

**Cannelli**<sup>®</sup>  
NORCINERIA

TRADITIONS  
and  
Tastes



**Cannelli**<sup>®</sup>  
N O R C I N E R I A



**Cannelli**  
NORCINERIA

BONE-IN  
PROSCIUTTO  
DI NORCIA  
PGI



**Cannelli**  
NORCINERIA

## BONE-IN PROSCIUTTO DI NORCIA PGI



PRODUCT NAME	<b>PROSCIUTTO DI NORCIA IGP CON OSSO</b>
BRAND	<b>CANNELLI</b>
PRODUCT DESCRIPTION	Cured prosciutto ham on the bone, classified IGP (Protected Geographical Identification, Reg. CE 1065/97, certified by a monitoring body authorised by the Ministry of Agriculture, Food Sovereignty and Forestry).
INGREDIENTS	Pork leg, salt, pepper.
CURING	Minimum 12 months
WEIGHT	From 8.5 + kg
LABELLING METHOD	Fresh ham fire marked showing the identification marking of the production plant, the date of production and the batch number. Cured ham fire marking bearing the logo of the Consorzio del Prosciutto di Norcia IGP. The entire on display product is labelled with a commercial collar-style label bearing the IGP logo, the trade name of the Food Sector Operator and the producer, the identification marking of the production plant, the ingredients, the storage method and consumption.
CONSUMPTION METHOD	Product protected on the surface with pork fat mixed with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.
STORAGE PERIOD	Best before 12 months from the date of placing on the market
STORAGE METHOD	Store in a cool dry place
INTERNAL CODE	1101125
PACKAGING	Whole on display
PACKING	boxes of 2 units
BOX DIMENSION	575 x 380 x200 mm
BOXES PER LAYER	4
LAYERS PER PALLET	4
TOTAL PALLET HEIGHT	cm. 95 including platform
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)
TRANSPORTATION	With refrigerated vehicles, according to the laws in force
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red colour of the meat, thin lines of infra- and extramuscular fat Aroma and flavour: the recipes and experience of Norcia give rise to a prosciutto that is truly tasty and rich in refined aromas.

MICROBIOLOGICAL CHARACTERISTICS	E.Coli $\beta$ -glucuronidasi+	<1x10 <sup>2</sup> UFC/g.
	Sulphite-reducing anaerobes	<1 x 10 UFC/g.
	Coag. staphylococci +	<1 x 10 <sup>2</sup> UFC/g.
	Listeria monocytogenes	$\leq$ 100 UFC/g. (n=5 c=0) (Aw $\leq$ 0.92)
	Salmonella spp.	absent in 25 g (n=5, c=0)
	Micro-organisms at 30°C	<5x10 <sup>5</sup> UFC/g.
NUTRITIONAL VALUES average per 100 g of product	Energy	kJ 1136 - kcal 270
	Fats	g 18
	of which Saturated fatty acids	g 8.4
	Carbohydrates	g 0
	of which sugars	g 0
	Protein	g 27
Salt	g 6.5	

**Cannelli**  
NORCINERIA

PROSCIUTTO  
ANTICA DELIZIA



**Cannelli**  
NORCINERIA

# PROSCIUTTO ANTICA DELIZIA



PRODUCT NAME	<b>ANTICA DELIZIA</b>
PRODUCT DESCRIPTION	Cured ham with bone of EU origin, coated with pepper
INGREDIENTS	Pork leg, salt, garlic, pepper.
CURING	Minimum 7 months
WEIGHT	from 6.5 kg to 8.5 kg
LABELLING METHOD	Fresh thigh fire marking showing: date of production (dd/mm/yy), identification markings of the production plant, batch number. In the whole product on display are placed: - A commercial collar-style label showing the name of the Food Sector Operator, the location of the production plant and its identification marking, the list of ingredients, the method of storage and consumption. - A metal seal showing: the headquarters and the identification markings of the production plant, the list of ingredients, the best before used.
CONSUMPTION METHOD	Product protected on the surface with pork fat mixed with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.
DATE OF MINIMUM DURABILITY	Best before 12 months from the date of placing on the market
STORAGE METHOD	Store in a cool dry place
INTERNAL CODE	1101423
PACKAGING	Whole on display with collar
PACKING	boxes of 2 units
BOX DIMENSION	575 x 380 x 200 mm
BOXES PER LAYER	4
LAYERS PER PALLET	4
TOTAL PALLET HEIGHT	cm. 95 including platform
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)
TRANSPORTATION	With refrigerated vehicles, according to the laws in force
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat; Delicate aroma and duly savoury taste. The characteristic aftertaste of natural spices and aromas that give the ham delicate and harmonious notes.

