



## PRODUCT TECHNICAL SPECIFICATIONS

<i>Sales description</i>		<b>BARBOZZO GUANCIALE DI CASA NORCIA®</b>				
<i>Internal code</i>		216400				
<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				
<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 1,00/1,80				
<i>Minimum seasoning guaranteed</i>		45 days				
<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°				
<i>Cardboard</i>						
<i>Ean 13</i>	<i>pcs for cardboard</i>	<i>Ref. cardboard</i>	<i>carton size w*I*h</i>	<i>Tara cardboard Kg Variation ± 8%</i>	<i>Packaging for layer</i>	<i>Packaging for pallet</i>
8033087900552	10	Ref.08	565*370*152	0,900	4	32
8033087937572	20	Ref.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>		
<i>Salmonella spp.</i>		Absent/25gr		<i>kj</i>		
<i>Escherichia coli</i>		≤ 500 ufc/gr	<i>Grassi</i>	<i>gr</i>		
<i>Staphylococcus coagulase - positive</i>		≤ 100 ufc/gr	<i>Carbohydrates</i>	<i>gr</i>		
<i>a<sub>w</sub></i>			<i>Proteins</i>	<i>gr</i>		
<i>Ph</i>			<i>Fibre</i>	<i>gr</i>		
<i>NaCl</i>			<i>Zuccheri</i>	<i>gr</i>		
			<i>Ceneri</i>	<i>gr</i>		
<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.

POGGIO SAN GIORGIO

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