



**Bontà Toscane** has its origins in the Tuscan birthplace of Renaissance artist Piero della Francesca, on the banks of the river Tiber, where a deep-seated respect for the environment and entrepreneurial spirit have always struck the right balance.

- A wide range of products, to which we have added traditional delicacies such as Finocchiona PGI, lardo with aromatic herbs, venison salami and porchetta, all exclusively made in Tuscany.



NAME OF PRODUCT	NAME OF PRODUCT CURED GUANCIALE							
BRAND NAME	BONTA' TOSCANE							
IDENTIFICATION MARK	IT E1N69 CE							
INGREDIENTS	Pork meat, salt, dextrose, pepper, flavourings, aromatic plants and							
	herbs. Antioxidants: E 301 (sodium L-ascorbate).							
	Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).							
STORAGE INSTRUCTIONS	Cured meat, box-packaged: store in a cool place. BEST BEFORE: 12 months from the production date.							
AND BEST BEFORE	Cured meat, whole, vacuum-packed or packaged in a protective							
i here i	atmosphere: store in a cool place.							
	BEST BEFORE: 6 months from the packaging date.							
P inc	Thickly cut, vacuum-packed or packaged in a protective atmosphere: store in a cool place.							
	BEST BEFORE: 4 months from the packaging date.							
LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.							
ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).							
ORGANOLEPTIC CHARACTERISTICS	Lightly seasoned cured meat with a strong taste, pearly pink fat.							
MICROBIOLOGICAL	E. Coli <100 UFC/g							
CHARACTERISTICS	Coagulase-positive staphylococci < 200 UFC/g							
	Enterobacteriaceae < 10 UFC/g							
a ser and a	Sulphite-reducing anaerobes < 10 UFC/g							
	Salmonella sppabsent in 25 g (n=5 c=0)Listeria Monocytogenes $\leq 100$ UFC/g (n=5 c=0) (Aw $\leq 0.92$ )							
AVERAGE NUTRITIONAL	Energy $kJ 2667 / kcal 647$							
VALUES PER 100g	Fats g 69							
	of which saturated fatty Acids g 28							
	Carbohydrates g 0,2							
10 50	of which Sugars g 0,2 Protein g 10							
·	Salt g 3,4							
COMPANY PRODUCT	BOX NUMBER NO BOXES/PALLET FAN							

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
010685	approx. 1/2kg, box-packaged non crusted, pepper, chili pepper	60x40x20 39x26.5x20	10 5	16 boxes on 4 layers 40 boxes on 5 layers	2664177
013685	approx. 1/2kg, vacuum-packed non-crusted, pepper, chili pepper	60x40x20 39x26.5x20	10 5	16 boxes on 4 layers 40 boxes on 5 layers	2716682
014685	approx. 0.5/1kg. half, vacuum-packed non-crusted, pepper, chili pepper	39x26.5x20	10	40 boxes on 5 layers	2862813
015685	0.300kg cut, vacuum-packed	39x26.5x20	12	40 boxes on 5 layers	2902145





1. 1	NAME OF PRODUCT	CURED GUANCIALE					
1	BRAND NAME	BONTA' TOSCANE					
1	IDENTIFICATION MARK	IT E1N69 CE					
0	INGREDIENTS	Pork meat, salt, dextrose, chili pepper, flavourings, aromatic plants and					
		herbs. Antioxidants: E 301 (sodium L-ascorbate).					
1		Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).					
	STORAGE INSTRUCTIONS	Cured meat, box-packaged: store in a cool place.					
5	AND BEST BEFORE	BEST BEFORE: 12 months from the production date.					
		Cured meat, whole, vacuum-packed or packaged in a protective					
		atmosphere: store in a cool place.					
		BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere:					
	l inter	store in a cool place.					
1		BEST BEFORE: 4 months from the packaging date.					
11/21/10	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.					
1	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).					
6	ORGANOLEPTIC	Lightly seasoned cured meat with a strong taste, pearly pink fat.					
	CHARACTERISTICS	a state of the sta					
11	MICROBIOLOGICAL	E. Coli <100 UFC/g					
	CHARACTERISTICS	Coagulase-positive staphylococci < 200 UFC/g					
		Enterobacteriaceae < 10 UFC/g					
	· · · ······	Sulphite-reducing anaerobes < 10 UFC/g Salmonella spn absent in 25 g (n=5 c=0)					
2	all and the	oumonend spp					
N		Listeria Monocytogenes $\leq 100 \text{ UFC/g} \text{ (n=5 c=0)} (A_w \leq 0.92)$					
	AVERAGE NUTRITIONAL	Energy kJ 2667 / kcal 647 Fats g 69					
	VALUES PER 100g	of which saturated fatty Acids g 28					
6	and the state	Carbohydrates g 0,2					
N.	there	of which Sugars g 0,2					
N. III		Protein g 10					
	0	Salt g 3,4					
1	COMPANY PRODUCT	BOX NUMBER OF NO. BOXES/PALLET EAN					
100	CODES FORMAT	DIMENSIONS BOX (pallet height about 1 metre) CODES					

COMPANY CODES	FORMAT	BOX DIMENSIONS	PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
010685	approx. 1/2kg, box-packaged non-crusted, pepper, chili pepper	60x40x20 39x26.5x20	10 5	16 boxes on 4 layers 40 boxes on 5 layers	2664177
013685	approx. 1/2kg, vacuum-packed non-crusted, pepper, chili pepper	60x40x20 39x26.5x20	10 5	16 boxes on 4 layers 40 boxes on 5 layers	2716682
014685	approx. 0.5/1kg. half, vacuum-packed non-crusted, pepper, chili pepper	39x26.5x20	10	40 boxes on 5 layers	2862813
015685	0.300kg cut, vacuum-packed	39x26.5x20	12	40 boxes on 5 layers	2902145
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			- 5				
1	NAME OF PRODUCT	NAZIONALE FLAT PANCETTA					
1	BRAND NAME	BONTA' TOSCANE					
×.	IDENTIFICATION MARK	IT E1N69 CE					
	INGREDIENTS	Pork meat, salt, dextrose, pepper, flavourings, aromatic plants and he Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).					
	STORAGE INSTRUCTIONS AND BEST BEFORE	Cured meat, box-packaged: store in a cool place. BEST BEFORE: 12 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere: stor in a cool place. BEST BEFORE: 4 months from the packaging date.	bre				
101	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.					
1	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).	1				
	ORGANOLEPTIC CHARACTERISTICS	Dark red in colour, compact yet easy-to-cut consistency, aromatic with a intense, appetising smell.	n				
1	MICROBIOLOGICAL CHARACTERISTICS	E. Coli< 100 UFC/g	12)				
	AVERAGE NUTRITIONAL VALUES PER 100g	EnergykJ 2560 / kcal 621Fatsg 54of which saturated fatty Acidsg 22Carbohydratesg $<0,1$ of which Sugarsg $<0,1$ Proteing 14Saltg $3,0$	La				
12 13	COMPANY PRODUCT CODES FORMAT	BOX NUMBER OF NO. BOXES/PALLET EAN PIECES/ rolled height about 1 material CODES					

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
010690	approx. 3/4kg, box-packaged non-crusted, with pepper or chili pepper	60x40x20	4/8	16 boxes on 4 layers	2340306
013690	approx. 3/4kg, vacuum-packed non-crusted, with pepper or chili pepper	60x40x20	8	16 boxes on 4 layers	2405574
014690	approx. 1.5/2kg. half, vacuum-packed non-crusted, with pepper or chili pepper	60x40x20 39x26.5x20	14 6	16 boxes on 4 layers 40 boxes on 5 layers	2507992
015690	Thick slice, approx. 300g	39x26.5x20	12	40 boxes on 5 layers	2391992