MICROBIOLOGICAL CHARACTERISTICS	E.Coli $\beta$ -glucuronidasi+	<1x10 <sup>2</sup> UFC/g.
	Sulphite-reducing anaerobes	< 1 x 10 UFC/g.
	Coag. staphylococci. +	<1 x 10 <sup>2</sup> UFC/g.
	Listeria monocytogenes	$\leq$ 100 UFC/g. (n=5 c=0) (Aw $\leq$ 0.92)
	Salmonella spp.	absent in 25 g (n=5 c=0)
	Micro-organisms at 30°C	<5x10 <sup>3</sup> UFC/g.
NUTRITIONAL VALUES Values per 100 g of product	Energy	kJ 879 - kcal 210
	Fats	g 6.3
	of which Saturated fatty acids	g 0.9
	Carbohydrates	g 1.2
	of which sugars	g 0
	Protein	g 37
Salt	g 5.9	

**Cannelli**  
NORCINERIA

CURED PORK LEG  
GUSTO ANTICO



## CURED PORK LEG GUSTO ANTICO



PRODUCT NAME	GUSTO ANTICO C/PEPE – cured pork leg
PRODUCT DESCRIPTION	Pork leg of EU origin, cured, coated with pepper
INGREDIENTS	Pork leg, salt, garlic, pepper.
CURING	Minimum 5 months
WEIGHT	from 5.5 kg to 7.5 kg
LABELLING METHOD	<p>Fresh ham fire marking showing the date of production (dd/mm/yy), identification markings of the production plant, batch number.</p> <p>In the vacuum-packed products are shown:</p> <ul style="list-style-type: none"> <li>- A commercial label showing the trade name of the Food Sector Operator, the location of the production plant, the list of ingredients, the methods of conservation and consumption.</li> <li>- An additional label, affixed by the vacuum packer, showing the expiration date, the identification marking of the packaging plant and the batch number.</li> </ul>
CONSUMPTION METHOD	Product protected on the surface with pork fat mixed with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.
DATE OF MINIMUM DURABILITY	Best before 12 months from the date of placing on the market
STORAGE METHOD	Store in a cool place.
INTERNAL CODE	110103
PACKAGING	Netting
PACKING	Boxes of 2 units
BOX DIMENSION	575 x 380 x 200 mm
BOXES PER LAYER	4
LAYERS PER PALLET	4
TOTAL PALLET HEIGHT	cm. 95 cm including platform
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (cm. 190 platforms included)
TRANSPORTATION	With refrigerated vehicles, according to the laws in force
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat; Delicate aroma and duly savoury taste. The characteristic aftertaste of natural spices and aromas that give the ham delicate and harmonious notes.

MICROBIOLOGICAL CHARACTERISTICS	E.Coli β-glucuronidasi+	<1x10 <sup>2</sup> UFC/g.
	Sulphite-reducing anaerobes	<1 x 10 <sup>2</sup> UFC/g.
	Coag. staphylococci. +	<1 x 10 <sup>3</sup> UFC/g.
	Listeria monocytogenes	≤100 UFC/g. (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	Absent in 25 g (n=5 c=0)
	Micro-organisms at 30°C	<5x10 <sup>5</sup> UFC/g.
NUTRITIONAL VALUES Values per 100 g of product	Energy	kJ 982 - kcal 236
	Fats	g 13
	of which Saturated fatty acids	g 3.1
	Carbohydrates	g 0
	of which sugars	g 0
	Protein	g 30
Salt	g 5.5	



**Cannelli**  
NORCINERIA

# CURED PORK LEG CINQUE CERRI



## CURED PORK LEG CINQUE CERRI



TRADE NAME	CPSCOA DI SUINO STAGIONATA "CINQUE CERRI"
PRODUCT DESCRIPTION	Pork leg of EU origin, deboned, sized, cured, covered with or without pepper
INGREDIENTS	Pork leg, salt, garlic, pepper.
CURING	Minimum 5 months
WEIGHT	From 5.5 kg to 7 kg
LABELLING METHOD	Fresh thigh markings: date of production (dd/mm/yy), identification marking of the production plant, batch number. In the whole product on display are placed: - A commercial label showing the name of the Food Sector Operator, the location of the production plant and its identification marking, the list of ingredients, the method of storage and consumption; - A metal seal showing: the headquarters and the identification markings of the production plant, the list of ingredients, the best before used.
CONSUMPTION METHOD	Product protected on the surface with pork fat mixed with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.
DATE OF MINIMUM DURABILITY	Best before 12 months from the date of placing on the market
STORAGE METHOD	Store in a cool dry place
INTERNAL CODE	1101031
PACKAGING	Netting
PACKING	Cardboard box with 2 units.
BOX DIMENSION	mm. 575 x 380 x 200
BOXES PER LAYER	4
LAYERS PER PALLET	4
TOTAL PALLET HEIGHT	cm. 95 (including the Epal platform)
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)
TRANSPORTATION	With refrigerated vehicles, according to the laws in force.
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat. Aroma and taste: savoury with a slight aftertaste of garlic.

