



## D.I.G.AR. s.r.l.

loc. Pian dei Pesci, 6 – 53036 Poggibonsi (SI) – Tel.  
0577/978098 Fax 0577/977075 VAT no. 00047020524

[www.renieri.net](http://www.renieri.net)  
info@renieri.net

## PRODUCT INFORMATION SHEET

Last edited: 24/11/2009  
Revision: 2.0  
Page 1 of 4

COMPANY IDENTIFICATION NUMBER: CE IT 9-902/L

IT  
9-902/L  
CE

## SALAMI CODE. 143

### 1. TRADE NAME

“SALAME TOSCANO”

### 2. PRODUCT DESCRIPTION

Renieri salame toscano is made from the best shoulder cuts and bacon from Italian pigs. The recipe for Renieri salame toscano reflects ancient traditions using salt, pepper, natural flavourings without the use of milk derivatives, thickeners and colourants, allowing the product to mature and ferment naturally. We use the best parts of **pork meat**, the most substantial **fatty** parts, the inside part of black **pepper** corns, the least amount of salt possible and, to contain it, the soft intestinal tract of the pig which has slightly thicker walls, making the product soft, sweet and delicate.

**SEASONING:** AT LEAST 3 MONTHS

### 3. INGREDIENTS

*(Ref. CE Directives. 200/13/CE - 2001/101/CE and connected regulations)*

Fresh pork meat, salt, spices, natural flavourings, antioxidants: Ascorbic acid (E300); Preservative: Potassium nitrate (E252).

### 4. PRODUCT IDENTIFICATION

THE BATCH NUMBER IS A PROGRESSIVE NUMBER WHICH IDENTIFIES THE START DATE OF THE PROCESSING OF THE PRODUCT AND IS EXPRESSED IN ARABIC NUMERALS.

### 5. PACKAGING

**SIZE:** 1.5-2 Kg.

#### PACKAGING

**PRIMARY:** Natural skin

**SECONDARY:** Cardboard (Dimensions: Height 13 cm X Width 25 cm X Length 39 cm)

**No. OF PIECES PER PACKAGE:** 4 pieces per carton

APPROVED BY  
Quality Control Director Dr. Ilaria Scarselli

DATE  
23/11/2009



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Page 2 of 4

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### 6. SENSORY CHARACTERISTICS

- external appearance: cylindrical form with varying weights;
- appearance once cut: red colour with pieces of pinky-white fat;
- flavour and taste: sweet and delicate taste, fragrant and characteristic flavour conditioned by the seasoning period.

### 7. CHEMICAL-PHYSICAL AND NUTRITIONAL CHARACTERISTICS \*

NUTRITIVE VALUE	
Energy: Kcal/100g	353
Energy: Kj/100g	1472
Protein: g/100g	33
Carbohydrates: g/100g	1
Fats: g/100g	23
Water: g/100g	34.4
Ash: g/100g	6.4
A <sub>w</sub>	< 0.90
pH	< 6.5

### 8. MICROBIOLOGICAL CHARACTERISTICS

MICROBIOLOGICAL AND CHEMICAL-PHYSICAL CHARACTERISTIC INDEX	
Escherichia coli	< 50/ cfu/g
Staphylococcus aureus	< 50/ cfu/g
Clostridium sticklandii	< 10/ cfu/g
Salmonella	Absent in 0/25 cfu/g
Listeria	Absent in 0/25 cfu/g


### 9. CONSERVATION –MINIMUM BEST BEFORE DATE

Keep between +0 / 4° C - Minimum best before date, within: 60 days.

\* Average values

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	COMPANY IDENTIFICATION NUMBER: CE IT 9-902/L	

