



PRODUCT TECHNICAL SPECIFICATIONS

<i>Sales description</i>	GONFALONE FIOCCO DI CASA NORCIA®
<i>Internal code</i>	216300
<i>EEC mark producer</i>	IT 1977L CE
<i>Laboratories boning - slicing</i>	-----
<i>Allergens content</i>	No allergens Product without the use of allergenic products
<i>GMO content</i>	The product does not contain, it is not made, it is not obtained by genetically modified organisms.
<i>Brand of origin</i>	-----
<i>Ingredients</i>	Pork, salt, natural flavors. Processing aid: sugna (ingredients: sugna of pork, 10% rice flour, salt, natural flavors)
<i>Lot encoding method</i>	The lot is represented by a numerical code of 5 digits where the first 2 represent the year of entry of the raw material, the remaining three are a sequence number assigned to the DDT purchase of the raw material. The lot number is affixed to a metal label (the label also contains the date of production) that is hanging on the string of the product and the label outside of the cardboard packaging.
<i>Size</i>	Variable weight Kg 2,00/3,50
<i>Minimum seasoning guaranteed</i>	7 months
<i>T.M.C. guaranteed delivery</i>	150 days
<i>Packaging</i>	In cardboard boxes for food use. The technical specifications of materials are kept in the company
<i>Storage Temperature</i>	From +8° to +12°
<i>Preservation temperature (after opening)</i>	From 0° to +4°

Cardboard

<i>Ean 13</i>	<i>pcs for cardboard</i>	<i>Ref. cardboard</i>	<i>carton size w*l*h</i>	<i>Tara cardboard Kg Variation ± 8%</i>	<i>Packaging for layer</i>	<i>Packaging for pallet</i>
8033087937558	2	Rif.11	400*200*180	0,540	12	96
2882373000003	6	Rif.08	565*370*152	0,900	4	32
8033087937565	10	Rif.01	590*385*220	1,010	4	32

<i>* Microbiological and physico-chemical</i>		<i>**Nutritional Values</i>			
<i>Listeria monocytogenes</i>	<10 ufc/gr	<i>Calories</i>	<i>kcal</i>	147	
<i>Salmonella spp.</i>	Absent/25gr		<i>kJ</i>	615	
<i>Escherichia coli</i>	≤ 500 ufc/gr	<i>Grassi</i>	<i>gr</i>	5,71	
<i>Staphylococcus coagulase - positive</i>	≤ 100 ufc/gr	<i>Carbohydrates</i>	<i>gr</i>	0,05	
<i>a_w</i>	0,901	<i>Proteins</i>	<i>gr</i>	22,32	
<i>Ph</i>	5,65	<i>Fibre</i>	<i>gr</i>	0	
<i>NaCl</i>	5,47	<i>Zuccheri</i>	<i>gr</i>	0	
		<i>Ceneri</i>	<i>gr</i>	3,66	
				<i>Date of renovation</i>	25/11/2012

* Analyzes conducted by: &Lab srl - via dei Sarti,5 – Perugia. The report is kept in the Company.

** Average values for 100 g of product

The Company Poggio San Giorgio sas states to apply the rules on hygienic safety of food, in accordance with Decreto Legislativo 155/97 , Reg. CE N. 852/04 e Reg. CE N. 853/04 .

The Company Poggio San Giorgio sas has in fact a Plan for Self Supply (HACCP) relating to the production cycle.

In addition, all Our products are regularly subjected to a microbiological inspection(Salmonella Spp — Listeria Monocytogenes — Escherichia Coli) in accordance with Regulation Reg. CE 2073/05 by the Certifiers &Lab srl - via dei Sarti,5 – Perugia.

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The update date indicated cancels the text of previous editions.

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POGGIO SAN GIORGIO