



## SEMICOOKED VACUUM PACKED BEEF TRIPE -ART. 331-



VACUUM PACK



LABELED CARDBOARD TYPE



PALLET READY TO DELIVERY



GOODS BEFORE THE PACKAGING



## PRODUCT TECHNICAL SHEET

AUK331-P-  
PRO

UNI EN ISO 9001

REDATTO DA RCQ

VERIFICATO DA RSA

APPROVATO DA DIR

Production and packaging factory	<b>Ferrari Trippa s.r.l.</b> <b>via della Costituzione 18</b> <b>42025 Cavriago (RE) ITALIA</b>
EC Health mark	<b>IT- 808 LOA- CE</b>
Finished product's name	<b>SEMICOOKED VACUM-PACKED TRIPE</b>
Anatomical part	RUMEN AND HONEYCOMB
Raw material	The raw materials used come from animals approved for human consumption in accordance with current health law and bringing the EC health mark of the slaughterhouse.
Type of work	Cleaning with water in centrifugal, peeler and degreaser-refiner machine.
Water temperature and processing time 1	70°C. per 15 / 20 minutes
Water temperature and processing time 2	85°C per 15/20 minutes
Additives and allergens	None
Type of cooling	With forced air in the cell at 0°/+3° C per 3 hours.
Primary packaging	In vacuum envelope in flexible film with only one stomach from approximately 4 / 6 Kg each.
Secondary packaging	In little cardboard boxes containing 2 packs with weight of 10/12 kg each
Pallets	Pallets wrapped with transparent film, with a maximum weight of 1,000 kg.
Physical state and maintenance temperature	Refrigerated goods by maintaining at 0°/+3°C
Expiration date / TMC	21 days from the production at 0°/+3°C
Envelope label	Label applied contains all the information required by law, production date, expiry date, production lot, the net weight and Barcode Ean 13 and 128. It' possible to indicate the item code of the customer. Also highlighted are Indications for consumption are also reported.
Cardboard label	Label applied contains all the information required by law, production date, expiry date, production lot, the total net weight, the number of envelopes in the cardboard box and Barcode Ean 13 and 128. It' possible to indicate the item code of the customer. Also highlighted are Indications for consumption are also reported.
Traceability system	For each sale's unit is assigned a unique sequential batch number per year, which is indicate on a label pallet and on the delivery document, following the goods during shipment.

**NUTRITIONAL DECLARATION (Average values per 100g)**

Semicooked beef tripe are characterized by a thin rubbery tissue, whit a light colour typical of this product.  
The inner part of the tripe maintains its natural mucosa composed by numerous small papillae.  
The outer part of the tripe is composed by muscle-fibrous tissue and it's properly degreased with a suitable centrifugal-refiner machine.  
Vacuum packaging ensures adequate protection of the frozen product, avoiding the creation of dehydrated areas and typical « cold burn » stains.

<b>Energy</b>	342/
(Kj/Kcal)	82
<b>Fat g</b>	3,5
Of which:	
<i>Saturates g</i>	1,2
<b>Carbohydrate g</b>	0,5
Of which:	
<i>Sugars g</i>	0,5
<b>Protein g</b>	12
<b>Salt g</b>	0,18