



**MANCINI
ADRIANA**
LAVORAZIONE ARTIGIANA
CARNI SUINE INSACCATE

Technical Product sheet



S.T.02
rev. 06
del 03/06/19

Producer	Salumificio Mancini Adriana snc via GUERRAZZI 91/93 S. Miniato (PI) Bollo IT V3C5N CE			
Product	FINOCCHIONA IGP S/V		COD. ART. 60/T IGP- 62/T IGP -66 IGP -65 IGP	
Description	Roughly chopped pork, stuffed into natural casings or collars			
EAN Code				
Storage Method	from 0 to + 4 ° C			
Maximum time of storage	120 days from the packaging date			
Seasoning time	from 3 to 6 weeks			
Type of packaging	PRIMARY	Vacuum bags		
	SECONDARY	in cardboard of approximately 20 kg		
Size average	whole or half from about kg.3, from kg. 1,500 or so, from gr. About 500			
Cardboard pieces				
Carton measurement			N. Cartoons on Pallets	
	Transport temperature to the reader of the means of transport		max 7° C	
Physical characteristics	slice of white and intense red and white external feather, GLUTEN FREE			
Organoleptic characteristics	Smell: pleasant aromatic. Taste: pleasant			
Ingredients	Pork meat, salt, fennel seeds 0.5% dextrose, sucrose, pepper broken, ground pepper, garlic, antioxidants E 300. Preservatives: E 252, E 250			
Additional Label	non-edible envelope			
Bacteriological Characteristics			Nutritional table average values for 100 gr	
	PARAMETERS OF LAW	PARAMETERS PRODUCERS	Value kcal	421
Microbial charge mesophilic			Energetic kj	1748
E.coli		<1000 germs / g	Grease	34.1g
Anaerobes sulfite reducers		<50 germs / g	Saturated fat	11.3g
Staphylococcus aureus		<500 germs / g	Carbohydrates	<0.1g
Salmonella spp.	Absent / 25 g	Absent /25 g	Sugars	<0.1g
Listeria monocitogenes	Absent / 25 g	<100 ufc (products placed on market RegCE 2073/2005	Protein	28.6g
			Fibers	0.61g
			Salt	3.21g



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The content of this form may be subject to changes and updates. Authorized on 01/15/17			
MODULE DECLARATION OF ALLERGENIC SUBSTANCES Reg.UE 1169/11 all II bi			
Allergen	Absence	Presence	Substanc/specific ingr.
Cereals containing gluten and derivative products (WHEAT RYE BARLEY OAT SPELT etc.)	X		
Shellfish and crustaceans-based products	X		
Eggs and products based on eggs	X		
Fish and fish-based products	X		
Peanuts and peanuts based-products	X		
Soy and products based on soy	X		
Milk and milk-based products (including lactose)	X		
Shell fruit: Hazelnut, almonds, Brazilian nuts, pistachios, Queensland nuts and derivative products	X		
Celery and celery-based products	X		
Mustard and mustard based products	X		
Sesame seeds and products based on sesame seeds	X		
Sulfur dioxide and sulphites in concentration greater than 10 mg / kg or 10mg / l (as SO ₂)	X		
Lupine and products based on lupine	X		
Shellfish and products based on mollusk	X		
GMOs ABSENT. CONTROL OF CHEMICAL CONTAMINANTS: COMPLIANT with EC Reg. 1881/2006 SMI			
ALL THE RAW MATERIALS USED AND THE FINISHED PRODUCTS HAVE NOT BEEN TREATED WITH IONIZING RADIATIONS.			