MICROBIOLOGICAL CHARACTERISTICS	E.Coli $\beta$ -glucuronidasi+	<1x10 <sup>2</sup> UFC/g
	Sulphite-reducing anaerobes	< 1 x 10 <sup>2</sup> UFC/g
	Coag. staphylococci. +	<1 x 10 <sup>2</sup> UFC/g
	Listeria monocytogenes	$\leq$ 100 UFC/g (n=5 c=0) (Aw $\leq$ 0.92)
	Salmonella spp.	absent in 25 g (n=5 c=0)
	Micro-organisms at 30°C	<5x10 <sup>5</sup> UFC/g.
NUTRITIONAL VALUES average per 100 g of product	Energy	kJ 982 - kcal 236
	Fats	g 13
	of which Saturated fatty acids	g 3.1
	Carbohydrates	g 0
	of which sugars	g 0
	Protein	g 30
	Salt	g 5.5

**Cannelli**  
NORCINERIA

CURED  
GUANCIALE  
SQUARE

**Cannelli**  
NORCINERIA  
GUANCIALE  
Stagionato  
SENZA DERIVATI DEL LATTE  
SENZA GLUTINE



## CURED GUANCIALE SQUARE



PRODUCT NAME	<b>GUANCIALE STAGIONATO</b>															
TRADEMARK	CANNELLI NORCINERIA															
IDENTIFICATION MARK	IT 766 M CE															
INGREDIENTS	Pork meat, salt, dextrose, seasonings and flavourings. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).															
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 12 months from the production date. Whole cured meat vacuum packed or in ATP: store in a place. BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10° C BEST BEFORE: 4 months from packaging date.															
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.															
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).															
CHARACTERISTICS CHARACTERISTICS	Typical sausage, with a strong flavour, delicately flavoured. Colour of the fat, pearly pink.															
MICROBIOLOGICAL CHARACTERISTICS	<table border="0"> <tr> <td>E. coli</td> <td>&lt; 100 UFC/g</td> </tr> <tr> <td>Coag. staphylococci+</td> <td>&lt; 200 UFC/g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Sulphur-reducing anaerobes</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Salmonella spp</td> <td>absent in 25 g (n=5 c=0)</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)</td> </tr> </table>		E. coli	< 100 UFC/g	Coag. staphylococci+	< 200 UFC/g	Enterobacteriaceae	< 10 UFC/g	Sulphur-reducing anaerobes	< 10 UFC/g	Salmonella spp	absent in 25 g (n=5 c=0)	Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)		
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Salmonella spp	absent in 25 g (n=5 c=0)															
Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)															
NUTRITIONAL VALUES AVERAGE PER 100 g	<table border="0"> <tr> <td>Energy</td> <td>kJ 2667/kcal 647</td> </tr> <tr> <td>Fat</td> <td>g 69</td> </tr> <tr> <td>of which Saturated fatty acids</td> <td>g 28</td> </tr> <tr> <td>Carbohydrates</td> <td>g 0.2</td> </tr> <tr> <td>of which sugars</td> <td>g 0.2</td> </tr> <tr> <td>Protein</td> <td>g 10</td> </tr> <tr> <td>Salt</td> <td>g 3.4</td> </tr> </table>		Energy	kJ 2667/kcal 647	Fat	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
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INTERNAL CODE	PRODUCT SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
111212	Kg 1.200 approx. on display	569X374X200 420x310x210	14 7	16 30	2423937
1112125	Kg 0.600 approx. vacuum-packed slice	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)

Distribuito da: Salamificio Umbrino srl Via della Libertà, 50 Piacenza (PC) Tel. +39 075 8592811 Fax. +39 075 8592835



**Cannelli**  
NORCINERIA

## CURED STAGIONATO



PRODUCT NAME	<b>GUANCIALE STAGIONATO</b>															
TRADEMARK	CANNELLI NORCINERIA															
IDENTIFICATION MARK	IT 766 M CE															
INGREDIENTS	Pork meat, salt, dextrose, seasonings and flavourings. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).															
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 12 months from the production date. Whole cured meat vacuum packed or in ATP: store in a place. BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10° C BEST BEFORE: 4 months from packaging date.															
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.															
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).															
CHARACTERISTICS CHARACTERISTICS	Typical sausage, with a strong flavour, delicately flavoured. Colour of the fat, pearly pink.															
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INTERNAL CODE	PRODUCT SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
111212	Kg 1.200 approx. on display	569X374X200 420x310x210	14 7	16 30	2423937
1112125	Kg 0.600 approx. vacuum-packed slice	394x250x125	8	54	2492011

**Cannelli**  
NORCINERIA

CURED  
CAPOCOLLO



**Cannelli**  
NORCINERIA

## CURED CAPOCOLLO



PRODUCT NAME	<b>CAPOCOLLO STAGIONATO</b>	
TRADEMARK	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, dextrose, seasonings and flavourings. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).	
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 12 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10° C BEST BEFORE: 4 months from packaging date.	
BATCH CODE	Last two digits of the year and progressive number starting from 1 beginning of each year.	
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)	
CHARACTERISTICS CHARACTERISTICS	Typical Umbrian cured meat, with a strong flavour, delicately flavoured with garlic and pepper. The lean part is bright red and the fatty part is pearly white.	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli	< 100 UFC/g
	Coag. staphylococci +	< 200 UFC/g
	Enterobacteriaceae	< 10 UFC/g
	Sulphur-reducing anaerobes	< 10 UFC/g
	Salmonella spp	absent in 25 g (n=5 c=0)
	Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)
NUTRITIONAL VALUES AVERAGE PER 100 g	Energy	kJ 1502/kcal 362
	Fat	g 31
	of which Saturated fatty acids	g 13
	Carbohydrates	g <0.1
	of which sugars	g 29
	Protein	g 3.5
	Salt	

