

# BRESAOLA DELLA VALTELLINA I.G.P.

## SILVERSIDE beef

### SENSORIAL CHARACTERISTICS

FLAVOUR:	palatable, with moderate and never sour flavour
ODOUR:	soft and lightly aromatic.
COLOR:	uniformly red with a light dark rim for the low-fat part, and white for the fat part.
CONSISTENCE:	compact and elastic.
ASPECT:	firm.

### CHEMICAL AND PHYSICS CHARACTERISTICS (MEDIUM VALUE)

Humidity:	60 %
Fat:	3,0 g/100 g
saturated fat:	1,4 %
Proteins:	34 g/100 g
Carbohydrates:	< 1 g/100 g
sugars:	< 1 g/100 g
NaCl:	3,8 %
pH:	5,7
$a_w$	0,94
Energetic Value:	163 kcal/100 g 689kJ/100 g
Nitrates and nitrites:	compliance whit law.

### MICROBIOLOGICAL REQUISITES

Total Coliforms	< 10 UFC/g
Escherichia coli positive $\beta$ -glucuronidasi	< 10 UFC/g
Bacillus cereus	< 100 UFC/g
Sulphite reducing clostridium	< 10 UFC/g
Spores of sulphite reducing clostridium	< 10 UFC/g
Salmonella spp.	absent /25 g
Listeria monocytogenes	absent /25 g



SALE NAME

**BRESAOLA DELLA VALTELLINA I.G.P.**  
**Silverside beef**

PRODUCT CODE

**Whole: BRESOTSVIGP**

**Half: BRESOT1/2SVIGP**

INGREDIENTS

Beef, salt, dextrose, natural flavourings.

Preservatives: E250 sodium nitrite - E252 potassium nitrate.

LOT

On each package there is a lot number.

DRYING

28 days is the minimal. In standard conditions of temperature and moisture.

PACK

- In transparent vacuum packed sacs  
- In aluminium vacuum packed sacs

PACKAGING

In boxes of 2 or 4 pieces according to size.

STORAGE

Stored at temperature between +2°C and +7°C

Don't perforate the pack.

SHELF-LIFE

90 days from the date of package. Once the pack is opened needs to be use in a short time.

TRANSPORT CONDITIONS

With refrigerated trucks.

OTHER INFORMATION

**WHOLE** (average weight: 1,8 - 3 kg)

- aluminium vacuum packed sacs

Codice EAN 2247715

**HALF** (average weight: 0,9 – 1,5 kg)

- transparent vacuum packed sacs

Codice EAN 2247716

Without OGM (ref. Reg. CE 1829/2003 and reg. CE 1830/2003).

Without allergens (ref. Dir. CE 89/2003; dir. CE 142/2006 – D.lgs 114/06).

Aflatoxins: compliance with reg. CE 1881/06.

Gluten free. Product to be eaten without the collagen casing.

Certifications: ISO 22000; BRC (GSFS); IFS.

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**STD/PF48EN Rev. 0 of 04.11.14**

The last update cancels the text of previous editions

**Last update: MARCH 2015**

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