

SALUMIFICIO LA TORRE	OPERATING MODULE	MO 16 Rev.: 1
	FINISHED PRODUCT TECHNICAL SHEET	Date: 04.09.24
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DEBONED CULATTA

INGREDIENTS	PRODUCT CHARACTERISTICS RAW MATERIAL ORIGIN		SPICES, FLAVORINGS, ADDITIVES
- Pork - Salt	Charcuterie product obtained from the muscles of the pork thigh without the bone and without the hips. The latter is removed at the end of curing. The product is knife-cleaned at the front. The meat comes from pigs born, raised and slaughtered in Italy.		None
SEASONING	SHELF LIFE	STORAGE	PACKAGING
Minimum 10 months	The product, unless otherwise stated on the label, has a shelf life of 6 months from the date of packaging	To be kept cool	The product is vacuum-packed

Average nutritional values per 100 g

Energy Value	1113 kj / 267 kcal
Fats	18 g
of which saturates	6,1 g
Carbohydrates	< 0,5 g
Of which sugars	0 g
Proteins	26 g
Salt	4,4 g

ALLERGENS

It is declared that the product is free of components that may cause food allergies and/or intolerance and therefore does not have to be declared on the label.

STANDARD LOGISTIC INFORMATION

4 pcs box (cm 59x38x19), 80x120 cm pallet: 4 boxes per layer, 10 layers per pallet

1 pcs box (cm 20x40x20), 80x120 cm pallet: 10 boxes per layer, 8 layers per pallet