INTERNAL CODE	PRODUCT SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1008229	WHOLE ON DISPLAY	569X374X200	16	16	2774130
	NON-EDIBLE CASING	420X310X215	8	30	
		394X250X125	2	54	



**Cannelli**  
NORCINERIA

CURED FLAT  
PANCETTA



## CURED FLAT PANCETTA



PRODUCT NAME	<b>PANCETTA TESA STAGIONATA</b>
TRADEMARK	CANNELLI NORCINERIA
IDENTIFICATION MARK	IT 766 M CE
INGREDIENTS	Pork meat, salt, dextrose, seasonings and flavourings. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 12 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10°C. BEST BEFORE: 4 months from packaging date.
BATCH CODE	Last two digits of the year and progressive number starting from 1 beginning of each year.
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)
ORGANOLEPTIC CHARACTERISTICS	Typical cured meat, with a strong flavour, with a touch of garlic salt flavour, characterised by the presence on the surface of pepper or chilli pepper that infuse the unmistakable aroma and fragrance.
MICROBIOLOGICAL CHARACTERISTICS	E. coli < 100 UFC/g Coag. staphylococci+ < 200 UFC/g Enterobacteriaceae < 10 UFC/g Sulphur-reducing anaerobes Salmonella spp < 10 UFC/g Listeria monocytogenes absent in 25 g (n=5 c=0) ≤ 100 UFC/g (n=5 c=0) (A <sub>w</sub> < 0.92)
NUTRITIONAL VALUES AVERAGE PER 100 g	Energy kJ 2560/kcal 621 Fat 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 SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
111152	kg 2.500 approx. ON DISPLAY	569X374X200 420X310X210	8 4	16 30	2774190
1111524	kg 1.200 approx. half vacuum-packed	569X374X200 420X310X210	16 8	16 30	206980
1111522	kg 0.600 approx. vacuum-packed slice	569X374X200 420X310X210	30 15	16 30	2813058

**Cannelli**  
NORCINERIA

PERUGIAN  
SALAMI



## PERUGIAN SALAMI



PRODUCT NAME	<b>SALAME PERUGINO</b>	
TRADEMARK	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).	
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 10 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum-packed or ATP slice: Store at T° ≤10°C. BEST BEFORE: 4 months from packaging date.	
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.	
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)	
CHARACTERISTICS CHARACTERISTICS	Typical Umbrian cured meat, lean, with a strong flavour, delicately garlic salt flavoured, easily digestible. <u>Red colour, long-lasting after cutting.</u>	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli < 100 UFC/g Coag. staphylococci+ < 200 UFC/g Enterobacteriaceae < 10 UFC/g Sulphur-reducing anaerobes < 10 UFC/g Salmonella spp absent in 25 g (n=5 c=0) Listeria monocytogenes ≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)	
NUTRITIONAL VALUES AVERAGE PER 100 g	Energy kJ 1655/kcal 398 Fat 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 SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114062	kg 0.700 approx. ON DISPLAY	569X374X200	40	16	206780
	<b>EDIBLE CASING</b>	420X310X210	20	30	
		394X250X125	8	54	
1140621	Half vacuum-packed g 350/400 approx. <b>EDIBLE CASING</b>	394X250X125	14/16	54	2620559

**Cannelli**  
NORCINERIA

LONG CORALLINA  
SALAMI



## LONG CORALLINA SALAMI



PRODUCT NAME	<b>SALAME CORALLINA LUNGA</b>															
TRADEMARK	CANNELLI NORCINERIA															
IDENTIFICATION MARK	IT 766 M CE															
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).															
STORAGE METHOD AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 10 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum-packed or ATP slice: Store at T° ≤10°C. BEST BEFORE: 4 months from packaging date.															
BATCH CODE	Last two digits of the year and progressive number starting from 1 beginning of each year.															
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)															
ORGANOLEPTIC CHARACTERISTICS	Lean cured meat characterised by small cubes of lard that infuse the cured meats with the typical sweetness. Delicate and spicy aroma. Bright red colour, long-lasting after cutting.															
MICROBIOLOGICAL CHARACTERISTICS	<table border="0"> <tr> <td>E. coli</td> <td>&lt; 100 UFC/g</td> </tr> <tr> <td>Coag. staphylococci+</td> <td>&lt; 200 UFC/g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Sulphur-reducing anaerobes</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Salmonella spp</td> <td>absent in 25 g (n=5 c=0)</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)</td> </tr> </table>		E. coli	< 100 UFC/g	Coag. staphylococci+	< 200 UFC/g	Enterobacteriaceae	< 10 UFC/g	Sulphur-reducing anaerobes	< 10 UFC/g	Salmonella spp	absent in 25 g (n=5 c=0)	Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)		
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Sulphur-reducing anaerobes	< 10 UFC/g															
Salmonella spp	absent in 25 g (n=5 c=0)															
Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)															
NUTRITIONAL VALUES AVERAGE PER 100 g	<table border="0"> <tr> <td>Energy</td> <td>kJ 1519/ kcal 366</td> </tr> <tr> <td>Fat</td> <td>g 28</td> </tr> <tr> <td>of which Saturated fatty acids</td> <td>g 11</td> </tr> <tr> <td>Carbohydrates</td> <td>g 0.2</td> </tr> <tr> <td>of which sugars</td> <td>g &lt;0.1</td> </tr> <tr> <td>Protein</td> <td>g 29</td> </tr> <tr> <td>Salt</td> <td>g 5.0</td> </tr> </table>		Energy	kJ 1519/ kcal 366	Fat	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
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Protein	g 29															
Salt	g 5.0															

