

Cannelli[®]
NORCINERIA

TRADITIONS
and
Tastes



Cannelli[®]
N O R C I N E R I A



Cannelli
NORCINERIA

BONE-IN
PROSCIUTTO
DI NORCIA
PGI



BONE-IN PROSCIUTTO DI NORCIA PGI



NAME OF PRODUCT	Bone-in Prosciutto di Norcia PGI
PRODUCT DESCRIPTION	Bone-in raw cured PGI prosciutto. (Protected Geographical Indication, Reg. (EC) 1065/97, certified by an authorised Inspection Body from the Italian Ministry of Agricultural, Food and Forestry Policies).
INGREDIENTS	Pork leg, salt, pepper.
ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II)
MATURATION	12 months minimum
WEIGHT	From 8.5kg +
LABELLING METHODS	The fresh prosciutto is fire-branded with the following information: identification mark, production date expressed as week of the year/month/year. This date also constitutes and represents the production batch number. The cured prosciutto is fire-branded with the following information: the logo of the Prosciutto di Norcia PGI Consortium. In the whole box-packaged product, the following is provided: - a collar-type commercial label bearing: The Prosciutto di Norcia PGI Consortium logo, the ministerial logo for PGI and the relevant EC regulation, the company name of the producer or retailer, the site of the production plant, the identification mark, the ingredients, instructions for storage and consumption.
INDICATIONS FOR CONSUMPTION	The surface of the product is protected with pork fat mixed with rice flour, salt and pepper. It is recommended that you remove the thin layer protecting the surface before use
BEST BEFORE	Best when eaten within 12 months of the date of entering the market
STORAGE INSTRUCTIONS	Store in a cool, dry place at a temperature of no greater than +16° C.
INTERNAL CODE	110612
EAN CODE	736770
PACKAGING	Whole, box-packaged
PACKAGING	box containing 2 pcs
BOX DIMENSIONS	575 x 380 x200mm
BOXES PER LAYER	4
LAYERS PER PALLET	6
TOTAL PALLET HEIGHT	135cm including the platform
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190cm including the platforms)
TRANSPORT	In refrigerated vehicles, in accordance with applicable legislation
ORGANOLEPTIC CHARACTERISTICS	appearance when cut: the meat is bright red in colour and lean, with little intra- or extra-muscular fat. Aroma and taste: Norcian recipes and experience give rise to a delightfully savoury prosciutto, with a rich and refined scent.
MICROBIOLOGICAL CHARACTERISTICS	β -glucuronidase-positive E. coli <1x10 ² CFU/g Sulphite-reducing anaerobes < 1 x 10 ² CFU/g Coagulase-positive staphylococci <1 x 10 ² CFU/g Listeria Monocytogenes ≤ 100 CFU/g (n=5 c=0) (A _w ≤0.92) Salmonella spp. absent in 25 g, (n=5 c=0) Micro-organisms at 30°C <5x10 ⁵ CFU/g
AVERAGE NUTRITIONAL VALUES PER 100g	Energy kJ 1136-kcal 270 Fats g 18 of which saturates g 4g Carbohydrates g 0.1 of which sugars g 0.1 Protein g 27 Salt g 6.5

Cannelli
NORCINERIA

PROSCIUTTO
ANTICA DELIZIA



PROSCIUTTO ANTICA DELIZIA



NAME OF PRODUCT	ANTICA DELIZIA	
PRODUCT DESCRIPTION	Bone-in, cured ham of EU origin, with pepper crust.	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II)	
MATURATION	7 months minimum	
WEIGHT	from 6.5kg to 8kg	
LABELLING METHODS	<p>The fresh leg is fire-branded with the following information: production date (day/month/year), identification mark of the production plant, batch number.</p> <p>In the whole box-packaged product, the following is provided:</p> <ul style="list-style-type: none"> - a commercial label bearing: the company name of the producer or distributor, the site of the production plant and/or its identification mark, the ingredients, instructions for storage and consumption. - a metallic seal bearing: the site and identification mark of the production plant, the list of ingredients, the best-before date. 	
INDICATIONS FOR CONSUMPTION	The surface of the product is protected with pork fat mixed with rice flour, salt and/or pepper. It is recommended that you remove the thin layer protecting the surface before use.	
BEST BEFORE	Best when eaten within 12 months of the date of entering the market	
STORAGE INSTRUCTIONS	Store in a cool, dry place at a temperature of no greater than +16° C.	
INTERNAL CODE	1106826	
EAN CODE	208541	
PACKAGING	Whole, box-packaged	
PACKAGING	box containing 4 pcs	
BOX DIMENSIONS	580 x 380 x 320mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	145cm including the platform	
MAXIMUM STACKABILITY	6 layers (207cm including the platform)	
TRANSPORT	In refrigerated vehicles, in accordance with applicable legislation	
ORGANOLEPTIC CHARACTERISTICS	Appearance when cut: bright red, with an outer layer of white fat; Delicate aroma, with a delightfully savoury taste. Distinguished by the aftertaste of natural flavourings and spices that bring delicate, balanced notes to the prosciutto.	
MICROBIOLOGICAL CHARACTERISTICS	<ul style="list-style-type: none"> β-glucuronidase-positive E. coli Sulphite-reducing anaerobes Coagulase-positive staphylococci Listeria Monocytogenes Salmonella spp. Micro-organisms at 30°C 	<ul style="list-style-type: none"> <1x10² CFU/g < 1 x 10² CFU/g <1 x 10² CFU/g ≤ 100 CFU/g (n=5 c=0) (A_w ≤0.92) absent in 25 g, (n=5 c=0) <5x10⁵ CFU/g
AVERAGE NUTRITIONAL values per 100g of product	<ul style="list-style-type: none"> Energy Fats of which saturates Carbohydrates of which sugars Protein Salt 	<ul style="list-style-type: none"> kJ 879-kcal 210 g 6.3 g 0.9 g 1.2 g 0 g 37.2 g 6.04