-	NAME OF	PRODUCT	NAZ	LIONALE F	LAT PAN	CETTA		
ì	BRAND NA	AME	BON	TA' TOSCAN	E	The second		
ł	IDENTIFIC	CATION MARK	IT E1	N69 CE				
1861 / 1 / 1 / 1 / 1 / 1 / 1 / 1 / 1 / 1 /	INGREDIE	NTS	Antic	Pork meat, salt, dextrose, pepper, flavourings, aromatic plants and herbs. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).				
A PARTY OF	STORAGE BEST BEF	INSTRUCTIONS AND ORE	BEST	Cured meat, box-packaged: store in a cool place. BEST BEFORE: 12 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective				
		an in	atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date.				-	
3	0	d'a	Thickly cut, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 4 months from the packaging date.				tore	
175	LOT CODI	NG	Progressive numbers, starting from 1, from the beginning of the year.				1.1	
	ALLERGE	NS	Does	not contain alle	ergens (Reg.	(EU) 1169/2011 Annex II).	-	
	ORGANOL CHARACT			Dark red in colour, compact yet easy-to-cut consistency, aromatic with an intense, appetising smell.				
MUN	MICROBIOLOGICAL CHARACTERISTICS			E. Coli< 100 UFC/g				
THE THE	AVERAGE NUTRITIONAL VALUES PER 100g			Energy kJ 2560 / kcal 621 Fats g 54				
IN THE A	VALOESTER 100g			of which saturated fatty Acidsg 22Carbohydrates $g < 0,1$ of which Sugars $g < 0,1$ Protein $g 14$				
	2.2.2.4	and the second	Salt			g 3,0	- 5	
10 40 11	COMPANY CODES	PRODUCT FORMAT	<u> </u>	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET EAN (pallet height about 1 metre) CODES	,	
14	010690	approx. 3/4kg, box-package		60x40x20	4/8	16 boxes on 4 layers 234030	6	

Salt g.3,0							
COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES		
010690	approx. 3/4kg, box-packaged non-crusted, with pepper or chili pepper	60x40x20	4/8	16 boxes on 4 layers	2340306		
013690	approx. 3/4kg, vacuum-packed non-crusted, with pepper or chili pepper	60x40x20	8	16 boxes on 4 layers	2405574		
014690	approx. 1.5/2kg. half, vacuum-packed non-crusted, with pepper or chili pepper	60x40x20 39x26.5x20	14 6	16 boxes on 4 layers 40 boxes on 5 layers	2507992		
015690	Thick slice, approx, 300g	39x26.5x20	12	40 boxes on 5 layers	2391992		





1	NAME OF PRODUCT	NAZIONALE FLAT PANCETTA					
	BRAND NAME	BONTA' TOSCANE					
1	IDENTIFICATION MARK	IT E1N69 CE					
1. 1.	INGREDIENTS	Pork meat, salt, dextrose, chili pepper, flavourings, aromatic plants and herbs. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).					
	STORAGE INSTRUCTIONS	Cured meat, box-packaged: store in a cool place.					
	AND BEST BEFORE	BEST BEFORE: 12 months from the production date.					
	1	Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date.					
	1	Thickly cut, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 4 months from the packaging date.					
1	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.					
1	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).					
	ORGANOLEPTIC CHARACTERISTICS	Dark red in colour, compact yet easy-to-cut consistency, aromatic with an intense, appetising smell.					
1 1	MICROBIOLOGICAL CHARACTERISTICS	E. Coli < 100 UFC/g Coagulase-positive staphylococci < 200 UFC/g Enterobacteriaceae < 10 UFC/g					
		Sulphite-reducing anaerobes < 10 UFC/g					
-	and the second	Salmonella spp absent in 25 g (n=5 c=0)					
		Listeria Monocytogenes $\leq 100 \text{ UFC/g} (n=5 \text{ c}=0) (A_w \leq 0.92)$					
-	AVERAGE NUTRITIONAL	Energy kJ 2560 / kcal 621					
-	VALUES PER 100g	Fats g 54					
4		of which saturated fatty Acids g 22					
1		Carbohydrates         g <0,1           of which Sugars         g <0,1					
	10-1-6	Protein g 14					
	· · · ·	Salt g 3,0					
-	COMPANY PRODUCT	BOX NUMBER NO. BOXES/PALLET EAN					

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN
010690	approx. 3/4kg, box-packaged non-crusted, with pepper or chili pepper	60x40x20	4/8	16 boxes on 4 layers	2340306
	approx. 3/4kg, vacuum-packed non-crusted, with pepper or chili pepper	60x40x20	8	16 boxes on 4 layers	2405574
014690	approx. 1.5/2kg. half, vacuum-packed non-crusted, with pepper or chili pepper	60x40x20 39x26.5x20	14 6	16 boxes on 4 layers 40 boxes on 5 layers	2507992
015690	Thick slice, approx. 300g	39x26.5x20	12	40 boxes on 5 layers	2391992







	-					and Man		
Sport and	NAME OF F	PRODUCT	FINOCCHIONA SALAMI PGI					
	BRAND NA	ME	BONTA' TOSCANE					
March M	IDENTIFICA	IDENTIFICATION MARK		IT E1N69 CE				
	INGREDIEN	VTS	ground pepper, d Antioxidants: E	ried garlic. 301 (sodium L	l seeds and flowers (0.3- -ascorbate). itrite), E 252 (potassium			
- Caller		STORAGE INSTRUCTIONS AND BEST BEFORE		-packaged: sto	re in a cool place.	2.7		
J. I			Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 4 months from the packaging date.					
	LOT CODIN	LOT CODING			rom 1, from the beginnin	ng of the year		
21	ALLERGENS ORGANOLEPTIC CHARACTERISTICS		-	a destaura				
· · ·			Does not contain allergens (Reg. (EU) 1169/2011 Annex II). Salami with finely ground lean and fat meat, rendering each slice particularly delicate. Featuring the intense, appetising smell and flavour of fennel seeds and flowers. The colours of the sliced area range from the red of the meat to the pinkish-white colour of the fat. This salami is exclusively made in the region of Tuscany, where the roots of its production stretch far back in time, and in accordance with the					
		MICROBIOLOGICAL CHARACTERISTICS AVERAGE NUTRITIONAL VALUES PER 100g		production specification. E. Coli < 100 UFC/g Coagulase-positive staphylococei < 200 UFC/g Enterobacteriaceae < 10 UFC/g Sulphite-reducing anaerobes < 10 UFC/g Salmonella spn absent in 25 g (n=5 c=0)				
13-2-21				$ \begin{array}{llllllllllllllllllllllllllllllllllll$				
the second	COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES		
- 1. 2 · · · · ·	i lee	the second	60x40x20	BOX 8	16 boxes on 4 layers	and the state of the		
<u>.</u>	010606	approx. 2.5kg, box-packag EDIBLE CASING	ed 39x26.5x20	4	40 boxes on 5 layers	2669219		
bit			39.5x25x11.9	. 1	56 boxes on 7 layers			
- 25		approx. 1.0/1.5kg. half,		20	16 boxes on 4 layers			
and a	013606	vacuum-packed EDIBLE CASING	39x26.5x20 29x25x18	8	40 boxes on 5 layers 12 boxes on 2 layers	2919304		
		approx. 600g, box-packag	60x40x20	25	16 boxes on 4 layers	and a set		
	010607	EDIBLE CASING	29x25x18	12 8	40 boxes on 5 layers 12 boxes on 5 layers	2505076		
- Cart	010608	approx. 10kg, box-packag EDIBLE CASING	ed 60x40x20	1	16 boxes on 4 layers	2768192		
E L	014608	approx. 5kg. half, vacuun packed EDIBLE CASING	n- 60x40x20 39x26.5x20	2 1	16 boxes on 4 layers 40 boxes on 5 layers	2920405		
	014607	Half, vacuum-packed approx. 300g. EDIBLE CASING	39x26.5x20	12/24	40 boxes on 5 layers	2456505		
7	0013606	approx. 1.0/1.5kg. half, n casing, vacuum-packed		20 8	16 boxes on 4 layers 40 boxes on 5 layers	2919304		
	2.	The second				1		