INTERNAL CODE	PRODUCT SIZE	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1140323	kg 1 approx. ON DISPLAY EDIBLE CASING	569X374X200	20	16	951021
1140328	kg 0.500 approx. half vacuum-packed EDIBLE CASING	394x250x125	8	54	2777039
1140322	kg 6.000 approx. EDIBLE CASING	180x15x12	2	16 boxes on 4 levels	2939971

**Cannelli**  
NORCINERIA

HOME-STYLE  
SALAMI



## HOME-STYLE SALAMI



PRODUCT NAME	<b>SALAME CASARECCIO</b>																						
TRADEMARK	CANNELLI NORCINERIA																						
IDENTIFICATION MARK	IT 766 M CE																						
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).																						
STORAGE METHOD AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 10 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10° C. BEST BEFORE: 4 months from packaging date.																						
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.																						
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)																						
ORGANOLEPTIC CHARACTERISTICS	Typical Umbrian cured meat, lean, with a strong flavour, delicately garlic salt flavoured, easily digestible. Red colour, long-lasting after cutting																						
MICROBIOLOGICAL CHARACTERISTICS	<table border="0"> <tr> <td>E. coli</td> <td>&lt; 100 UFC/g</td> </tr> <tr> <td>Coag. staphylococci +</td> <td>&lt; 200 UFC/g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Sulphur-reducing anaerobes</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Salmonella spp</td> <td>absent in 25 g (n=5 c=0)</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>≤ 100 UFC/g (n=5 c=0) (A<sub>w</sub> ≤ 0.92)</td> </tr> </table>		E. coli	< 100 UFC/g	Coag. staphylococci +	< 200 UFC/g	Enterobacteriaceae	< 10 UFC/g	Sulphur-reducing anaerobes	< 10 UFC/g	Salmonella spp	absent in 25 g (n=5 c=0)	Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (A <sub>w</sub> ≤ 0.92)									
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Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (A <sub>w</sub> ≤ 0.92)																						
NUTRITIONAL VALUES AVERAGE PER 100 g	<table border="0"> <tr> <td>Energy</td> <td colspan="2">kJ 1415/kcal 340</td> </tr> <tr> <td>Fat</td> <td colspan="2">g 24</td> </tr> <tr> <td>of which Saturated fatty acids</td> <td colspan="2">g 10</td> </tr> <tr> <td>Carbohydrates</td> <td colspan="2">g 1.0</td> </tr> <tr> <td>of which sugars</td> <td colspan="2">g &lt;0.1</td> </tr> <tr> <td>Protein</td> <td colspan="2">g 31</td> </tr> <tr> <td>Salt</td> <td colspan="2">g 4.3</td> </tr> </table>		Energy	kJ 1415/kcal 340		Fat	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	
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Salt	g 4.3																						

INTERNAL CODE	PRODUCT SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1141321	kg 0.700 approx. ON DISPLAY	569X374X200	40	16	2398961
	EDIBLE CASING	420X310X210	20	30	
		394X250X125	8	54	



**Cannelli**  
NORCINERIA

NURSINO  
SALAMI



## NURSINO SALAMI



PRODUCT NAME	<b>SALAME NURSINO</b>	
TRADEMARK	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate) .	
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 10 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum-packed or ATP slice: Store at T° ≤10°C. BEST BEFORE: 4 months from packaging date.	
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.	
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).	
CHARACTERISTICS CHARACTERISTICS	Typical Umbrian cured meat, lean, with a strong flavour, delicately garlic salt flavoured, easily digestible. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. coli < 100 UFC/g Coag. staphylococci + < 200 UFC/g Enterobacteriaceae < 10 UFC/g Sulphur-reducing anaerobes < 10 UFC/g Salmonella spp absent in 25 g (n=5 c=0) Listeria monocytogenes ≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)	
NUTRITIONAL VALUES AVERAGE PER 100 g	Energy kJ 1754/kcal 423 Fat 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 SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114232	kg 0.5 approx. on display EDIBLE CASING	569X374X200 420X310X210 394X250X125	40 16 8	16 30 54	2206790