Cannelli
NORCINERIA

CURED PORK LEG
GUSTO ANTICO



CURED PORK LEG GUSTO ANTICO



NAME OF PRODUCT	GUSTO ANTICO	
PRODUCT DESCRIPTION	Pork leg from EU origin, de-boned, cured and crusted with pepper or coated with smear	
INGREDIENTS	Pork leg, salt, pepper, garlic.	
ALLERGENS	Does not contain allergens (Reg. (EU) 1169/2011 Annex II)	
MATURATION	5 months minimum	
WEIGHT	from 6.5kg to 7.5kg	
LABELLING METHODS	<p>The fresh leg is fire-branded with the following information: production date (day/month/year), identification mark of the production plant, batch number.</p> <p>In the whole box-packaged product, the following is provided:</p> <ul style="list-style-type: none"> - a commercial label bearing: <ul style="list-style-type: none"> the company name of the producer or distributor, the site of the production plant and/or its identification mark, the ingredients, instructions for storage and consumption. - a metallic seal bearing: the site and identification mark of the production plant, the list of ingredients, the best-before date. 	
INDICATIONS FOR CONSUMPTION	The surface of the product is protected with pork fat mixed with rice flour, salt and pepper. It is recommended that you remove the thin layer protecting the surface before use	
BEST BEFORE	Best when eaten within 12 months of the date of entering the market	
STORAGE INSTRUCTIONS	Store in a cool, dry place at a temperature of no greater than +16° C.	
INTERNAL CODE	1106822	
EAN CODE	208534	
PACKAGING	Whole, box-packaged	
PACKAGING	Box containing 2 pcs	
BOX DIMENSIONS	575 x 350 x 200mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	95cm including the platform	
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms: 190cm including the platforms	
TRANSPORT	In refrigerated vehicles, in accordance with applicable legislation	
ORGANOLEPTIC CHARACTERISTICS	<p>Appearance when cut: bright red, with an outer layer of white fat.</p> <p>Delicate aroma, with a delightfully savoury taste. Distinguished by the aftertaste of natural flavourings and spices that bring delicate, balanced notes to the prosciutto.</p>	
MICROBIOLOGICAL CHARACTERISTICS	<ul style="list-style-type: none"> β-glucuronidase-positive E. coli Sulphite-reducing anaerobes Coagulase-positive staphylococci Listeria Monocytogenes Salmonella spp. Micro-organisms at 30°C 	<ul style="list-style-type: none"> <1x10² CFU/g < 1 x 10² CFU/g <1 x 10² CFU/g ≤ 100 CFU/g (n=5 c=0) (A_w ≤0.92) absent in 25 g, (n=5 c=0) <5x10⁵ CFU/g
AVERAGE NUTRITIONAL VALUES PER 100g	<ul style="list-style-type: none"> Energy Fats of which saturates Carbohydrates of which sugars Protein Salt 	<ul style="list-style-type: none"> kJ 982-kcal 236 g 13 g 3.1 g 0.3 g 0.1 g 30 g 5.4