	-					and Man		
Sport and	NAME OF F	PRODUCT	FINOCCHIONA SALAMI PGI					
	BRAND NA	ME	BONTA' TOSCANE					
March M	IDENTIFICA	IDENTIFICATION MARK		IT E1N69 CE				
	INGREDIEN	VTS	ground pepper, d Antioxidants: E	ried garlic. 301 (sodium L	l seeds and flowers (0.3- -ascorbate). itrite), E 252 (potassium			
- Caller		STORAGE INSTRUCTIONS AND BEST BEFORE		-packaged: sto	re in a cool place.	2.7		
J. I			Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 4 months from the packaging date.					
	LOT CODIN	LOT CODING			rom 1, from the beginnin	ng of the year		
21	ALLERGENS ORGANOLEPTIC CHARACTERISTICS		-	a destaura				
· · ·			Does not contain allergens (Reg. (EU) 1169/2011 Annex II). Salami with finely ground lean and fat meat, rendering each slice particularly delicate. Featuring the intense, appetising smell and flavour of fennel seeds and flowers. The colours of the sliced area range from the red of the meat to the pinkish-white colour of the fat. This salami is exclusively made in the region of Tuscany, where the roots of its production stretch far back in time, and in accordance with the					
		MICROBIOLOGICAL CHARACTERISTICS AVERAGE NUTRITIONAL VALUES PER 100g		production specification. E. Coli < 100 UFC/g Coagulase-positive staphylococei < 200 UFC/g Enterobacteriaceae < 10 UFC/g Sulphite-reducing anaerobes < 10 UFC/g Salmonella spn absent in 25 g (n=5 c=0)				
13-2-21				$ \begin{array}{llllllllllllllllllllllllllllllllllll$				
the second	COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES		
- 1. 2 · · · · ·	i lee	the second	60x40x20	BOX 8	16 boxes on 4 layers	and the state of the		
<u>.</u>	010606	approx. 2.5kg, box-packag EDIBLE CASING	ed 39x26.5x20	4	40 boxes on 5 layers	2669219		
bit			39.5x25x11.9	. 1	56 boxes on 7 layers			
- 25		approx. 1.0/1.5kg. half,		20	16 boxes on 4 layers			
and a	013606	vacuum-packed EDIBLE CASING	39x26.5x20 29x25x18	8	40 boxes on 5 layers 12 boxes on 2 layers	2919304		
		approx. 600g, box-packag	60x40x20	25	16 boxes on 4 layers	and a set		
	010607	EDIBLE CASING	29x25x18	12 8	40 boxes on 5 layers 12 boxes on 5 layers	2505076		
- Cart	010608	approx. 10kg, box-packag EDIBLE CASING	ed 60x40x20	1	16 boxes on 4 layers	2768192		
E L	014608	approx. 5kg. half, vacuun packed EDIBLE CASING	n- 60x40x20 39x26.5x20	2 1	16 boxes on 4 layers 40 boxes on 5 layers	2920405		
	014607	Half, vacuum-packed approx. 300g. EDIBLE CASING	39x26.5x20	12/24	40 boxes on 5 layers	2456505		
7	0013606	approx. 1.0/1.5kg. half, n casing, vacuum-packed		20 8	16 boxes on 4 layers 40 boxes on 5 layers	2919304		
	2.	The second				1		





NAME OF PRODUCT	TUSCAN	SALAMI		
BRAND NAME	BONTA' TOSCANE			
IDENTIFICATION MARK	IT E1N69 CE			
INGREDIENTS	Pork, salt, flavourings, dextrose, pep	per, garlic.		
	Antioxidants: E 301 (sodium L-ascor	bate).		
	Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).			
STORAGE	Cured meat, box-packaged: store in a cool place.			
INSTRUCTIONS AND	BEST BEFORE: 12 months from the	The start in the second		
BEST BEFORE	Cured meat, whole, vacuum-packed	A A A A A A A A A A A A A A A A A A A		
and a state of the second	atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date.			
	Thickly cut, vacuum-packed or packa	aged in a protective atmosphere: stor		
	in a cool place.			
and the second	BEST BEFORE: 4 months from the	packaging date.		
LOT CODING	Progressive numbers, starting from 1, from the beginning of the year			
ALLERGENS	Does not contain allergens (Reg. (EU	J) 1169/2011 Annex II).		
ORGANOLEPTIC	Lean salami distinguished by the pre-			
CHARACTERISTICS	mildly garlicky flavour, easily digest			
	Red colour, long-lasting after cutting E. Coli	< 100 UFC/g		
MICROBIOLOGICAL CHARACTERISTICS	Coagulase-positive staphylococci	< 200 UFC/g		
CHARACTERISTICS	Enterobacteriaceae	< 10 UFC/g		
Car Car Car Car	Sulphite-reducing anaerobes	< 10 UFC/g		
and the second	Salmonella spp	absent in 25 g (n=5 c=0)		
· L'én de	Listeria Monocytogenes	$\leq$ 100 UFC/g (n=5 c=0) (A <sub>w</sub> $\leq$ 0,92		
AVERAGE NUTRITIONAL	Energy	kJ 1319 / kcal 317		
VALUES PER 100g	Fats	g 23		
	of which saturated fatty Acids	g 9,0		
	Carbohydrates of which Sugars	g 0,1 g <0,1		
The second	Protein	g 28		
- Contraction and	Salt	g 3,5		

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
- 010615	approx. 2.5kg, box-packaged EDIBLE CASING	60x40x20 39x26.5x20	8 3	16 boxes on 4 layers 40 boxes on 5 layers	2616536
013611	approx. 1.0kg. half, vacuum- packed EDIBLE CASING	60x40x20 39x26.5x20	20 6	16 boxes on 4 layers 40 boxes on 5 layers	2549233
010612	approx. 1.0kg, box-packaged EDIBLE CASING	60x40x20 39x26.5x20	20 6	16 boxes on 4 layers 40 boxes on 5 layers	2667631
014711	approx. 300g. half, vacuum- packed	39x26.5x20	12	40 boxes on 5 layers	2915842
	approx. 0.300kg, box-packaged NON-EDIBLE CASING	40x26x13	10 pcs.	56 boxes on 7 layers	-







NAME OF PRODUCT	TUSCAN	SALAMI		
BRAND NAME	BONTA' TOSCANE			
IDENTIFICATION MARK	IT E1N69 CE			
INGREDIENTS	Pork, salt, flavourings, dextrose, pep	per, garlic.		
	Antioxidants: E 301 (sodium L-ascor	bate).		
	Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).			
STORAGE	Cured meat, box-packaged: store in a cool place.			
INSTRUCTIONS AND	BEST BEFORE: 12 months from the	The start in the second		
BEST BEFORE	Cured meat, whole, vacuum-packed	A A A A A A A A A A A A A A A A A A A		
and a state of the second	atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date.			
	Thickly cut, vacuum-packed or packa	aged in a protective atmosphere: stor		
	in a cool place.			
and the second	BEST BEFORE: 4 months from the	packaging date.		
LOT CODING	Progressive numbers, starting from 1, from the beginning of the year			
ALLERGENS	Does not contain allergens (Reg. (EU	J) 1169/2011 Annex II).		
ORGANOLEPTIC	Lean salami distinguished by the pre-			
CHARACTERISTICS	mildly garlicky flavour, easily digest			
	Red colour, long-lasting after cutting E. Coli	< 100 UFC/g		
MICROBIOLOGICAL CHARACTERISTICS	Coagulase-positive staphylococci	< 200 UFC/g		
CHARACTERISTICS	Enterobacteriaceae	< 10 UFC/g		
Car Car Car Car	Sulphite-reducing anaerobes	< 10 UFC/g		
and the second	Salmonella spp	absent in 25 g (n=5 c=0)		
· L'én de	Listeria Monocytogenes	$\leq$ 100 UFC/g (n=5 c=0) (A <sub>w</sub> $\leq$ 0,92		
AVERAGE NUTRITIONAL	Energy	kJ 1319 / kcal 317		
VALUES PER 100g	Fats	g 23		
	of which saturated fatty Acids	g 9,0		
	Carbohydrates of which Sugars	g 0,1 g <0,1		
The second	Protein	g 28		
- Contraction and	Salt	g 3,5		