**Cannelli**  
NORCINERIA

NOSTRANO  
SALAMI



## NOSTRANO SALAMI



PRODUCT NAME	<b>SALAME NOSTRANO</b>	
TRADEMARK	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).	
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 10 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10° C BEST BEFORE: 4 months from packaging date.	
BATCH CODE	Last two digits of the year and progressive number starting from 1 beginning of each year.	
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)	
ORGANOLEPTIC CHARACTERISTICS	Typical Umbrian cured meat, lean, with a strong flavour, delicately flavoured, spiced with garlic and pepper. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. coli < 100 UFC/g Coag. staphylococci+ < 200 UFC/g Enterobacteriaceae < 10 UFC/g Sulphur-reducing anaerobes < 10 UFC/g Salmonella spp absent in 25 g (n=5 c=0) Listeria monocytogenes ≤ 100 UFC/g (n=5 c=0) (A <sub>w</sub> ≤ 0.92)	
NUTRITIONAL VALUES AVERAGE PER 100 g	Energy kJ 1415/kcal 340 Fat g 24 of which Saturated fatty acids g 10 Carbohydrates g <0.1 of which sugars g 31 Protein g 4.3 Salt	

INTERNAL CODE	PRODUCT SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1140623	kg 0.700 approx. ON DISPLAY	569X374X200	40	16	2631665
	EDIBLE CASING	420X310X210	20	30	
		394X250X125	8	54	
1140628	kg 2 approx. AT SIGHT	569X374X200	10	16	209850
	EDIBLE CASING	420X310X210	6	30	

**Cannelli**  
NORCINERIA

ROMAN  
PRESSATA



## ROMAN PRESSATA



PRODUCT NAME	PRESSATA ROMANA	
TRADEMARK	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).	
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 10 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10° C BEST BEFORE: 4 months from packaging date.	
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.	
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)	
CHARACTERISTICS CHARACTERISTICS	Typical cured meat, with a delicate flavour, characterised by the presence of cubes of lard. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. coli < 100 UFC/g Coag. staphylococci+ < 200 UFC/g Enterobacteriaceae < 10 UFC/g Sulphur-reducing anaerobes < 10 UFC/g Salmonella spp absent in 25 g (n=5 c=0) Listeria monocytogenes ≤ 100 CFU/g (n=5 c=0) (A <sub>w</sub> ≤ 0.92)	
NUTRITIONAL VALUES AVERAGE PER 100 g	Energy kJ 1681/kcal 406 Fat 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 SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114092	kg 1.800 approx. ON DISPLAY NON-EDIBLE CASING	569X374X200 420X310X210	12 7	16 30	2730737
1140923	kg 0.900 approx. half vacuum-packed NON-EDIBLE CASING	569X374X200 420X310X210	24 14	16 30	206870

**Cannelli**  
NORCINERIA

FABRIANO  
SALAMI



## FABRIANO SALAMI



PRODUCT NAME	SALAME FABRIANO															
TRADEMARK	CANNELLI NORCINERIA															
IDENTIFICATION MARK	IT 766 M CE															
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidant: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate) .															
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 10 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10° C BEST BEFORE: 4 months from packaging date.															
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.															
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)															
ORGANOLEPTIC CHARACTERISTICS	Typical lean cured meat, characterised by the addition of cubes of lard, with a strong flavour, with a touch of garlic salt, easy to digest. Red colour, long-lasting after cutting.															
MICROBIOLOGICAL CHARACTERISTICS	<table border="0"> <tr> <td>E. coli</td> <td>&lt; 100 UFC/g</td> </tr> <tr> <td>Coag. staphylococci+</td> <td>&lt; 200 UFC/g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Sulphur-reducing anaerobes</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Salmonella spp</td> <td>absent in 25 g (n=5 c=0)</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>≤ 100 UFC/g (n=5 c=0) (A<sub>w</sub> ≤ 0.92)</td> </tr> </table>		E. coli	< 100 UFC/g	Coag. staphylococci+	< 200 UFC/g	Enterobacteriaceae	< 10 UFC/g	Sulphur-reducing anaerobes	< 10 UFC/g	Salmonella spp	absent in 25 g (n=5 c=0)	Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (A <sub>w</sub> ≤ 0.92)		
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Coag. staphylococci+	< 200 UFC/g															
Enterobacteriaceae	< 10 UFC/g															
Sulphur-reducing anaerobes	< 10 UFC/g															
Salmonella spp	absent in 25 g (n=5 c=0)															
Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (A <sub>w</sub> ≤ 0.92)															
NUTRITIONAL VALUES AVERAGE PER 100 g	<table border="0"> <tr> <td>Energy</td> <td>kJ 1759/kcal 425</td> </tr> <tr> <td>Fat</td> <td>g 36</td> </tr> <tr> <td>of which Saturated fatty acids</td> <td>g 26</td> </tr> <tr> <td>Carbohydrates</td> <td>g 0.3</td> </tr> <tr> <td>of which sugars</td> <td>g &lt;0.1</td> </tr> <tr> <td>Protein</td> <td>g 25</td> </tr> <tr> <td>Salt</td> <td>g 3.8</td> </tr> </table>		Energy	kJ 1759/kcal 425	Fat	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
Energy	kJ 1759/kcal 425															
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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 SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114012	kg 0.700 approx.	569X374X200	40	16	206820
	ON DISPLAY	420X310X210	20	30	
	EDIBLE CASING	394X250X125	8	54	