Cannelli
NORCINERIA

CURED PORK LEG
CINQUE CERRI



CURED PORK LEG CINQUE CERRI



NAME OF PRODUCT	“CINQUE CERRI” cured pork leg	
PRODUCT DESCRIPTION	Pork leg from EU origin, de-boned, squared, cured and crusted with pepper.	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
MATURATION	5 months minimum	
WEIGHT	from 6kg to 7.5kg	
LABELLING METHODS	The fresh leg is fire-branded with the following information: production date (day/month/year), identification mark of the production plant, batch number. In the whole box-packaged product, the following is provided: - a commercial label bearing: the company name of the producer or distributor, the site of the production plant and/or its identification mark, the ingredients, instructions for storage and consumption. - a metallic seal bearing: the site and identification mark of the production plant, the list of ingredients, the best-before date.	
INDICATIONS FOR CONSUMPTION	The surface of the product is protected with pork fat mixed with rice flour, salt and pepper. It is recommended that you remove the thin layer protecting the surface before use	
BEST BEFORE	Best when eaten within 12 months of the date of entering the market	
STORAGE INSTRUCTIONS	Store in a cool, dry place at a temperature of no greater than +16° C.	
INTERNAL CODE	1101031	
EAN CODE	2208545	
PACKAGING	Whole, box-packaged	
PACKAGING	Box containing 2 pcs	
BOX DIMENSIONS	575 x 350 x 200mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	95cm including the platform	
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms: 190cm including the platforms	
TRANSPORT	In refrigerated vehicles, in accordance with applicable legislation	
ORGANOLEPTIC CHARACTERISTICS	Appearance when cut: bright red, with an outer layer of white fat. Delicate aroma, with a delightfully savoury taste. Distinguished by the garlicky aftertaste.	
MICROBIOLOGICAL CHARACTERISTICS	β-glucuronidase-positive E. coli	<1x10 ³ CFU/g
	Sulphite-reducing anaerobes	< 1 x 10 ² CFU/g
	Coagulase-positive staphylococci	<1 x 10 ² CFU/g
	Listeria Monocytogenes	≤ 100 CFU/g (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	absent in 25 g, (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g
AVERAGE NUTRITIONAL VALUES PER 100g	Energy	kJ 982-kcal 236
	Fats	g 13
	of which saturates	g 3.1
	Carbohydrates	g 0.3
	of which sugars	g 0.1
	Protein	g 30
	Salt	g 5.5

Cannelli
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CURED
GUANCIALE
SQUARE

Cannelli
NORCINERIA
GUANCIALE
Stagionato
SENZA DERIVATI DEL LATTE
SENZA GLUTINE



CURED GUANCIALE SQUARE



NAME OF PRODUCT	CURED GUANCIALE	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, dextrose, spices and flavourings. Antioxidant: 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, dry place. BEST BEFORE: 12 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$ BEST BEFORE: 4 months from the date of packaging.	
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 cured mean with a strong taste, lightly seasoned. The fat is pearly pink in colour.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli	< 100 CFU/g
	Coagulase-positive staphylococci	< 200 CFU/g
	Enterobacteriaceae	< 10 CFU/g
	Sulphite-reducing anaerobes	< 10 CFU/g
	Salmonella spp	absent in 25g (n=5, c=0)
	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)
AVERAGE NUTRITIONAL VALUES PER 100g	Energy	kJ 2667/kcal 647
	Fats	g 69
	of which saturated fatty Acids	g 28
	Carbohydrates	g 0.2
	of which Sugars	g 0.2
	Protein	g 10
	Salt	g 3.4

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
111212	approx. 1.200 kg, box-packaged	569x374x200 420x310x210	14 7	16 30	2423937
112125	Thickly cut 0,600 kg vacuum-packed	394x250x125	8	54	2492011

Cannelli
NORCINERIA

CURED
GUANCIALE



Cannelli
NORCINERIA

GUANCIALE
Stagionato

SENZA DERIVATI DEL LATTE
SENZA GLUTINE

Prodotto e confezionato nello stabilimento di Via della Libertà, 50 Piacenza (PC)

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CURED STAGIONATO



NAME OF PRODUCT	CURED GUANCIALE	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, dextrose, spices and flavourings. Antioxidant: 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, dry place. BEST BEFORE: 12 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$ BEST BEFORE: 4 months from the date of packaging.	
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 cured mean with a strong taste, lightly seasoned. The fat is pearly pink in colour.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli	< 100 CFU/g
	Coagulase-positive staphylococci	< 200 CFU/g
	Enterobacteriaceae	< 10 CFU/g
	Sulphite-reducing anaerobes	< 10 CFU/g
	Salmonella spp	absent in 25g (n=5, c=0)
	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)
AVERAGE NUTRITIONAL VALUES PER 100g	Energy	kJ 2667/kcal 647
	Fats	g 69
	of which saturated fatty Acids	g 28
	Carbohydrates	g 0.2
	of which Sugars	g 0.2
	Protein	g 10
	Salt	g 3.4

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
111212	approx. 1.200 kg, box-packaged	569X374X200 420x310x210	14 7	16 30	2423937
112125	Thickly cut 0,600 kg vacuum-packed	394x250x125	8	54	2492011