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
- 010615	approx. 2.5kg, box-packaged EDIBLE CASING	60x40x20 39x26.5x20	8 3	16 boxes on 4 layers 40 boxes on 5 layers	2616536
013611	approx. 1.0kg. half, vacuum- packed EDIBLE CASING	60x40x20 39x26.5x20	20 6	16 boxes on 4 layers 40 boxes on 5 layers	2549233
010612	approx. 1.0kg, box-packaged EDIBLE CASING	60x40x20 39x26.5x20	20 6	16 boxes on 4 layers 40 boxes on 5 layers	2667631
014711	approx. 300g. half, vacuum- packed	39x26.5x20	12	40 boxes on 5 layers	2915842
	approx. 0.300kg, box-packaged NON-EDIBLE CASING	40x26x13	10 pcs.	56 boxes on 7 layers	-







2							
	1	NAME OF PRODUCT		TOSCA	NETTO SALAMI		
	1	BRAND NAME	BONTA' TO	SCANE			
	5	IDENTIFICATION MARK	IT EIN69 CE				
14 10		INGREDIENTS			se, pepper, garlic.		
1	100		Antioxidants: I				
	-		Preservatives:	E 250 (sodium	nitrite), E 252 (potassiu	m nitrate).	
		STORAGE INSTRUCTIONS AND BEST BEFORE			tore in a cool place. From the production date.		
			Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place.				
1		0			ace. om the packaging date.		
1			and the second se		or packaged in a protecti	ve	
			atmosphere: sto				
-	1		BEST BEFORE: 4 months from the packaging date.				
1	1	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.				
+10	1	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).				
	1	ORGANOLEPTIC	Lean salami distinguished by the presence of lard cubes in the meat				
		CHARACTERISTICS	paste, mildly garlicky flavour, easily digestible. Red colour, long-lasting after cutting.				
	-		E. Coli	ig-lasting after	a state of the sta		
1	2	MICROBIOLOGICAL CHARACTERISTICS	Coagulase-pos	tive staphyloc	< 100 UFC/g occi < 200 UFC/g		
1		CHARACTERISTICS	Enterobacteriad	ceae	< 10 UFC/g		
196	1	The second second	Sulphite-reduct		< 10 UFC/g	0	
			Salmonella spp		absent in 25 g (n=		
-			Listeria Monoc Energy	ytogenes	$\leq$ 100 UFC/g (n=5 kJ 1319 / kcal 317	$C=0)(A_w \le 0.92)$	
		AVERAGE NUTRITIONAL	Fats	C S	g 23	The second second	
		VALUES PER 100g	of which satura	ted fatty Acid		the second second	
-	1		Carbohydrates		g 0,1		
E.	100	5	of which Sugar	Ś	g <0,1		
il K		ar interest	Protein Salt		g 28 g 3,5		
20	- E			MUM (DED OF	80,0		
1		COMPANY CODES FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES	
1.0.1	100	010613 approx. 450g, box-packaged	60x40x20	40	16 boxes on 4 layers	2686134	
		EDIBLE CASING	39x26.5x20	12/20	40 boxes on 5 layers	2000134	
-	10	the - I have a series of the	a part	and the states	0		







-							
	NAME OF PRODUCT	HOME-STYLE SALAMI					
	BRAND NAME	BONTA' TOSCANE					
	IDENTIFICATION MARK	IT EIN69 CE					
14	INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic.					
		Antioxidants: E 301 (sodium L-ascorbate).					
-		Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).					
	STORAGE INSTRUCTIONS	Cured meat, box-packaged: store in a cool place.					
Ĕ.	AND BEST BEFORE	BEST BEFORE: 12 months from the production date.					
	A States	Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place.					
2	e la	BEST BEFORE: 6 months from the packaging date.					
7	and the set	Thickly cut, vacuum-packed or packaged in a protective atmosphere:					
3		store in a cool place.					
-		BEST BEFORE: 4 months from the packaging date.					
	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.					
	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).					
	ORGANOLEPTIC CHARACTERISTICS	Lean salami with a strong taste, mildly garlicky, easily digestible. Red colour, long-lasting after cutting.					
-	MICROBIOLOGICAL	E. Coli <100 UFC/g					
N.C.	CHARACTERISTICS	Coagulase-positive staphylococci < 200 UFC/g Enterobacteriaceae < 10 UFC/g					
-		Enterobacteriaceae < 10 UFC/g Sulphite-reducing anaerobes < 10 UFC/g					
La l	and the second second	Salmonella spp absent in 25 g (n=5 c=0)					
1	the states -	Listeria Monocytogenes $\leq 100 \text{ UFC/g} (n=5 \text{ c}=0) (A_w \leq 0.92)$					
-	AVERAGE NUTRITIONAL	Energy kJ 1415 / kcal 340					
	VALUES PER 100g	Fats g 24 of which saturated fatty Acids g 10					
	or F-	Carbohydrates g 1,0					
-		of which Sugars $g < 0,1$					
-	Seal and a seal of the seal of	Protein g 31 Salt g 4.3					
11		5 T, J					
	COMPANY CODES PRODUCT FORMAT	BOX DIMENSIONS         NUMBER OF PIECES/ BOX         NO. BOXES/PALLET         EAN           CODES         EXAMPLE         EAN         CODES         EXAMPLE         EAN					
2	approx. 0.600kg, box-pack	aged 60x40x20 30 16 boxes on 4 layers					
1.0	010624 approx. 0.000kg, 00x-pack EDIBLE CASING	2940094					
1							





	NAME OF PRODUCT	CURED	CAPOCOLI	LO	in the second	
	BRAND NAME	BONTA'	TOSCANE			
	IDENTIFICATION MARK	IT E1N69	CE			
A REAL OF A	INGREDIENTS	Antioxida	t, salt, dextrose nt: E 301 (sodi ves: E 250 (sod	ium L-ascorb		:).
	STORAGE INSTRUCTIONS AND BEST BEFORE	BEST BE Cured me store in a BEST BE	Cured meat, box-packaged: store in a cool place. BEST BEFORE: 12 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date. Fhickly cut, vacuum-packed or packaged in a protective atmosphere: store in a cool place.			
		BEST BE	EST BEFORE: 4 months from the packaging date.			
3	LOT CODING	Progressiv	rogressive numbers, starting from 1, from the beginning of the year.			
4	ALLERGENS		Does not contain allergens (Reg. (EU) 1169/2011 Annex II).			
	ORGANOLEPTIC CHARACTERISTICS	Fraditional cured meat with a strong, peppery taste and mild garlic flavour. The lean part is bright red in colour, while the fat is pearly white.				
NOT THE SHOW	Enter Sulpi		e-positive stapl teriaceae educing anaero a spp	i ma -	< 100 UFC/g < 200 UFC/g < 10 UFC/g < 10 UFC/g absent in 25 g (n=5 c	=0)
	Not the second	Listeria M	Ionocytogenes		$\leq$ 100 UFC/g (n=5 c=	=0) (A <sub>w</sub> ≤0,92)
Fran W	AVERAGE NUTRITIONAL VALUES PER 100g	Energy Fats of which s	saturated fatty	Acids	kJ 1502 / kcal 362 g 31 g 13	
The second second		Carbohyd of which S Protein Salt	rates	- Can	g 1,0 g < 0,1 g 29 g 3,5	
We have be	COMPANY PRODUCT CODES FORMAT		BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
1 and	010652 Whole, approx. 1/2kg netting NON-EDIBLE C	CASING	60x40x20 39x26.5x20	14 5	16 boxes on 4 layers 40 boxes on 5 layers	2710166
NAL AND	014652 approx. 0.500/11 vacuum-pac NON-EDIBLE (	ked	60x40x20 39x26.5x20	30 15	16 boxes on 4 layers 40 boxes on 5 layers	2492544



approx. 0.500/lkg. half, vacuum-packed NON-EDIBLE CASING Thick slice, approx. 300g, vacuum-packed NON-EDIBLE CASING 39x26.5x20 40 boxes on 5 layers



