

Beef HALF

CARPACCIO

SALE NAME	Carpaccio
PRODUCT CODE	CARPACCIOB1/2SV
INGREDIENTS	Beef, salt, dextrose, natural flavourings. Preservatives: E250 sodium nitrite - E252 potassium nitrate.
LOT	On each package there is a lot number.
MICROBIOLOGICAL REQUISITES	Enterobacteriaceae< 10 UFC/g
CHEMICAL AND PHYSICAL CHARACTERISTICS	Nitrates and nitrites: compliance with law 0,96
PACK	Transparent vacuum packed.
BOX AND PALLET	Pieces per box: 4. Box size: 392x287x123. Composition of the pallet: 8 boxes per floor; 8 floors per pallet.
STORAGE	Stored at temperature between +2°C and +7°C Don't perforate the pack.
SHELF-LIFE	45 days from the date of package. Once the pack is opened needs to be use in a short time.
TRANSPORT CONDITIONS	With refrigerated trucks.
PRODUCT CHARACTERISTICS	HALF (Average weight: 1,7 - 2 kg) EAN COD 2266924
OTHER INFORMATIONS	 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.
STD/PF32EN Rev. 4 del 07.02.12 The	e last update cancels the text of previous editions. Last update: OCTOBER 2015

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