Cannelli
NORCINERIA

CURED
CAPOCOLLO



CURED CAPOCOLLO



NAME OF PRODUCT	CURED CAPOCOLLO	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, dextrose, spices and flavourings. Antioxidant: 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, dry place. BEST BEFORE: 12 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$ BEST BEFORE: 4 months from the date of packaging.	
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 Umbrian 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.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli < 100 CFU/g Coagulase-positive staphylococci < 200 CFU/g Enterobacteriaceae < 10 CFU/g Sulphite-reducing anaerobes < 10 CFU/g Salmonella spp absent in 25g (n=5, c=0) Listeria Monocytogenes ≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)	
AVERAGE NUTRITIONAL VALUES PER 100g	Energy kJ 1502/kcal 362 Fats g 31 of which saturated fatty Acids g 13 Carbohydrates g 1.0 of which Sugars g <0.1 Protein g 29 Salt g 3.5	

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1008229	WHOLE,	569X374X200	16	16	774130
	BOX-PACKAGED	420X310X215	8	30	
	NON-EDIBLE CASING	394X250X125	2	54	

Cannelli
NORCINERIA

CURED FLAT
PANCETTA



CURED FLAT PANCETTA



NAME OF PRODUCT	CURED FLAT PANCETTA	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, dextrose, spices and flavourings. Antioxidant: 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, dry place. BEST BEFORE: 12 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature ≤ 10°C. BEST BEFORE: 4 months from the date of packaging.	
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 salami with a strong taste, mildly garlicky, distinguished by the presence of pepper or chili pepper on the surface, imbuing the product with its unmistakable scent and flavour.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli	< 100 CFU/g
	Coagulase-positive staphylococci	< 200 CFU/g
	Enterobacteriaceae	< 10 CFU/g
	Sulphite-reducing anaerobes	< 10 CFU/g
	Salmonella spp	absent in 25g (n=5, c=0)
	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) (A _w ≤ 0.92)
AVERAGE NUTRITIONAL VALUES PER 100g	Energy	kJ 2560/kcal 621
	Fats	g 54
	of which saturated fatty Acids	g 22
	Carbohydrates	g < 0.1
	of which sugars	g < 0.1
	Protein	g 14
	Salt	g 3.0

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
111152	approx 2.500kg BOX-PACKAGED	569X374X200 420X310X210	8 4	16 30	2774190
1111524	approx 1.200kg half, vacuum-packed	569X374X200 420X310X210	16 8	16 30	206980
1111522	approx 0.600kg thick cut, vacuum-packed	569X374X200 420X310X210	30 15	16 30	2813058

Cannelli
NORCINERIA

PERUGIAN
SALAMI



PERUGIAN SALAMI



NAME OF PRODUCT	PERUGIAN SALAMI	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. 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, dry place. BEST BEFORE: 10 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature ≤ 10°C. BEST BEFORE: 4 months from the date of packaging.	
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 Umbrian salami with a strong taste, mildly garlicky, easily digestible. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli < 100 CFU/g Coagulase-positive staphylococci < 200 CFU/g Enterobacteriaceae < 10 CFU/g Sulphite-reducing anaerobes < 10 CFU/g Salmonella spp absent in 25g (n=5, c=0) Listeria Monocytogenes ≤ 100 CFU/g (n=5, c=0) (Aw ≤0.92)	
AVERAGE NUTRITIONAL VALUES PER 100g	Energy kJ 1655/kcal 398 Fats g 29 of which saturated fatty Acids g 12 Carbohydrates g 0.5 of which Sugars g <0.1 Protein g 35 Salt g 4.0	

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114062	approx. 0.700kg,	569X374X200	40	16	206780
	BOX-PACKAGED	420X310X210	20	30	
	EDIBLE CASING	394X250X125	8	54	
1140621	Half, vacuum-packed at approx. 350/400g EDIBLE CASING	394x250x125	14/16	54	2620559

Cannelli
NORCINERIA

LONG CORALLINA
SALAMI



LONG CORALLINA SALAMI



NAME OF PRODUCT	CORALLINA SALAMI	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. 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, dry place. BEST BEFORE: 10 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$. BEST BEFORE: 4 months from the date of packaging.	
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 distinguished by finely diced lard, which gives the salami its typical sweetness. Delicate, spiced aroma. Bright red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli	< 100 CFU/g
	Coagulase-positive staphylococci	< 200 CFU/g
	Enterobacteriaceae	< 10 CFU/g
	Sulphite-reducing anaerobes	< 10 CFU/g
	Salmonella spp	absent in 25g (n=5, c=0)
	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)
AVERAGE NUTRITIONAL VALUES PER 100g	Energy	kJ 1519/ kcal 366
	Fats	g 28
	of which saturated fatty Acids	g 11
	Carbohydrates	g 0.2
	of which Sugars	g <0.1
	Protein	g 29
	Salt	g 5.0

