 GALLETTO VALLESPUGA	Last revision format ST	VS029 M1 Rev.1 09/08/2022	Pag. 1 di 2
	Product code	0499	
	Last revision Product data sheet	Ed.00 Rev.01 31/05/2023	

VACUUM COOKED HALF COQUELET WITH HERBS

Product technical sheet

Product description: Half Coquelet with herbs vacuum cooked. Class A half coquelet guaranteed minimum weight of 310 g.

Ingredients: Half Coquelet (94%), blend of herbs and spices in variable quantities (3%) (salt, rosemary, garlic, sage, basil, juniper, origan, laurel, thyme, marjoram, whole yeast, black pepper, ginger, sunflower oil, Rosemary extract, natural flavors) extra virgin olive oil, lemon juice.

Allergens: Absent with Reg. (UE) n. 1169/2011 as amended.

Cross contamination allergens: Absent with Reg. (UE) n. 1169/2011 as amended.


Nutrition facts (per 100 g)		% R.I. *
Energy	780 kJ/182 kcal	9
Fat	11 g	16
- saturated	3.3 g	16
Carbohydrate	0 g	0
- sugars	0 g	0
Protein	19 g	38
Salt	1.3 g	22

* Reference daily intakes of an average adult (8400 kJ/2000 kcal)

Processing: Bleeding, plucking, evisceration, removal of head and neck, removal of feet at hock joint. Cooling in forced-air tunnel. The carcass is cut along the sternum and vertebral column. Addition of salt, herbs and spices. Churning. Packaging and vacuum cooking. Blast chilling.

Packaging, boxing and palletising: Packaged in heat-sealed PA/PP bag. Packed on cardboard crates with cover. All primary packaging is suitable for food contact.

Average net weight per piece	0.31 kg
No. pcs per pack	8
Guaranteed minimum weight per box	2.5 kg
Box dimensions	400x300x130 mm
No. boxes per layer	8
No. layers per pallet	10
No. boxes per pallet	80

 GALLETTO VALLESPUGA	Last revision format ST	VS029 M1 Rev.1 09/08/2022	Pag. 2 di 2
	Product code	0499	
	Last revision Product data sheet	Ed.00 Rev.01 31/05/2023	

Storage and distribution: Storage in refrigerators and distribution by road at controlled temperatures of 0°C to +4°C.

Shelf life: 90 days.

Storage and instructions: Store in the fridge at 0°C/+4°C until the use by date.
Preparation tips (remove the product from the bag)

- Microwave: bake at maximum power for 6 minutes.
- Frying pan: heat for 10 minutes over medium heat using the lid. Turn the coquelet several times.
- Oven: at 220°C heat for 12 minutes, completing the preparation with the grill.

Visual and sensory criteria:

Appearance: The product is intact, clean and free of visible foreign elements, traces of blood, broken and protruding bones.

Aroma: Spicy aromatic notes.

Colour: Evidence of the herbs and spices. Pink meat, free of anomalous colouring.

Texture: Compact and tender, easy to slice.

Microbiological criteria:

Total Mesophilic Count	≤100.000 ufc/g
Escherichia coli	<100 ufc/g
Staphylococcus aureus	≤100 ufc/g
Salmonella	Absence in 25g
Listeria monocytogenes	Absence in 25g

Physical-chemical assessment criteria:

Environmental contaminants compliant with Reg. UE 2023/915 as amended.

Absence of GMO derivatives.

Pharmacologically active substances absent or compliant with EU Reg. 37/2010 as amended.

Maximum residue levels of pesticides with Reg. (CE) 396/95 as amended.

Identification mark: "IT 060 M CE"

Country of origin or provenance: ITALY.
Born, reared and slaughtered in Italy.

Notes: Standard conditions at delivery.