

	LEONI ISABELLA SRL Via Perlatura, 49 – Ariccia, Rm – Italy	IT 1854L CE
	Scheda Tecnica Prodotto PRODUCT SPECIFICATIONS	Rev 08 del 19/01/2022
	Guanciale stagionato al pepe e peperoncino CURED PORK CHEEK WITH PEPPER, CHILI PEPPER	pag1 di 1

DESCRIZIONE DEL PRODOTTO Cod. Art. 15 Guanciale Stagionato, Cod. 64 Guanciale Stagionato al Peperoncino Cod. 144 Guanciale al Pepe Scotennato

Il guanciale di maiale è la guancia del maiale, un taglio di carne con una componente di grasso pregiato, di diversa composizione dal lardo e dalla pancetta. Rispetto alla media dei salumi più diffusi, il guanciale si presenta di piccole dimensioni e la pezza- tura ordinaria si attesta intorno al chilogrammo di peso. Superficialmente dal lato del taglio, il guanciale presenta un color avorio caratterizzato da venature muscolari più o meno importanti (a seconda del rapporto tra massa grassa e massa magra del maiale di provenienza).

PRODUCT DESCRIPTION

Cured pork cheek is a cut of meat with a fine fat component, of a completely different composition to that of lard and bacon. Compared to the average of the most popular cold meats, the cheek of pork is smaller in size and the standard size weighs about one kilogram. Superficially on the side of the cut, the cheeks is of an ivory colour characterised by muscle veins more or less important depending on the ratio of fat mass and lean mass of the actual animal).

COMPOSIZIONE DEL PRODOTTO

Carne di suino origine UE, sale marino, pepe, peperoncino, aglio, destrosio, saccarosio, erbe aromatiche, spezie, Antiossidanti: E300; E301. Conservanti: E250, E252.

PRODUCT COMPOSITION

Pork meat UE origin, sea salt, pepper, Chili Pepper, garlic, dextrose, saccharose, flavorings and spices, Antioxidant: E300; E301. preservatives: E250, E252.

CARATTERISTICHE SENSORIALI

Superficialmente dal lato del taglio, il guanciale presenta un color avorio caratterizzato da venature muscolari più o meno importanti a seconda del rapporto tra massa grassa e massa magra. Al palato risulta morbido e con una nota di spezie gradevole. Rientra nella preparazione di molti condimenti, tra i quali è famosa l'amatriciana.

SENSORY CHARACTERISTICS

Superficially on the side of the cut, the cheeks is of an ivory colour characterised by muscle veins more or less important depending on the ratio of fat mass and lean mass. It is soft to the palate, with a pleasant note of spices. It is used in the preparation of many sauces, among which the famous "amatriciana" spaghetti.

VALORI NUTRIZIONALI MEDI PER 100 GRAMMI/ Average values for 100g of product PROPRIETA' CHIMICO-FISICHE/ Physical and chemical properties

Energia/Energy (kcal)	530	Kcal/100g	Unita Ph/pH	<6.0	
Energia/Energy (Kj)	2217	Kj/100g	Attività' dell'acqua/Aw	<0.91	
Grassi/Fat	38,4	g/100g	Nitrati/Nitrates (Reg Ue 1129/11)	<250mg/Kg	* <250mg/Kg
di cui saturi/ of wich saturated	17,5	g/100g	Nitriti/Nitrites (Reg Ue 1129/11)	<100mg/Kg	* <100mg/Kg
Carboidrati/Carbohydrates	1,4	g/100g	Glutine/Gluten	<20mg/Kg	mg/Kg
di cui zuccheri/ of wich sugars	0,9	g/100g			
Proteine/Protein	15,1	g/100g	*dose residuale massima consentita alla fine del processo produttivo/ dose maximum residual remaining at the end of the production process		
Sale/Salt	2,0	g/100g			

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

Elenco/Index	U.M.	U.M.	Valore/Value
Carica batterica totale/ Total bacterial Count	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 sottovuoto per poter conservare al meglio la loro freschezza e fragranza.

Commercializzazione: Il prodotto viene commercializzato in pezzi sottovuoto in tagli da 0,600g a 1500g

Dimensione imballo: 356x229x183 mm N°04 pezzi/605x230x196mm N°08 pezzi

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

Commercialisation: The product is marketed in pieces of from 600 g to 1,500 g.

Box Size: 356x229x183 mm. N°04 piece inside/605x230x196mm N°08 pieces inside.

CONSERVAZIONE-TMC/ STORAGE-MAXIMUM DURABILITY

Conservare tra 2 e +6°C. Termine massimo di conservazione 90 giorni sottovuoto

Conservare max 15g tra 2 e +6°C dopo l'apertura (perdita del vuoto)

STORAGE – MAXIMUM DURABILITY

Keep between + 2°C/ + 6°C. Maximum storage term: 90 days when vacuum packed.

Max 15 days after opening and/or loss of vacuum status.

to the HACCP method (HAZARD ANALYSIS and CRITICAL CONTROL POINT) and it operates in accordance with EC Regulations 852-853-854/04. **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