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1140323	approx. 1 kg, BOX-PACKAGED EDIBLE CASING	569X374X200	20	16	951021
1140328	approx. 0.5 kg, half vacuum-packed EDIBLE CASING	394x250x125	8	54	2777039
1140322	approx. 6 kg BOX-PACKAGED EDIBLE CASING	180x15x12	2	16	2939971

Cannelli
NORCINERIA

HOME-STYLE
SALAMI



HOME-STYLE SALAMI



NAME OF PRODUCT	HOME-STYLE SALAMI
BRAND NAME	CANNELLI NORCINERIA
IDENTIFICATION MARK	IT 766 M CE
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. 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, dry place. BEST BEFORE: 10 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$ BEST BEFORE: 4 months from the date of packaging.
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 Umbrian salami with a strong taste, mildly garlicky, easily digestible. Red colour, long-lasting after cutting
MICROBIOLOGICAL CHARACTERISTICS	E. Coli < 100 CFU/g Coagulase-positive staphylococci < 200 CFU/g Enterobacteriaceae < 10 CFU/g Sulphite-reducing anaerobes < 10 CFU/g Salmonella spp absent in 25g (n=5, c=0) Listeria Monocytogenes ≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)
AVERAGE NUTRITIONAL VALUES PER 100g	Energy kJ 1415/kcal 340 Fats g 24 of which saturated fatty Acids g 10 Carbohydrates g 1.0 of which Sugars g <0.1 Protein g 31 Salt g 4.3

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1141321	approx. 0.700kg,	569X374X200	40	16	2398961
	BOX-PACKAGED	420X310X210	20	30	
	EDIBLE CASING	394X250X125	8	54	

Cannelli
NORCINERIA

NURSINO
SALAMI



NURSINO SALAMI



NAME OF PRODUCT	NURSINO SALAMI
BRAND NAME	CANNELLI NORCINERIA
IDENTIFICATION MARK	IT 766 M CE
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. 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, dry place. BEST BEFORE: 10 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$. BEST BEFORE: 4 months from the date of packaging.
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 Umbrian salami with a strong taste, mildly garlicky, easily digestible. Red colour, long-lasting after cutting.
MICROBIOLOGICAL CHARACTERISTICS	E. Coli < 100 CFU/g Coagulase-positive staphylococci < 200 CFU/g Enterobacteriaceae < 10 CFU/g Sulphite-reducing anaerobes < 10 CFU/g Salmonella spp absent in 25g (n=5, c=0) Listeria Monocytogenes ≤ 100 CFU/g (n=5, c=0) (Aw ≤ 0.92)
AVERAGE NUTRITIONAL VALUES PER 100g	Energy kJ 1754/kcal 423 Fats g 35 of which saturated fatty Acids g 14 Carbohydrates g 1.7 of which Sugars g <0.1 Protein g 26 Salt g 4.0

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114232	approx. 0.5kg, box-packaged	569X374X200	40	16	206790
	EDIBLE CASING	420X310X210	16	30	
		394X250X125	8	54	

Cannelli[®]
NORCINERIA

NOSTRANO
SALAMI



Cannelli
NORCINERIA

NOSTRANO SALAMI



NAME OF PRODUCT	NOSTRANO SALAMI	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. 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, dry place. BEST BEFORE: 10 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$ BEST BEFORE: 4 months from the date of packaging.	
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 Umbrian salami with a strong taste, mildly flavoured, seasoned with garlic and pepper. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli < 100 CFU/g Coagulase-positive staphylococci < 200 CFU/g Enterobacteriaceae < 10 CFU/g Sulphite-reducing anaerobes < 10 CFU/g Salmonella spp absent in 25g (n=5, c=0) Listeria Monocytogenes ≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)	
AVERAGE NUTRITIONAL VALUES PER 100g	Energy kJ 1415/kcal 340 Fats g 24 of which saturated fatty Acids g 10 Carbohydrates g 1.0 of which Sugars g <0.1 Protein g 31 Salt g 4.3	

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1140623	approx. 0.700kg.	569X374X200	40	16	2631665
	BOX-PACKAGED	420X310X210	20	30	
	EDIBLE CASING	394X250X125	8	54	
1140628	approx. 2.000kg.	569X374X200	10	16	209850
	BOX-PACKAGED	420X310X210	6	30	