	NAME OF PRO	DUCT	VE	NISON SALAN	II			
1	BRAND NAME	3	BO	NTA' TOSCANE	3			
	IDENTIFICATI	ON MARK		IT E1N69 CE				
Non Carlo	INGREDIENTS			ioxidants: E 301	(sodium L-asco	ngs, dextrose, pepper, ga orbate). ), E 252 (potassium nitu		
····	STORAGE INSTRUCTIONS AND BEST BEFORE			Cured meat, box-packaged: store in a cool place. BEST BEFORE: 12 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place.				
8 1281 C				BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere: store in a cool-place. BEST BEFORE: 4 months from the packaging date.				
	LOT CODING		Progressive numbers, starting from 1, from the beginning of the year.					
	ALLERGENS			Does not contain allergens (Reg. (EU) 1169/2011 Annex II).				
	ORGANOLEPTIC			Dark red in colour, compact yet easy-to-cut consistency, aromatic with an intense, appetising smell.				
2. 40.01	CHARACTERISTICS MICROBIOLOGICAL CHARACTERISTICS		E. Coli < 100 UFC/g Coagulase-positive staphylococci < 200 UFC/g					
-	The second		Enterobacteriaceae < 10 UFC/g Sulphite-reducing anaerobes < 10 UFC/g					
THAN .	and the second second	- Sisana	Salmonella spp absent in 25 g (n=5 c=0)					
		190000	Listeria Monocytogenes $\leq 100 \text{ UFC/g} (n=5 \text{ c}=0) (A_w \leq 0.92)$					
	AVERAGE NU		Energy kJ 1493 / kcal 359 Fats 927					
100	VALUES PER	100g	of which saturated fatty Acids g14					
		0. F-		bohydrates which Sugars		g 0,8 g < 0,1	in ser it	
-				tein		g 28		
100		and the second s	Salt		2	g 4,8	· M	
the second	COMPANY	PRODUCT		BOX	NUMBER OF	NO. BOXES/PALLET	EAN	
	CODES	FORMAT	-	DIMENSIONS	PIECES/ BOX	(pallet height about 1 metre)	CODES	
	110729	approx. 450g, box-packag EDIBLE CASING	ged	60x40x20 39x26.5x20	40 20	16 boxes on 4 layers 40 boxes on 5 layers	2387929	
4.0.1	113729	approx. 450g, vacuum-pac EDIBLE CASING	ked	60x40x20 39x26.5x20	40 20	16 boxes on 4 layers 40 boxes on 5 layers	2382171	



CASING 39x26.5x20 40 boxes on 5 layers



V. S.	NAME OF PRODUCT	1	SA	LAMI WI	TH WILD BOAR	2
	BRAND NAME	BON	TA' TOSCAN	Е		And the second
	IDENTIFICATION MARK	ITE	N69 CE	1		
A CANADA	INGREDIENTS	Antic	xidants: E 301	(sodium L-as	flavourings, dextrose, per corbate). te), E 252 (potassium niti	
2	STORAGE INSTRUCTIONS AND BEST BEFORE	BES Curea atmo BES Thick in a c	Cured meat, box-packaged: store in a cool place. BEST BEFORE: 12 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 4 months from the packaging date.			
175	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.				
10	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).				
C. U.S.	ORGANOLEPTIC CHARACTERISTICS		Strong, traditional taste, lightly spiced. Intense, appetising smell. Red colour, long-lasting after cutting.			
The second second	MICROBIOLOGICAL CHARACTERISTICS	Coag Enter Sulpl Salm	E. Coli< 100 UFC/g			
FHAL W	AVERAGE NUTRITIONAL VALUES PER 100g		nich saturated f	atty Acids	kJ 1520 / kcal 366 g 28 g 11	
The art of			ohydrates lich Sugars in		g 0,5 g 0,5 g 28 g 4,8	
L'I E	COMPANY CODES FORM		BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
the p	110722 approx. 0.450kg, EDIBLE C		60x40x20	40	16 boxes on 4 layers	2540848
ENV KE	113722 approx. 0.450kg. EDIBLE C	d	39x26.5x20	20	40 boxes on 5 layers	2675714
- North	114722 approx. 0.250kg. packa EDIBLE C	d	39x26.5x20	12/20	40 boxes on 5 layers	2783972







1	NAME OF PRODUCT	CURED PORK LOIN					
	BRAND NAME	BONTA' TOSCANE					
2	IDENTIFICATION MARK	IT E1N69 CE					
	INGREDIENTS	Pork meat, salt, dextrose, spices and flavourings.					
100		Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).					
ALL NO	STORAGE INSTRUCTIONS	Cured meat, box-packaged: store in a cool place.					
	AND BEST BEFORE	BEST BEFORE: 12 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective					
-	All and a second	atmosphere: store in a cool place.					
		BEST BEFORE: 6 months from the packaging date.					
11	0	Thickly cut, vacuum-packed or packaged in a protective atmosphere: store in a cool place.					
1	and the second s	BEST BEFORE: 4 months from the packaging date.					
1	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.					
	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).					
	ORGANOLEPTIC	Traditional lean salami with a strong taste, mildly garlicky and peppery, easily digestible. Bright red colour, long-lasting after cutting.					
	CHARACTERISTICS						
	MICROBIOLOGICAL	E. Coli <100 UFC/g					
	CHARACTERISTICS	Coagulase-positive staphylococci < 200 UFC/g					
3.40	· · ·	Enterobacteriaceae < 10 UFC/g Sulphite-reducing anaerobes < 10 UFC/g					
1	(11) and the second	Salmonella spp absent in 25 g (n=5 c=0)					
THE TH		Listeria Monocytogenes $\leq 100$ UFC/g (n=5 c=0) ( $A_w \leq 0.92$ )					
N. M.	AVERAGE NUTRITIONAL	Energy kJ 1135 / kcal 271. Fats g 12					
	VALUES PER 100g	of which saturated fatty Acids g 6,0					
-		Carbohydrates $g < 0,1$ of which Sugars $g < 0,1$					
		Protein g 41					
-		Salt g 5,7					
111	COMPANY PRODUCT	BOX NUMBER NO. BOXES/PALLET EAN					
N. NO	CODES FORMAT	DIMENSIONS OF PIECES/ BOX (pallet height about 1 metre) CODES					
10 1	010673 approx. 3kg, whole, box-pack						
No.	013673 approx. 1.5kg. half, vacuum-p						
	NON-EDIBLE CASING	G 39x26.5x20 6 40 boxes on 5 layers					
1.10	015674 approx. 0.400kg, vacuum-pa						
1	NON-EDIBLE CASING	G         39x26.5x20         12         40 boxes on 5 layers         2100010					



1	- • ·					
1	NAME OF PRODUCT	CURED LARDO WITH HERBS				
ž	BRAND NAME	BONTA' TOSCANE	-			
	IDENTIFICATION MARK	IT E1N69 CE				
1	INGREDIENTS	Pork lard, salt, spices, aromatic plants	and herbs.			
	STORAGE INSTRUCTIONS AND BEST BEFORE	Cured meat, box-packaged: store in a cool place. BEST BEFORE: 12 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere in a cool place. BEST BEFORE: 4 months from the packaging date. Progressive numbers, starting from 1, from the beginning of the yea				
11 11	LOT CODING					
	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).				
- de	ORGANOLEPTIC CHARACTERISTICS	Pinkish-white in colour, with a compare Intense smell with rich notes thanks to				
112	MICROBIOLOGICAL CHARACTERISTICS	E. Coli Coagulase-positive staphylococci Enterobacteriaceae Sulphite-reducing anaerobes Salmonella spp Listeria Monocytogenes				
	AVERAGE NUTRITIONAL VALUES PER 100g	Energy Fats of which saturated fatty Acids Carbohydrates of which Sugars Protein Salt	kJ 3510 / kcal 853 g 94 g 26 g 0,2 g <0,1 g 2,0 g 1,0			

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
013680	approx. 2/3kg, vacuum-packed	60x40x20 39x26.5x20	6 3	16 boxes on 4 layers 40 boxes on 5 layers	2558604
014680	approx. 1.0kg, vacuum-packed	60x40x20 39x26.5x20	12 6	16 boxes on 4 layers 40 boxes on 5 layers	2987068
015680	0.300kg cut, vacuum-packed	39x26.5x20	12	40 boxes on 5 layers	2894948