**Cannelli**  
NORCINERIA

TUSCAN  
SALAMI



## TUSCAN SALAMI



NAME OF PRODUCT	<b>TUSCAN SALAMI</b>	
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. <b>BEST BEFORE:</b> 12 months from the date of production. Cured meat, whole, MAP or vacuum-packed: store in a cool, dry place. <b>BEST BEFORE:</b> 6 months from the date of packaging. Thickly cut, MAP or vacuum-packed: store at a temperature $\leq 10^{\circ}\text{C}$ . <b>BEST BEFORE:</b> 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	$\leq 100$ 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
	<b>BOX-PACKAGED</b>	420X310X210	14	30	
	<b>EDIBLE CASING</b>	394X250X125	6	54	
1140222	approx. 2.5kg. half,	569X374X200	20	16	2979436
	vacuum-packed	420X310X210	12	30	
	<b>EDIBLE CASING</b>	394X250X125	4	54	
1140225	approx. 2.5kg.	569X374X200	10	16	2920973
	<b>BOX-PACKAGED</b>	420X310X210	6	30	
	<b>EDIBLE CASING</b>	394X250X125	4	54	
1140226	approx. 0.700kg.	569X374X200	40	16	206900
	<b>BOX-PACKAGED</b>	420X310X210	20	30	
	<b>EDIBLE CASING</b>	394X250X125	8	54	

**Cannelli**  
NORCINERIA

MILANESE  
SALAMI



## MILANESE SALAMI



PRODUCT NAME	<b>SALAME MILANO</b>	
TRADEMARK	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, salt, dextrose, natural flavourings, spices Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).	
STORAGE AND BEST BEFORE	Cured meat on display: keep in a cool place BEST BEFORE: 12 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool place BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10° C BEST BEFORE: 4 months from packaging date.	
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.	
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)	
CHARACTERISTICS CHARACTERISTICS	Typical cured meat, with a strong flavour and delicately garlic salt flavoured, easy to digest. With very distinct fat and lean parts. Red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. coli < 100 UFC/g Coag. staphylococci + < 200 UFC/g Enterobacteriaceae < 10 UFC/g Sulphur-reducing anaerobes < 10 UFC/g Salmonella spp. absent in 25 g (n=5 c=0) Listeria monocytogenes ≤ 100 UFC/g (n=5 c=0) (A <sub>w</sub> ≤ 0.92)	
NUTRITIONAL VALUES AVERAGE PER 100 g	Energy kJ 1718/kcal 414 Fat 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 SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114112	ON DISPLAY from Kg. 2.5 approx. NON-EDIBLE CASING	569x374x200	8	16	2406111
1141125	1.250 kg approx. half vacuum-packed NON-EDIBLE CASING	569x374x200 420x310x210	16 8	16 30	2206810

**Cannelli**  
NORCINERIA

CURED  
SAUSAGE



## CURED SAUSAGE



PRODUCT NAME	<b>SALSICCIA STAGIONATA</b>															
TRADEMARK	CANNELLI NORCINERIA															
IDENTIFICATION MARK	IT 766 M CE															
INGREDIENTS	Pork meat, salt, flavourings, dextrose, pepper, garlic. Antioxidants: E 301 (sodium L-ascorbate). Preservatives: E 250 (sodium nitrite), E 252 (potassium nitrate).															
STORAGE AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 2 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 8 months from packaging date.															
BATCH CODE	Last two digits of the year and progressive number starting from 1 beginning of each year.															
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)															
CHARACTERISTICS CHARACTERISTICS	Typical small cured meat, lean, with a strong flavour, delicately garlic salt and spicy, easily digestible. Red colour, long-lasting after cutting.															
MICROBIOLOGICAL CHARACTERISTICS	<table border="0"> <tr> <td>E. coli</td> <td>&lt; 100 UFC/g</td> </tr> <tr> <td>Coag. staphylococci +</td> <td>&lt; 200 UFC/g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Sulphur-reducing anaerobes</td> <td>&lt; 10 UFC/g</td> </tr> <tr> <td>Salmonella spp</td> <td>absent in 25 g (n=5 c=0)</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)</td> </tr> </table>		E. coli	< 100 UFC/g	Coag. staphylococci +	< 200 UFC/g	Enterobacteriaceae	< 10 UFC/g	Sulphur-reducing anaerobes	< 10 UFC/g	Salmonella spp	absent in 25 g (n=5 c=0)	Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)		
E. coli	< 100 UFC/g															
Coag. staphylococci +	< 200 UFC/g															
Enterobacteriaceae	< 10 UFC/g															
Sulphur-reducing anaerobes	< 10 UFC/g															
Salmonella spp	absent in 25 g (n=5 c=0)															
Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (Aw ≤0.92)															
NUTRITIONAL VALUES AVERAGE PER 100 g	<table border="0"> <tr> <td>Energy</td> <td>kJ 1594/kcal 383</td> </tr> <tr> <td>Fat</td> <td>g 29</td> </tr> <tr> <td>of which Saturated fatty acids</td> <td>g 12</td> </tr> <tr> <td>Carbohydrates</td> <td>g 1.5</td> </tr> <tr> <td>of which sugars</td> <td>g 1.0</td> </tr> <tr> <td>Protein</td> <td>g 30</td> </tr> <tr> <td>Salt</td> <td>g 3.9</td> </tr> </table>		Energy	kJ 1594/kcal 383	Fat	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
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Protein	g 30															
Salt	g 3.9															