Cannelli
NORCINERIA

ROMAN
PRESSATA



ROMAN PRESSATA



NAME OF PRODUCT	ROMAN PRESSATA															
BRAND NAME	CANNELLI NORCINERIA															
IDENTIFICATION MARK	IT 766 M CE															
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. Antioxidant: 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, dry place. BEST BEFORE: 10 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature ≤ 10°C BEST BEFORE: 4 months from the date of packaging.															
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	Typical salami with a mild taste, distinguished by the inclusion of diced lard. Red colour, long-lasting after cutting.															
MICROBIOLOGICAL CHARACTERISTICS	<table border="0"> <tr> <td>E. Coli</td> <td>< 100 CFU/g</td> </tr> <tr> <td>Coagulase-positive staphylococci</td> <td>< 200 CFU/g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>< 10 CFU/g</td> </tr> <tr> <td>Sulphite-reducing anaerobes</td> <td>< 10 CFU/g</td> </tr> <tr> <td>Salmonella spp</td> <td>absent in 25g (n=5, c=0)</td> </tr> <tr> <td>Listeria Monocytogenes</td> <td>≤ 100 CFU/g (n=5, c=0) (A_w ≤ 0.92)</td> </tr> </table>		E. Coli	< 100 CFU/g	Coagulase-positive staphylococci	< 200 CFU/g	Enterobacteriaceae	< 10 CFU/g	Sulphite-reducing anaerobes	< 10 CFU/g	Salmonella spp	absent in 25g (n=5, c=0)	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) (A _w ≤ 0.92)		
E. Coli	< 100 CFU/g															
Coagulase-positive staphylococci	< 200 CFU/g															
Enterobacteriaceae	< 10 CFU/g															
Sulphite-reducing anaerobes	< 10 CFU/g															
Salmonella spp	absent in 25g (n=5, c=0)															
Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) (A _w ≤ 0.92)															
AVERAGE NUTRITIONAL VALUES PER 100g	<table border="0"> <tr> <td>Energy</td> <td>kJ 1681/kcal 406</td> </tr> <tr> <td>Fats</td> <td>g 34</td> </tr> <tr> <td>of which saturated fatty Acids</td> <td>g 14</td> </tr> <tr> <td>Carbohydrates</td> <td>g 5</td> </tr> <tr> <td>of which Sugars</td> <td>g <0.1</td> </tr> <tr> <td>Protein</td> <td>g 20</td> </tr> <tr> <td>Salt</td> <td>g 3.7</td> </tr> </table>		Energy	kJ 1681/kcal 406	Fats	g 34	of which saturated fatty Acids	g 14	Carbohydrates	g 5	of which Sugars	g <0.1	Protein	g 20	Salt	g 3.7
Energy	kJ 1681/kcal 406															
Fats	g 34															
of which saturated fatty Acids	g 14															
Carbohydrates	g 5															
of which Sugars	g <0.1															
Protein	g 20															
Salt	g 3.7															

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114092	approx. 1.800kg, BOX-PACKAGED NON-EDIBLE CASING	569X374X200 420X310X210	12 7	16 30	2730737
1140923	approx. 0.900kg, half, vacuum-packed NON-EDIBLE CASING	569X374X200 420X310X210	24 14	16 30	206870

Cannelli
NORCINERIA

FABRIANO
SALAMI



FABRIANO SALAMI



NAME OF PRODUCT	FABRIANO SALAMI	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. Antioxidant: 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, dry place. BEST BEFORE: 10 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$ BEST BEFORE: 4 months from the date of packaging.	
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 distinguished by the addition of diced lard, with a strong, mildly garlicky taste, easily digestible. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli	< 100 CFU/g
	Coagulase-positive staphylococci	< 200 CFU/g
	Enterobacteriaceae	< 10 CFU/g
	Sulphite-reducing anaerobes	< 10 CFU/g
	Salmonella spp	absent in 25g (n=5, c=0)
	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)
AVERAGE NUTRITIONAL VALUES PER 100g	Energy	kJ 1759/kcal 425
	Fats	g 36
	of which saturated fatty Acids	g 26
	Carbohydrates	g 0.3
	of which Sugars	g <0.1
	Protein	g 25
	Salt	g 3.8

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114012	approx 0.700kg	569X374X200	40	16	206820
	BOX-PACKAGED	420X310X210	20	30	
	EDIBLE CASING	394X250X125	8	54	

Cannelli
NORCINERIA

TUSCAN
SALAMI



TUSCAN SALAMI



NAME OF PRODUCT	TUSCAN SALAMI	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. Antioxidant: 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, dry place. BEST BEFORE: 12 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$. BEST BEFORE: 4 months from the date of packaging.	
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 distinguished by the presence of lard cubes in the meat paste, mildly garlicky flavour, easily digestible. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli	< 100 CFU/g
	Coagulase-positive staphylococci	< 200 CFU/g
	Enterobacteriaceae	< 10 CFU/g
	Sulphite-reducing anaerobes	< 10 CFU/g
	Salmonella spp	absent in 25g (n=5, c=0)
	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)
AVERAGE NUTRITIONAL VALUES PER 100g	Energy	kJ 1407/kcal 339
	Fats	g 27
	of which saturated fatty Acids	g 11
	Carbohydrates	g 0.2
	of which Sugars	g <0.1
	Protein	g 27
	Salt	g 3.7