	- • .		interior and the second					
	NAME OF PRODUCT	CURED SAUSAGE WITH WILD BOAR						
	BRAND NAME	BONTA' TOSCANE IT E1N69 CE						
	IDENTIFICATION MARK							
A CARLER	INGREDIENTS	Pork, wild boar meat (10%), salt, flavourings, dextrose, pepper, garlic. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).						
and	STORAGE INSTRUCTIONS AND BEST BEFORE	Cured meat, box-packaged: store in a cool place. BEST BEFORE: 2 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 8 months from the packaging date.						
1	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.						
100	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).						
- A	ORGANOLEPTIC CHARACTERISTICS	Strong, traditional taste, lightly spiced. Intense, appetising smell. Red colour, long-lasting after cutting.						
	MICROBIOLOGICAL CHARACTERISTICS	E. Coli Coagulase-positive staphylococci Enterobacteriaceae Sulphite-reducing anaerobes Salmonella spp Listeria Monocytogenes	<pre>&lt; 100 UFC/g &lt; 200 UFC/g &lt; 10 UFC/g &lt; 10 UFC/g absent in 25 g (n=5 c=0) &lt; 100 UFC/g (n=5 c=0) (A<sub>w</sub> &lt; 0.92)</pre>					
COXO:	AVERAGE NUTRITIONAL	Energy	$\leq 100 \text{ GPC/g} (n=5 \text{ C}=0) (A_{W} \leq 0.92)$ kJ 1520 / kcal 366					
THE THE	VALUES PER 100g	Fats of which saturated fatty Acids	g 28 g 11					
	-	Carbohydrates of which Sugars	g 0,5 g 0,5					
1		Protein	g 0,5 g 2					
1716	to the second	Salt	g 4,8					

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
113724	approx. 2kg, packaged in a protective atmosphere <b>EDIBLE CASING</b>	60x40x20 39x26.5x20	7 3	16 boxes on 4 layers 40 boxes on 5 layers	2480897
- 113723	approx. 0.300kg, vacuum-packed EDIBLE CASING	60x40x20 39x26.5x20	40 12	16 boxes on 4 layers 40 boxes on 5 layers	2719082





1	NAME OF PRODUCT	SPICY CURED SAUSAGE
×.	BRAND NAME	BONTA' TOSCANE
	IDENTIFICATION MARK	IT E1N69 CE
1	INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, chili pepper. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).
	STORAGE INSTRUCTIONS AND BEST BEFORE	Cured meat, box-packaged: store in a cool place. BEST BEFORE: 2 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 8 months from the packaging date.
1000	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.
1	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).
1	ORGANOLEPTIC CHARACTERISTICS	Strong, traditional taste, slightly spicy and aromatic. Intense, appetising smell. Red colour, long-lasting after cutting.
11	MICROBIOLOGICAL CHARACTERISTICS	E. Coli< 100 UFC/g
	AVERAGE NUTRITIONAL VALUES PER 100g	EnergykJ 1720 / kcal 415Fatsg 33of which saturated fatty Acidsg 15Carbohydratesg 1,2of which Sugarsg 0,8Proteing 27Saltg 4,2
187	PRODUCT	NUMBER OF NO POVESTILLET FAN

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
011702	approx. 1.7kg, packaged in a protective atmosphere <b>EDIBLE CASING</b>	60x40x20 39x26.5x20	7 3	16 boxes on 4 layers 40 boxes on 5 layers	2975394
013703	approx. 0.300kg, vacuum-packed EDIBLE CASING	60x40x20 39x26.5x20	40 12	16 boxes on 4 layers 40 boxes on 5 layers	2966147



	NAME OF PRODUCT	"BOCCONCINO" SIENESE-STYLE SAUSAGE
	BRAND NAME	BONTA' TOSCANE
14 10	IDENTIFICATION MARK	IT E1N69 CE
	INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).
0	STORAGE INSTRUCTIONS AND BEST BEFORE	Cured meat, box-packaged: store in a cool place. BEST BEFORE: 2 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: store in a cool place. BEST BEFORE: 8 months from the packaging date.
	LOT CODING	Progressive numbers, starting from 1, from the beginning of the year.
	ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II).
1	ORGANOLEPTIC CHARACTERISTICS	Strong, traditional taste, lightly spiced. Intense, appetising smell. Red colour, long-lasting after cutting.
10	MICROBIOLOGICAL	E. Coli <100 UFC/g
	CHARACTERISTICS	Coagulase-positive staphylococci < 200 UFC/g
		Enterobacteriaceae <10 UFC/g Sulphite-reducing anaerobes <10 UFC/g
21	· · · · · ·	Salmonella spp absent in 25 g (n=5 c=0)
NUL N	2100-	Listeria Monocytogenes $\leq 100 \text{ UFC/g} (n=5 \text{ c}=0) (A_w \leq 0.92)$
	AVERAGE NUTRITIONAL	Energy kJ 1711 / kcal 412
1tt	VALUES PER 100g	Fats g 33
	The second	of which saturated fatty Acids g 12
		Carbohydrates g 1,8 of which Sugars g 0,5
		Protein g 27
	30-	Salt g 3,9
-	0 F_	
	COMPANY PRODUC CODES FORMA	
146	010760 approx. 1.7kg, pac protective atma EDIBLE CA	osphere $39x^{26} 5x^{20}$ 3 40 boxes on 5 layers 2636812
Sur B	013705 approx. 0.30 vacuum-pao EDIBLE CA	cked 39x26 5x20 40 16 boxes on 5 layers 2888468



					the second	
	NAME OF PRODUCT	1	1	SPICY VEN	NTRICINA SALAMI	NO TRACE
	BRAND NAME	BONTA' TO	SCAN	IE C		and the second
	IDENTIFICATION MARK	IT E1N69 CI	E			
The second second	INGREDIENTS	Antioxidants	E 30	ngs, dextrose, pa 1 (sodium L-asco 0 (sodium nitrite		te).
·/ · · ·	STORAGE INSTRUCTIONS AND BEST BEFORE	BEST BEFO Cured meat, store in a coo BEST BEFO Thickly cut, cool place.	RE: 12 whole, 1 place RE: 6 vacuur	vacuum-packed e. months from the n-packed or pack	a cool place. he production date. l or packaged in a protect e packaging date. kaged in a protective atm e packaging date.	2
6. 1	LOT CODING	Progressive r	umber	rs, starting from	1, from the beginning of	the year.
	ALLERGENS	Does not con	tain al	lergens (Reg. (E	EU) 1169/2011 Annex II).	
10.01	ORGANOLEPTIC CHARACTERISTICS			aste, lightly spic sting after cuttin	ed and flavoured. Intense	e, appetising smell.
NN:- T	MICROBIOLOGICAL CHARACTERISTICS	E. Coli Coagulase-po Enterobacter Sulphite-redu	aceae		< 100 UFC/g < 200 UFC/g < 10 UFC/g < 10 UFC/g	
	Charles Prove	Salmonella s			absent in 25 g	(n=5 c=0)
-	and the second s	Listeria Mon		genes	$\leq$ 100 UFC/g (	$n=5 c=0) (A_w \le 0.92)$
Harris -	AVERAGE NUTRITIONAL	Energy			kJ 1365 / kcal 3	329
WI TY	VALUES PER 100g	Fats of which satu Carbohydrate	s	fatty Acids	g 26 g 10 g 1,3	
ALL R. V. IV		of which Sug Protein Salt	ars		g 0,5 g 21 g 3,3	
Carley 1	COMPANY CODES PRODUCT FORMAT	BOX DIMENS		NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
10	010632 approx. 2.5kg, boy packaged	60x40x	20	8	16 boxes on 4 layers	2450511
-	010052	39x26.5	x20	3	40 boxes on 5 layers	2450511

