



RIGAMONTI SALUMIFICIO S.P.A, A SOCIO UNICO – SOCIETÀ SOGGETTA A DIREZIONE E COORDINAMENTO DI JBS SA
VIA STELVIO, 973 – MONTAGNA IN VALTELLINA (SO) ITALY – TEL +39 0342 535111 FAX +39 0342 210054
MAIL: info@rigamontisalumificio.it

PRODUCT TECHNICAL FEATURES

MORTADELLA NOSTRANA 10 kg ½ WITH PISTACHIO

Description:

Mortadella Nostrana with pistachio is produced exclusively with carefully selected pigs raised in Italy. Shoulder and throat fat are cubed and washed before being mixed with minced meats at the time of processing. The dough is then stuffed into a bladder.

- ✓ Produced with ITALIAN MEATS
- ✓ GLUTEN FREE
- ✓ NO MILK DERIVATES
- ✓ WITHOUT the addition of MONOSODIUM GLUTAMATE
- ✓ WITHOUT the addition of POLYPHOSPHATES

code
codice EAN (prodotto a peso variabile)

MORIC007
-

Unit of measure
Average weight

Kg
~ 10 kg

Packaging

packaging conditions
first wrapping
packaging
packaging dimensions
minimo packaging, pieces
Cardboards per pallet
Cardboards per layer
layers

under vacuum
transparent bag
american-type corrugated cardboard
mm 385x235x230
1
40
10
4

Storage conditions

temperatures
Minimum preservation term (MPT)

+ 0 / + 4 °C
60 days

Revisione 00 del 14.02.2022

PRODUCTION PLANT, EC n.

Via Don G. Minzoni, 21 – 23844 Sirone (LC)

IT 1125 L

INGREDIENTS

Pork meat, Pork tripe, Salt, Pistachio (0,5%), Sugars: dextrose, fructose, sucrose, Natural Flavours, Flavours, Spices, Antioxidants: E301 Preservatives: E250

Inedible casing

NUTRITION DECLARATION (Average nutritional value for 100 g)

kcal	283
kJoule	1172

fats	g	24
of which saturated	g	9,1
carbohydrates	g	0,7
of which sugars	g	0,4
proteins	g	16
salt (NaCl)	g	2,3

CHEMICAL-PHYSICAL CHARACTERISTICS (indicative values)

aW	> 0,94
pH	≥ 6,0
gluten	n.r.

Notes to the chemical-physical characteristics: The type of product does not allow to express rigid chemical standards, but reference values, to be considered indicative.

MICROBIOLOGICAL FEATURES

Listeria Monocytogenes	ufc/g	absent in 25 g
Salmonella spp	ufc/g	absent in 25 g
Escherichia Coli	ufc/g	< 10
Stafilococchi cp	ufc/g	<100
Anaerobi solfito riduttori	ufc/g	<100

Note to the microbiological characteristics: average data on the basis of analyses carried out within the company HACCP plan.

Revisione 00 del 14.02.2022

ALLERGENS TABLE

ANALYTICAL PARAMETER	PRESENCE/absence	cross contamination risk (YES/no)
Cereals containing gluten	absence	no
Crustaceans and products thereof	absence	no
Eggs and products thereof	absence	no
Fish and products thereof	absence	no
Peanuts and products thereof	absence	no
Soybeans and products thereof	absence	no
Milk and products thereof (including lactose)	absence	no
Nuts	Yes (PISTACHIO)	-
Celery and products thereof	absence	no
Mustard and products thereof	absence	no
Sesame seeds and products thereof	absence	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	absence	no
Lupin and products thereof	absence	no
Molluscs and products thereof	absence	no