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114022	approx. 1.2kg.	569X374X200	20	16	812917
	BOX-PACKAGED	420X310X210	14	30	
	EDIBLE CASING	394X250X125	6	54	
1140222	approx. 2.5kg. half,	569X374X200	20	16	2979436
	vacuum-packed	420X310X210	12	30	
	EDIBLE CASING	394X250X125	4	54	
1140225	approx. 2.5kg.	569X374X200	10	16	2920973
	BOX-PACKAGED	420X310X210	6	30	
	EDIBLE CASING				
1140226	approx. 0.700kg.	569X374X200	40	16	206900
	BOX-PACKAGED	420X310X210	20	30	
	EDIBLE CASING	394X250X125	8	54	

Cannelli
NORCINERIA

MILANESE
SALAMI



MILANESE SALAMI



NAME OF PRODUCT	MILANESE SALAMI	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. 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, dry place. BEST BEFORE: 12 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$ BEST BEFORE: 4 months from the date of packaging.	
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 salami with a strong taste, mildly garlicky, easily digestible. With clear and distinct lean and fatty parts. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli	< 100 CFU/g
	Coagulase-positive staphylococci	< 200 CFU/g
	Enterobacteriaceae	< 10 CFU/g
	Sulphite-reducing anaerobes	< 10 CFU/g
	Salmonella spp	absent in 25g (n=5, c=0)
	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)
AVERAGE NUTRITIONAL VALUES PER 100g	Energy	kJ 1718/kcal 414
	Fats	g 35
	of which saturated fatty Acids	g 15
	Carbohydrates	g 0.9
	of which Sugars	g <0.1
	Protein	g 24
	Salt	g 4.0

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114112	BOX-PACKAGED approx 2.5kg NON-EDIBLE CASING	569X374X200	8	16	2406111
1141125	approx. 1.250kg. half, vacuum-packed NON-EDIBLE CASING	569X374X200 420X310X210	16 8	16 30	206810

Cannelli
NORCINERIA

CURED
SAUSAGE



CURED SAUSAGE



NAME OF PRODUCT	CURED SAUSAGE	
BRAND NAME	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork, salt, flavourings, dextrose, pepper, garlic. 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, dry place. BEST BEFORE: 2 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 8 months from the date of packaging.	
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 in a small size, with a strong taste, mildly garlicky and spiced, easily digestible. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. Coli < 100 CFU/g Coagulase-positive staphylococci < 200 CFU/g Enterobacteriaceae < 10 CFU/g Sulphite-reducing anaerobes < 10 CFU/g Salmonella spp absent in 25g (n=5, c=0) Listeria Monocytogenes ≤ 100 CFU/g (n=5, c=0) (Aw ≤0.92)	
AVERAGE NUTRITIONAL VALUES PER 100g	Energy kJ 1594/kcal 383 Fats g 29 of which saturated fatty Acids g 12 Carbohydrates g 1.5 of which Sugars g 1.0 Protein g 30 Salt g 3.9	

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1140823	2kg, MAP EDIBLE CASING	569X374X200	6	16	206920
1140830	0.500kg, F.W. MAP EDIBLE CASING	394X250X125	8	54	8004138000088