39x26.5x20

60x40x20

39x26.5x20

EDIBLE CASING approx. 1.0/1.5kg. half, vacuum-packed EDIBLE CASING

014632

20

6

40 boxes on 5 layers

16 boxes on 4 layers

40 boxes on 5 layers

2867705





NAME OF PRODUCT	SPICY SALAMELLA SAUSA	GE
BRAND NAME	BONTA' TOSCANE	
IDENTIFICATION MARK	IT E1N69 CE	
INGREDIENTS	Pork, salt, flavourings, dextrose, pa	
	Antioxidants: E 301 (sodium L-asco Preservatives: E 250 (sodium nitrite	
STORAGE INSTRUCTIONS AND BEST BEFORE	Cured meat, box-packaged: store in BEST BEFORE: 12 months from the	
AND DEST BEFORE	Cured meat, whole, vacuum-packed	
N.	atmosphere: store in a cool place.	
Lange Res 31	BEST BEFORE: 6 months from the	e packaging date. kaged in a protective atmosphere: store
1 Participation and the second	in a cool place.	kaged in a protective atmosphere. store
	BEST BEFORE: 4 months from the	e packaging date.
LOT CODING	Progressive numbers, starting from	1, from the beginning of the year.
ALLERGENS	Does not contain allergens (Reg. (E	U) 1169/2011 Annex II).
ORGANOLEPTIC CHARACTERISTICS	Strong, traditional taste, lightly spic smell. Red colour, long-lasting after	ed and flavoured. Intense, appetising r cutting.
MICROBIOLOGICAL	E. Coli	< 100 UFC/g
CHARACTERISTICS	Coagulase-positive staphylococci	< 200 UFC/g
	Enterobacteriaceae Sulphite-reducing anaerobes	< 10 UFC/g < 10 UFC/g
1 August	Salmonella spp	absent in 25 g (n=5 c=0)
all and	Listeria Monocytogenes	$\leq$ 100 UFC/g (n=5 c=0) (A <sub>w</sub> $\leq$ 0,92)
AVERAGE NUTRITIONAL	Energy	kJ 1720 / kcal 415
VALUES PER 100g	Fats of which saturated fatty Acids	g 33 g 15
A STREET	Carbohydrates	g 1,2
	of which Sugars	g 0,8
	Protein Salt	g 27 g 4,2
		g 4,2
COMPANY PRODUCT	BOX NUMBER OF	NO. BOXES/PALLET EAN

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN • CODES
013725	approx. 400g, vacuum-packed "stick" NON-EDIBLE CASING	39x26.5x20	20	40 boxes on 5 layers	2427289
013726	approx. 800g, vacuum-packed double "stick" NON-EDIBLE CASING	39x26.5x20	12	40 boxes on 5 layers	2406416
013727	approx. 1200g, vacuum-packed triple "stick" NON-EDIBLE CASING	39x26.5x20	8	40 boxes on 5 layers -	2773071



NAME OF	PRODUCT	1	1	POR	CHETTA JOINT	
BRAND N	AME	5	BONTA'	TOSCANE		and the second
IDENTIFI	CATION MARK	/	IT EIN6	9 CE		
INGREDI	ENTS	1	Pork, salt	t, pepper, garlic, f	ennel flowers.	
	E INSTRUCTION T BEFORE	IS	BEST BI Half proc	EFORE: 15 days f luct, vacuum-pacl	baper: store between 0° a from the production date ked: store between 0° an from the packaging date.	ad 4°C.
LOT COD	ING		Progressi year.	ive numbers, start	ing from 1, from the beg	ginning of the
ALLERGE	ENS		Does not	contain allergens	(Reg. (EU) 1169/2011 .	Annex II).
ORGANO CHARAC	LEPTIC FERISTICS			pork joint, spiced spy outer layer.	l and flavoured, cooked	slowly in the
	OLOGICAL TERISTICS	1 . · ·	Sulphite- Salmonel	reducing anaerob	<pre>&lt; 10 UFC/g lococci &lt; 10 UFC/g es &lt; 10 UFC/g absent in 25 g absent in 25 g</pre>	
AVERAGI VALUES	E NUTRITIONA PER 100g		Carbohy	saturated fatty Ac	kJ 1179 / kcal 2 g 19,6 cids g 7,4 g 1,7 g <0,1 g 25 g 3,2	83
COMPANY CODES	PRODUCT FORMAT		BOX	NUMBER OF PIECES/ BOX	NO. BOXES/PALLET (pallet height about 1 metre)	EAN CODES
020510	approx. 10/12kg, in paper	60x	40x20		16 boxes on 4 layers 40 boxes on 5 layers	2463296
024510	approx. 5/6kg. half, vacuum-packed		40x20 26.5x20	2 1	16 boxes on 4 layers 40 boxes on 5 layers	2815647
1 24.5				1 100	Contraction of the second	

approx. 5/6kg. half, in paper

024515

39x26.5x20

40 boxes on 5 layers

2642116





×.			
	NAME OF PRODUCT	FRESH PO	RK SAUSAGE
	BRAND NAME	BONTA' TOSCANE	
	IDENTIFICATION MARK	IT E1N69 CE	
	INGREDIENTS	Pork, salt, flavourings, dextrose, pep Antioxidant: E 300 ascorbic acid. Acidity regulators: E 262 sodium ac	oper, garlic, plant fibres and extracts. etate – E 331 sodium citrate.
	STORAGE INSTRUCTIONS AND BEST BEFORE	Store at temperatures between 0° an BEST BEFORE: 8 days from the pr	
	LOT CODING	Progressive numbers, starting from	1, from the beginning of the year.
	ALLERGENS	Does not contain allergens (Reg. (E	U) 1169/2011 Annex II).
1	ORGANOLEPTIC CHARACTERISTICS	Traditional lean salami with a strong	g taste, mildly garlicky.
	MICROBIOLOGICAL CHARACTERISTICS	Total bacterial load Coagulase-positive staphylococci Sulphite-reducing anaerobes E. Coli Salmonella spp Lysteria Monocytogenes Energy	$\begin{array}{rrrr} CFU/g & <1 \ x \ 10^6 \\ CFU/g & <200 \\ CFU/g & <100 \\ CFU/g & m=500 \ M=5000 \ (n=5, \ c=2) \\ in \ 10g & absent \ (n=5 \ c=0) \\ in \ 25g & absent \ (n=5 \ c=0) \\ kl \ 852 \ / \ kcal \ 205 \end{array}$
	VALUES PER 100g	Fats of which saturated fatty Acids Carbohydrates of which Sugars Protein Salt	g 15 g 6,0 g 0,4 g 0,4 g 16 g 2,6
	0		

COMPANY CODES	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/ BOX	<b>NO. BOXES/PALLET</b> (pallet height about 1 metre)	EAN CODES
000001	As strings in bags and in boxes EDIBLE CASING	and the second			2480897