## 10. ALLERGENS FORM

SUBSTANCES CARRYING ALLERGENS	PRESENCE OF ALLERGEN			
	In the product yes/no	Ingredient that contains the allergen (1)	Present at production site yes/no (2)	Unintentional presence in product yes/no (3)
Cereals containing gluten and by-products: wheat, rye, barley, oats, spelt, kamut and their hybrids	NO		NO	NO
Shellfish and shellfish-based products	NO		NO	NO
Eggs and egg-based products	NO		NO	NO
Fish and fish-based products	NO		NO	NO
Peanuts and peanut-based products	NO		NO	NO
Soya and soya-based products	NO		NO	NO
Milk and milk-based products (including lactose)	NO		NO	NO
Shelled fruit and by-products: almonds ( <i>Amigdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), common walnuts ( <i>Juglans regia</i> ), cashew nuts ( <i>Anacardium occidentale</i> ), pecan nuts [ <i>Carya illinoensis</i> (Wangenh) K. Koch], Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), Macadamia nuts ( <i>Macadamia ternifolia</i> )	NO		NO	NO
Celery and celery-based products	NO		NO	NO
Mustard and mustard-based products	NO		NO	NO
Sesame seeds and sesame-based products	NO		NO	NO
Sulphur and sulphites with a concentration of more than 10mg/kg or 10mg/l measured in SO <sub>2</sub> of the final product	NO		NO	NO

- (1) Specify the name of the ingredient that contains the allergen, e.g. if the allergen is mustard contained in spices, write "YES" in the first column of the "mustard" line and write "spices" in the second column.
- (2) Indicate with a "YES" if allergens are present in the production unit, independently of their declared or unintentional presence in the finished product.
- (3) Indicate with a "YES" in case of possible cross contamination of the product with the allergen.

According to the information indicated above we declare that in the above-mentioned product:

There are no allergens present.

The following allergens are present and declared on the product label:

The following allergens could be present following cross contamination and are indicated on the product label as "may contain..." or "traces of...":

*DIGAR s.r.l. certifies the observance of CE directives 2000/13/CE, 2003/89/CE / all.III – bis, recognised by the Italian legal system in Legislative Decree 109/1992 and successive modifications, regarding the declaration of all ingredients capable of provoking food allergies and intolerances, whatever their role or function in the finished product.*

APPROVED BY Quality Control Director Dr. Ilaria Scarselli	DATE 23/11/2009
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Page 4 of 4

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### 11. INFORMATION

**GMO:** *DIGAR s.r.l.* certifies, in accordance with the information provided by our raw material suppliers, that the mentioned products do not consist of, do not contain and are not obtained from genetically modified organisms. (GMO – free product) in compliance with the accidental contamination thresholds defined by REG. CE no. 1829/03 and REG. CE no. 1839/03. These do not need supplementary labelling.

**PRESERVATIVE  
DOSES**

*DIGAR s.r.l.* certifies that all products comply to the Ministerial Decree of the 27th of February 2008 - an addition to the Ministerial Decree of the 27th of February 1996 no. 209, as implemented in CE directive no. 2006/52/CE, concerning food additives permitted in the preparation and conservation of foodstuffs.

**PACKAGING  
SUITABILITY:**

*DIGAR s.r.l.* certifies that the packaging material used (first and secondary packaging) conform to the Ministerial Decree of the 21st of March 1973 and successive modifications, as well as CE regulation CE 1935/04.

**ANALYSES:**

*DIGAR s.r.l.* is able to provide, upon request and payment at the time of order, chemical/microbiological analysis and/or, upon specific request, details of the ordered batch.

**COMPANY  
SYSTEM:**

Our company enforces a self control plan according to the HACCP method (*HAZARD ANALYSIS and CRITICAL CONTROL POINT*) and operates in conformity with CE regulation no. 852-853-854/04.

IT REMAINS THE RESPONSIBILITY OF THOSE WHO USE THE PRODUCT TO CHECK THAT THE USE OF THE PRODUCT IN A CERTAIN FOODSTUFF IS PERMITTED BY THE REGULATIONS IN FORCE. THE INFORMATION DETAILED HERE REFERS TO THE PRODUCT IN ITS ORIGINAL PACKAGING AND REPRESENTS A PROVISIONAL GUIDE FOR RESPECTING THE REGULATIONS IN FORCE. LEGISLATIVE VARIATIONS CAN BE NULLIFIED AS DESCRIBED. THE INFORMATION DETAILED IN THIS DOCUMENT IS PROVIDED WITHOUT ANY EXPLICIT OR IMPLICIT GUARANTEE OF EXACTNESS AND IS BASED ON OUR CURRENT KNOWLEDGE AND EXPERIENCE. THE COMPANY DIGAR s.r.l. DOES NOT ASSUME ANY RESPONSIBILITY ARISING FROM IRRESPONSIBLE, IMPROPER AND ILLEGAL USE, WHETHER DIRECT OR INDIRECT, OF ANY TYPE OF PRODUCT PRODUCED OR SOLD.

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