

BRESAOLA DELLA VALTELLINA I.G.P.

SILVERSIDE beef HALF

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:	3,5 g/100 g
saturated fat:	1,2 g/100 g
Proteins:	31 g/100 g
Carbohydrates:	0 g/100 g
sugars:	0 g/100 g
NaCl:	3,8 %
pH:	5,7
a_w	0,94-0,95
Energetic Value:	156 kcal/100 g 657 kJ/100 g
Nitrates and nitrites:	compliance whit law.

MICROBIOLOGICAL REQUISITES

Total Coliforms	< 10 UFC/g
Escherichia coli positive β -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

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

PACKAGING

In boxes of 4 pieces.

STORAGE

Stored at temperature between +2°C and +7°C
Don't perforate the pack.

SHELF-LIFE

120 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

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: BRC (GSFS), IFS; HALAL.



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