NAME OF PRODUCT <b>ŞALAMI WITH TRUFFLE</b> BRAND NAME       BONTA' TOSCANE         IDENTIFICATION MARK       IT E1N69 CE         INGREDIENTS       Pork, salt, flavourings, black summer truffle (0.6%), dextrose, pepper. Antioxidants: E 301 (sodium L-ascorbate), Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).         STORAGE INSTRUCTIONS AND BEST BEFORE       Cured meat, box-packaged: store in a cool place. BEST BEFORE: 10 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosphere: sto a cool place. BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere: sto a cool place. BEST BEFORE: 10 months from the packaging date.         LOT CODING       Progressive numbers, starting from 1, from the beginning of the year.         ALLERGENS       Does not contain allergens (Reg. (EU) 1169/2011 Annex II).         ORGANOLEPTIC CHARACTERISTICS       Traditional lean salami with a strong taste, enhanced by the unmistakeab aroma and flavour of the black summer truffle. Red colour, long-lasting after cutting.         MICROBIOLOGICAL CHARACTERISTICS       E. Coli       < 100 UFC/g         MICROBIOLOGICAL CHARACTERISTICS       E. Coli       < 100 UFC/g         Sulphite-reducing anaerobes       < 100 UFC/g       Sulphite-reducing anaerobes         Sulphite-reducing anaerobes       < 100 UFC/g       Salon 125 g (n=5 c=0)         Listeria Monocytogenes       < 100 UFC/g (n=5 c=0)
IDENTIFICATION MARK       IT E1N69 CE         INGREDIENTS       Pork, salt, flavourings, black summer truffle (0.6%), dextrose, pepper. Antioxidants: E 301 (sodium L-ascorbate), Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).         STORAGE INSTRUCTIONS AND BEST BEFORE       Cured meat, box-packaged: store in a cool place. BEST BEFORE         STORAGE INSTRUCTIONS AND BEST BEFORE       Cured meat, whole, vacuum-packed or packaged in a protective atmosph store in a cool place. BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere: sto a cool place. BEST BEFORE: 4 months from the packaging date.         LOT CODING       Progressive numbers, starting from 1, from the beginning of the year.         ALLERGENS       Does not contain allergens (Reg. (EU) 1169/2011 Annex II).         ORGANOLEPTIC CHARACTERISTICS       Traditional lean salami with a strong taste, enhanced by the unmistakeab aroma and flavour of the black summer truffle. Red colour, long-lasting after cutting.         MICROBIOLOGICAL CHARACTERISTICS       E. Coli       < 100 UFC/g Coagulase-positive staphylococei       < 200 UFC/g Sulphite-reducing anaerobes       < 100 UFC/g Sulphite-reducing anaerobes       < 10 UFC/g Sulphite-reducing anaerobes       < 10 UFC/g
InterfaceInterfaceINGREDIENTSPork, salt, flavourings, black summer truffle (0.6%), dextrose, pepper. Antioxidants: E 301 (sodium L-ascorbate), Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).STORAGE INSTRUCTIONS AND BEST BEFORECured meat, box-packaged: store in a cool place. BEST BEFORE: 10 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosph store in a cool place. BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere: sto a cool place. BEST BEFORE: 4 months from the packaging date.LOT CODINGProgressive numbers, starting from 1, from the beginning of the year.ALLERGENSDoes not contain allergens (Reg. (EU) 1169/2011 Annex II).ORGANOLEPTIC CHARACTERISTICSTraditional lean salami with a strong taste, enhanced by the unmistakeab aroma and flavour of the black summer truffle. Red colour, long-lasting after cutting.MICROBIOLOGICAL CHARACTERISTICSE. Coli Sulphite-reducing anaerobesMICROBIOLOGICAL CHARACTERISTICSE. Coli Sulphite-reducing anaerobesStoreSalmonella spp absent in 25 g (n=5 c=0)
Antioxidants: E 301 (sodium L-ascorbate), Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).         STORAGE INSTRUCTIONS AND BEST BEFORE       Cured meat, box-packaged: store in a cool place. BEST BEFORE: 10 months from the production date. Cured meat, whole, vacuum-packed or packaged in a protective atmosph store in a cool place. BEST BEFORE: 6 months from the packaging date. Thickly cut, vacuum-packed or packaged in a protective atmosphere: sto a cool place. BEST BEFORE: 4 months from the packaging date.         LOT CODING       Progressive numbers, starting from 1, from the beginning of the year.         ALLERGENS       Does not contain allergens (Reg. (EU) 1169/2011 Annex II).         ORGANOLEPTIC CHARACTERISTICS       Traditional lean salami with a strong taste, enhanced by the unmistakeab aroma and flavour of the black summer truffle. Red colour, long-lasting after cutting.         MICROBIOLOGICAL CHARACTERISTICS       E. Coli       < 100 UFC/g Coagulase-positive staphylococei       < 200 UFC/g Sulphite-reducing anaerobes       < 100 UFC/g Sulphite-reducing anaerobes       < 100 UFC/g
AND BEST BEFORE       BEST BEFORE: 10 months from the production date.         Cured meat, whole, vacuum-packed or packaged in a protective atmosph store in a cool place.       BEST BEFORE: 6 months from the packaging date.         Thickly cut, vacuum-packed or packaged in a protective atmosphere: sto a cool place.       BEST BEFORE: 4 months from the packaging date.         LOT CODING       Progressive numbers, starting from 1, from the beginning of the year.         ALLERGENS       Does not contain allergens (Reg. (EU) 1169/2011 Annex II).         ORGANOLEPTIC       Traditional lean salami with a strong taste, enhanced by the unmistakeab aroma and flavour of the black summer truffle.         Red colour, long-lasting after cutting.       E. Coli       < 100 UFC/g         MICROBIOLOGICAL       E. Coli       < 100 UFC/g         CharAACTERISTICS       Sulphite-reducing anaerobes       < 10 UFC/g         Sulphite-reducing anaerobes       < 10 UFC/g       Sulphite-reducing anaerobes
store in a cool place.       BEST BEFORE: 6 months from the packaging date.         Thickly cut, vacuum-packed or packaged in a protective atmosphere: sto a cool place.       BEST BEFORE: 4 months from the packaging date.         LOT CODING       Progressive numbers, starting from 1, from the beginning of the year.         ALLERGENS       Does not contain allergens (Reg. (EU) 1169/2011 Annex II).         ORGANOLEPTIC       Traditional lean salami with a strong taste, enhanced by the unmistakeab aroma and flavour of the black summer truffle.         Red colour, long-lasting after cutting.       E. Coli       < 100 UFC/g         MICROBIOLOGICAL       E. Coli       < 100 UFC/g         CharAACTERISTICS       Sulphite-reducing anaerobes       < 10 UFC/g         Sulphite-reducing anaerobes       < 10 UFC/g       Sulphite-reducing anaerobes         Sulphite reducing anaerobes       < 10 UFC/g       Sulphite-sc=0)
LOT CODING       Progressive numbers, starting from 1, from the beginning of the year.         ALLERGENS       Does not contain allergens (Reg. (EU) 1169/2011 Annex II).         ORGANOLEPTIC       Traditional lean salami with a strong taste, enhanced by the unmistakeab aroma and flavour of the black summer truffle.         Red colour, long-lasting after cutting.       E. Coli       < 100 UFC/g
ORGANOLEPTIC CHARACTERISTICS       Traditional lean salami with a strong taste, enhanced by the unmistakeab aroma and flavour of the black summer ruffle. Red colour, long-lasting after cutting.         MICROBIOLOGICAL CHARACTERISTICS       E. Coli       < 100 UFC/g Coagulase-positive staphylococei         MICROBIOLOGICAL CHARACTERISTICS       E. Coli       < 100 UFC/g Coagulase-positive staphylococei         Sulphite-reducing anaerobes       < 10 UFC/g salmonella spp       absent in 25 g (n=5 c=0)
CHARACTERISTICS       Traditional real stating with a strong taste, eliminated by the uninstateab aroma and flavour of the black summer truffle.         Red colour, long-lasting after cutting.       E. Coli         MICROBIOLOGICAL       E. Coli       < 100 UFC/g         CharAcTERISTICS       Coagulase-positive staphylococei       < 200 UFC/g         Enterobacteriaceae       < 10 UFC/g         Sulphite-reducing anaerobes       < 10 UFC/g         Salmonella spp       absent in 25 g (n=5 c=0)
MICROBIOLOGICAL       Coagulase-positive staphylococei       < 200 UFC/g         CHARACTERISTICS       Enterobacteriaceae       < 10 UFC/g         Sulphite-reducing anaerobes       < 10 UFC/g         Salmonella spp       absent in 25 g (n=5 c=0)
Salmonella spp absent in 25 g (n=5 c=0)
AVERAGE NUTRITIONAL     Energy     kJ 1517 / kcal 366       VALUES PER 100g     Fats     g 30       of which saturated fatty Acids     g 13
Carbohydratesg 0,4of which Sugarsg 0,2Proteing 24Saltg 4,8
COMPANY CODES         PRODUCT FORMAT         BOX DIMENSIONS         NUMBER OF PIECES/ BOX         NO. BOXES/PALLET         EAN (pallet height about 1 metre)
010619         approx. 0.450kg, box-packaged EDIBLE CASING         60x40x20 39x26.5x20         30         16 boxes on 4 layers 40 boxes on 5 layers         249702









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