INTERNAL CODE	PRODUCT SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
1140823	Kg 2 in ATP <b>EDIBLE CASING</b>	569X374X200	6	16	2206920
1140830	0.500 kg in ATP P.F. <b>EDIBLE CASING</b>	394X250X125	8	54	8004138000088

**Cannelli**  
NORCINERIA

CURED  
SAUSAGE WITH  
WILD BOAR



## CURED SAUSAGE WITH WILD BOAR



PRODUCT NAME	<b>SALSICCIA STAGIONATA CON CINGHIALE</b>
TRADEMARK	CANNELLI NORCINERIA
IDENTIFICATION MARK	IT 766 M CE
INGREDIENTS	Pork meat, 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 AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 2 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 8 months from packaging date.
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II).
CHARACTERISTICS CHARACTERISTICS	Typical lean cured meat, wild boar meat gives the strong flavour. Delicately spicy. Red colour, long-lasting after cutting.
MICROBIOLOGICAL CHARACTERISTICS	E. coli < 100 UFC/g Coag. staphylococci + < 200 UFC/g Enterobacteriaceae < 10 UFC/g Sulphur-reducing anaerobes < 10 UFC/g Salmonella spp absent in 25 g (n=5 c=0) Listeria monocytogenes ≤ 100 UFC/g (n=5 c=0) (A <sub>w</sub> ≤ 0.92)
NUTRITIONAL VALUES AVERAGE PER 100 g	Energy kJ 1647/kcal 397 Fat g 33 of which Saturated fatty acids g 13 Carbohydrates g 0.4 of which sugars g 24 Protein g 3.7 Salt

INTERNAL CODE	PRODUCT SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
11408210	kg 1 approx. in ATP EDIBLE CASING	569X374X200 420X310X215	12 8	16 30	2386869
1140826	kg 2 in ATP EDIBLE CASING	569X374X200	6	16	2410585
1140827	4 vacuum-packed pieces EDIBLE CASING	420X310X215 394X250X125	50 25	30 54	2206930



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SALAMI WITH  
WILD BOAR



## SALAMI WITH WILD BOAR



PRODUCT NAME	SALAME CON CINGHIALE	
TRADEMARK	CANNELLI NORCINERIA	
IDENTIFICATION MARK	IT 766 M CE	
INGREDIENTS	Pork meat, 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 AND BEST BEFORE	Cured meat on display: store in a cool and dry place. BEST BEFORE: 10 months from the production date. Whole cured meat under vacuum or in ATP: store in a cool and dry place. BEST BEFORE: 6 months from packaging date. Vacuum or ATP slice: store at T° ≤10° C BEST BEFORE: 4 months from packaging date.	
BATCH CODE	The last two digits of the year and progressive number starting from 1 beginning of each year.	
ALLERGENS	No allergens (Reg. EU 1169/11 Ann. II)	
ORGANOLEPTIC CHARACTERISTICS	Lean cured meat, with a strong flavour, delicately flavoured due to the presence of garlic, flavour enhanced by wild boar meat. Intense red colour, long-lasting after cutting.	
MICROBIOLOGICAL CHARACTERISTICS	E. coli	< 100 UFC/g
	Coag. staphylococci+	< 200 UFC/g
	Enterobacteriaceae	< 10 UFC/g
	Sulphur-reducing anaerobes	< 10 UFC/g
	Salmonella spp	absent in 25 g (n=5 c=0)
	Listeria monocytogenes	≤ 100 UFC/g (n=5 c=0) (A <sub>w</sub> ≤0.92)
NUTRITIONAL VALUES AVERAGE PER 100 g	Energy	kJ 1635/kcal 394
	Fat	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

INTERNAL CODE	PRODUCT SIZES	BOX DIMENSION	NUMBER OF PIECES/BOX	NO. BOXES/PALLET	EAN CODE
114222	kg 0.450 ON DISPLAY NON-EDIBLE CASING	569X374X200 420X310X210 394X250X125	50 30 10	16 30 54	206940

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TRADITIONS  
and  
Tastes