Cannelli
NORCINERIA

CURED
SAUSAGE WITH
WILD BOAR



Cannelli
NORCINERIA

CURED SAUSAGE WITH WILD BOAR



NAME OF PRODUCT	CURED SAUSAGE WITH WILD BOAR															
BRAND NAME	CANNELLI NORCINERIA															
IDENTIFICATION MARK	IT 766 M CE															
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).															
STORAGE INSTRUCTIONS AND BEST BEFORE	Cured meat, box-packaged: store in a cool, dry place. BEST BEFORE: 2 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 8 months from the date of packaging.															
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	Typical lean salami, with a strong flavour provided by the wild boar meat. Mildly spiced. Red colour, long-lasting after cutting.															
MICROBIOLOGICAL CHARACTERISTICS	<table border="0"> <tr> <td>E. Coli</td> <td>< 100 CFU/g</td> </tr> <tr> <td>Coagulase-positive staphylococci</td> <td>< 200 CFU/g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>< 10 CFU/g</td> </tr> <tr> <td>Sulphite-reducing anaerobes</td> <td>< 10 CFU/g</td> </tr> <tr> <td>Salmonella spp</td> <td>absent in 25g (n=5, c=0)</td> </tr> <tr> <td>Listeria Monocytogenes</td> <td>≤ 100 CFU/g (n=5, c=0) (A_w ≤ 0.92)</td> </tr> </table>		E. Coli	< 100 CFU/g	Coagulase-positive staphylococci	< 200 CFU/g	Enterobacteriaceae	< 10 CFU/g	Sulphite-reducing anaerobes	< 10 CFU/g	Salmonella spp	absent in 25g (n=5, c=0)	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) (A _w ≤ 0.92)		
E. Coli	< 100 CFU/g															
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Sulphite-reducing anaerobes	< 10 CFU/g															
Salmonella spp	absent in 25g (n=5, c=0)															
Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) (A _w ≤ 0.92)															
AVERAGE NUTRITIONAL VALUES PER 100g	<table border="0"> <tr> <td>Energy</td> <td>kJ 1647/kcal 397</td> </tr> <tr> <td>Fats</td> <td>g 33</td> </tr> <tr> <td>of which saturated fatty Acids</td> <td>g 13</td> </tr> <tr> <td>Carbohydrates</td> <td>g 1.6</td> </tr> <tr> <td>of which Sugars</td> <td>g 0.4</td> </tr> <tr> <td>Protein</td> <td>g 24</td> </tr> <tr> <td>Salt</td> <td>g 3.7</td> </tr> </table>		Energy	kJ 1647/kcal 397	Fats	g 33	of which saturated fatty Acids	g 13	Carbohydrates	g 1.6	of which Sugars	g 0.4	Protein	g 24	Salt	g 3.7
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Protein	g 24															
Salt	g 3.7															

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
11408210	approx. 1kg, MAP EDIBLE CASING	569X374X200 420X310X215	12 8	16 30	2386869
1140826	2kg, MAP EDIBLE CASING	569X374X200	6	16	2410585
1140827	4 vacuum-packed pieces EDIBLE CASING	420X310X215 394X250X125	50 25	30 54	206930

Cannelli
NORCINERIA

SALAMI WITH
WILD BOAR



SALAMI WITH WILD BOAR



NAME OF PRODUCT	SALAMI WITH WILD BOAR															
BRAND NAME	CANNELLI NORCINERIA															
IDENTIFICATION MARK	IT 766 M CE															
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).															
STORAGE INSTRUCTIONS AND BEST BEFORE	Cured meat, box-packaged: store in a cool, dry place. BEST BEFORE: 10 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. BEST BEFORE: 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$ BEST BEFORE: 4 months from the date of packaging.															
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, strong taste, hint of garlic flavour, taste enhanced by the wild boar meat. Intense red colour, long-lasting after cutting.															
MICROBIOLOGICAL CHARACTERISTICS	<table border="0"> <tr> <td>E. Coli</td> <td>< 100 CFU/g</td> </tr> <tr> <td>Coagulase-positive staphylococci</td> <td>< 200 CFU/g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>< 10 CFU/g</td> </tr> <tr> <td>Sulphite-reducing anaerobes</td> <td>< 10 CFU/g</td> </tr> <tr> <td>Salmonella spp</td> <td>absent in 25g (n=5, c=0)</td> </tr> <tr> <td>Listeria Monocytogenes</td> <td>≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)</td> </tr> </table>		E. Coli	< 100 CFU/g	Coagulase-positive staphylococci	< 200 CFU/g	Enterobacteriaceae	< 10 CFU/g	Sulphite-reducing anaerobes	< 10 CFU/g	Salmonella spp	absent in 25g (n=5, c=0)	Listeria Monocytogenes	≤ 100 CFU/g (n=5, c=0) ($A_w \leq 0.92$)		
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AVERAGE NUTRITIONAL VALUES PER 100g	<table border="0"> <tr> <td>Energy</td> <td>kJ 1635/kcal 394</td> </tr> <tr> <td>Fats</td> <td>g 32</td> </tr> <tr> <td>of which saturated fatty Acids</td> <td>g 14</td> </tr> <tr> <td>Carbohydrates</td> <td>g 0.1</td> </tr> <tr> <td>of which Sugars</td> <td>g <0.1</td> </tr> <tr> <td>Protein</td> <td>g 27</td> </tr> <tr> <td>Salt</td> <td>g 3.8</td> </tr> </table>		Energy	kJ 1635/kcal 394	Fats	g 32	of which saturated fatty Acids	g 14	Carbohydrates	g 0.1	of which Sugars	g <0.1	Protein	g 27	Salt	g 3.8
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Protein	g 27															
Salt	g 3.8															

INTERNAL CODE	PRODUCT FORMAT	BOX DIMENSIONS	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODES
114222	0.450Kg, BOX-PACKAGED NON-EDIBLE CASING	569X374X200 420X310X210 394X250X125	50 30 10	16 30 54	206940

Cannelli[®]
N O R C I N E R I A



Cannelli[®]
NORCINERIA

TRADITIONS
and
Tastes

