

Document Type: PRODUCT SPECIFICATION	Date: 26/04/2026 Approved by RSGQ
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Product denomination	“FINOCCHIONA PGI”
Type of packaging	14751 whole vacuum packed

Ingredients: <i>Ingredients: pork meat, salt, sugars: (dextrose, saccharose), fennel seeds and fennel flowers, crumbled pepper, ground pepper, antioxidant: E301, garlic, preservatives: E252, E250. Meat origin: Italy.</i>
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Product Characteristics: Viani Finocchiona PGI is made solely with pork, the fat and lean parts of which are ground at the same time giving the appearance typical of the product. The main characteristic is given by the fennel seeds added to the mixture, which determine the particular aroma and taste of this salami. The raw material used for production of Finocchiona PGI consists of fresh meat from heavy pig breeds defined in the production regulations. The cuts used must not have undergone any freezing. The production area of Finocchiona PGI includes the whole area of Tuscany, excluding the islands, which represents the area in which it is established over time the production of this typical salami. The entire processing cycle and the slicing and subsequent packaging must be carried out in Tuscany. The controls on the compliance of the product with the product specification are performed by a recognized Certification Body as provided by Articles 10 and 11 of the EC Reg. 510/06.
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Allergenic ingredients contained in product: N O N E - THE CASING IS NOT EDIBLE
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Nutrition fact 100 g			Chemical and Microbiological Parameters	
Energy	350 kcal	1454 kJ	Salmonella spp.	Absent 25 g
Fat:	27,8 g	Saturated fat: 11 g	Listeria m.	Law limits
Carbohydrate:	0,7 g	Sugar: 0 g	Nitrates and Nitrites	Law limits
Protein:	24,3 g			
Salt:	3,77 g			

Description		Packaging:	
Weight	0,500 kg vacuum packed 0,250 kg half vacuum packed	Type of packaging	Carton
Aspect when cut	medium-grained slice	Retail units per shipper	
		Shipper Gross Weight	
Type of Pack	Packaging recycle code 07 plastic	Dimensions	
		Shipper per layer	
		Layers per Pallet	
		Shipper per Pallet	

Storage and Transport		Product Lifespan	
Storage	Vacuum packed product: keep refrigerated 0/+7°C. do not pierce the pack	D.M.D. from dispatch	120 days
Means of transport	Refer means of transport protected against temperature changes	Consumption	Remove casing before slicing

Information provided in the label	
Product name	Approval number EEC
Place of manufacture	
Ingredient list	Production batch
Shelf life	