman taverns, the "coppiette" were particularly useful (for the innkeepers) to increase the thirst of diners and consequently the consumption of wine. They were sold in pairs, as its name announces.

COMPOSIZIONE DEL PRODOTTO

Carne di suino origine UE, sale, pepe, finocchio, peperoncino, aglio, destrosio, saccarosio, paprika, olio di semi di girasole. Antiossidante: E300- E301 Correttore di Acidità: E500 Conservante: E252.

PRODUCT COMPOSITION

Porkmeat UE origin, seasalt, pepper, fennel, chili, garlic, dextrose, sugar, paprika, sunfloweroil, antioxidants: E300, E301; acidityregulator: E500; preservative: E252.

CARATTERISTICHE SENSORIALI

Le coppiette di Ariccia risultano morbide al palato con sapore prevalenti di finocchio e peperoncino.

SENSORY CHARACTERISTICS

The Ariccia "coppiette" are soft on the palate with a predominant flavour of fennel and chili pepper.

CARATT.CHIMICO-FISCHE-NUTRIZIONALI/CHEMICAL-PHYSICAL AND NUTRITIONAL CHARACTERISTICS

Energia/Energy (kcal)	240	Kcal/100g	Unita Ph/pH	<6,0	-
Energia/Energy (Kj)	1010	kJ100g	Attività' dell'acqua/Aw	<0,9	-
Acqua/Water	42,8	g/100g	Nitrati/Nitrates(Reg Ue 1129/11)	<250mg/Kg	<250mg/Kg
Proteine/Protein	49,0	g/100g (Nx6.25)	Nitriti/Nitrites(Reg Ue 1129/11)	<250mg/Kg	<250mg/Kg
Grassi/Fat	3,80	g/100g	Glutine/Gluten	<20mg/kg	mg/Kg
di cui saturi/of wicksaturated	1,15	%	Carboidrati/Carbohydrates	0,8 of whichsugars 0,5	g/100g

CARATTERISTICHE MICROBIOLOGICHE/MICROBIOLOGICAL CHARACTERISTICS-(Reg UE 2073/2005)

Elenco/Index	U.M.	U.M.	Valore/Value
Carica batterica totale/Total bacterialCount	ufc/g	cfu/g	<300000
Salmonella spp/Salmonella spp	ass/pres in 25g	abs/pres. in 25g	ass.in25g/abs.in25g
Listeria monocytogenes/Listeria monocytogenes	ass/pres in 25g	abs/pres. in 25g	ass.in25g/abs.in25g
Escherichia coli/Escherichia coli	ufc/g	cfu/g	<10
Stafilococchi coagulasi +/Staph. coagulase +	ufc/g	cfu/g	<10 ²
Clostridi solfito riduttori/Anaerobic S/R Bacteria	ufc/g	cfu/g	<10

CONFEZIONAMENTO/PACKAGING

Confezionamento: Impacchettate sotto vuoto per poter conservare al meglio la loro freschezza e fragranza.

Commercializzazione: Il prodotto viene commercializzato in pacchetti sottovuoto in tagli da 1kg a 3kg e in confezioni da 100g peso fisso

Packaging: Vacuum packed in order to best preserve their freshness and fragrance.

Commercialisation: The product is sold in vacuum packs in 1 kg and 3kg packs and in fixed weight packs of 100g.

CONSERVAZIONE-TMC/STORAGE-MAXIMUM DURABILITY

Conservare tra 0 e +4°C. Termine massimo di conservazione 90 giorno sottovuoto

Conservare max 10g tra 0 e +4°C dopo l'apertura (perdita del vuoto)

STORAGE – MAXIMUM DURABILITY

Keep between + 0°C/ + 4°C. Maximum storage term: 90 days when vacuum packed.

Max 10 days after opening and/or loss of vacuum status.

ADDITIONAL INFORMATION

"LEONI ISABELLA SRL" company hereby certifies, in accordance with the information provided by our suppliers of raw materials, that the mentioned products do not consist of, do not contain and do not derive from genetically modified organisms (GMO free product), in line with the accidental contamination thresholds defined by EC Regulation 1829/03 and EC Regulation 1839/03 and do not require additional labelling. "LEONI ISABELLA SRL" certifies that all manufactured products meet the requirements of EC Regulation 1333/08, 1129/11 and subsequent modifications., concerning the discipline of food additives allowed in the preparation and preservation of food substances, transposing Directive 2006/ 52/EC. "LEONI ISABELLA SRL" certifies that the materials used for packaging (primary packaging and secondary one) are in accordance with the requirements of Ministerial Decree March 21, 1973 and subsequent modifications and EC Regulation 1935/04. "LEONI ISABELLA SRL" is able to provide, upon specific request made at the time of the order, chemical/ microbiological and/or detailed analysis of the ordered batch. Our company applies a Food Safety Management System according to the HACCP method (HAZARD ANALYSIS and CRITICAL CONTROL POINT) and it operates in accordance with EC Regulations 852-853-854/04.

THE PROVIDED INFORMATION REFERS TO THE PRODUCT IN ITS ORIGINAL PACKAGING AND IT REPRESENTS A GUIDE FOR COMPLIANCE WITH THE REGULATIONS IN FORCE. LEGISLATIVE CHANGES MAY VOID WHAT DESCRIBED ABOVE. LEONI ISABELLA SRL COMPANY IS BY NO MEANS LIABLE FOR ANY RESULTS DERIVING FROM IMPROPER USE, IRRESPONSIBLE AND UNLAWFUL, DIRECT OR INDIRECT, OF ANY KIND OF PRODUCT PRESENTED OR SOLD.