

R&S CARNI di Pilat Ermes Brugnera di pordenone(PN) P.IVA 01561750934	TECHNICAL SHEET ROE DEER "STRATAGLIATA"	EEC MARK: IT Y1026 CE
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1. Supplier Informations:**Production site:** Food ITALIA s.a.s. di Pilat Ermes & C.**Office address:** AZZANO DECIMO (PN) Via Trieste ,37 P.IVA 01789680939 C.F. PLTRMS76L05G888R**2. Name Product:**

Roe deer "STRATAGLIATA"

3. Product Description:

The "STRATAGLIATA" is composed of different roe deer meet cuts: Rump, thick flank, topside which represents the 94% of the product and the remaining part (5%) is composed of pork fat or bacon. The STRATAGLIATA has a rectangular shape with an height that changes between 3 or 3,5 cm; It has a stick wood in the centre along all the lenght of the STRATAGLIATA and two rubber bands for food at the sides which keep the meat slices together. The meat slices are positioned vertically and have a thickness that goes from 0,6mm to 0,8mm. Slices are alternated with slices of pork fat or pork bacon.

4. Ingredients:

Roe deer meat 94%, pork meat 5%, salt, dextrose, acidity corrector: E331, sodium citrate: E262, sodium acetate, antioxidant: E300, asorbic acid: E301, sodium escorbate, vegetable fiber, aromas, preservative: E250 sodium nitrite.

5. Organoleptic characteristics:

COLOUR: Red intense
SCENT: Delicate and chatacteristic scent of red meat
FLAVOUR: Slightly spicy
TEXTURE: Soft texture and easily digestible

6. Microbiological characteristics:

Mesophilic aerobic bacteria: < 10 UFC/g
Escherichia coli: <10 UFC/g
Glucurnidasi positiva: <10 UFC/g
Salmonella spp: Absente
Listeria m: Absente

7. Production process

Roe deer meat is defatted, trimmed and sliced. The pork meat is trimmed and sliced. The meat slices are assembled, salted and flavoured. After the portioning the slice are frozen at the temperature of -35°C, later they are packed in vacuum bags. Every STRATAGLIATA weights 160gr - 190gr. The packaging has two variants: cardboard of 3kgs or cardboards of 5kgs. The storage temperature is -18°C.

8. Time and method of storage:

Minimum durability date 330 Days
Storage temperature Min -18°C

9. Informations for the consumer:

For a correct defrosting of the product is necessary keep the STRATAGLIATA for 24hrs at a +2°C/+4°C temperature. Once the product has been defrosted in can not be frozen again. The product must be eaten after cooking.

10. Food Allergens List:

	YES	NO
Cereals with gluten (wheat, rye, barley, oat, spelt, kamut) and cereal gluten products.		X
Shellfish and shellfish products		X
Eggs and eggs products		X
Fish and fish products		X
Peanuts and peanuts products		X
Soy and soy products		X
Milk and milk products (including lactose)		X
Nuts like almonds(<i>amigdalus communis</i> L.), hazelnuts(<i>corylus avellana</i>), common nuts (<i>juglans regia</i>), acagiù nuts (<i>anacardium occidentale</i>), pecan nuts[<i>carya illinoiesis</i> (wan-genh) k.koch], brasilian nuts(<i>bertholletia excelsa</i>), pistachios nuts.		X
Celery and celery products		X
Mustard and mustrad products		X
Sesame seed and sesame seed products		X
Sulphur dioxide and sulphites in concentration greater than 10mg/kg or 10mg/litre expressed as SO ₂		X
Lupin and lupin products		X
Molluscs and mollusc products		X

11. Nutritional Information for 100gr. Of Product:

Energy:	233 kcal - 967 Kj
Fats:	17,70
Saturates fats:	3,60
Carbs:	2,80
Sugar:	0,30
Proteins:	20,73
Salt:	1,10

12. Sales Informations

Product code	24PR0007
Description	stratagliata
Packaging	Cardboard
Unit weight	180 gr.
Pieces/cardboard	16

